



Villa di Geggiano

Starters

Burrata su Crema di Pomodorino Giallo Arrosto e Cialda alle Mandorle

Burrata Cheese served with Roasted Yellow Cherry Tomato Sauce, Almond Tuille and Basil Oil V GF

Crema di Zucchine e Spinaci, Semi di Zucca e Ricotta Salata

Green Courgette and Spinach Soup, Toasted Pumpkin Seeds and Salted Ricotta V NF

Salumi e Formaggi Toscani

Selection of Cured Meats and Cheeses from Tuscany with Home-Made Chutney NF

Main Course

Risotto Carnaroli con Asparagi, Capesante e Anacardi

Carnaroli Risotto served with Green Asparagus, Roasted Scallops and Toasted Cashew Nuts GF NF

Pappardelle al Ragù di Cinghiale

Wild Boar Ragù Pappardelle Pasta DF NF

Pici Cacio e Pepe

Pici Pasta with a Pecorino Cheese Sauce and Black Pepper V NF

Dessert

Tiramisù al Marsala

Traditional Italian Tiramisù with Marsala Liquor V NF

Selezione di Sorbetti e Gelati

Selection of Homemade Sorbet and Ice Cream V VG DF GF NF

£65 per person

VG Vegan – DF Dairy Free – NF Nut Free – GF Gluten Free

Whilst we do all we can to accommodate any allergy request, we are unable to guarantee that dishes will be completely free of allergens



Villa di Geggiano

Starter

Burrata su Crema di Pomodorino Giallo Arrosto e Cialda alle Mandorle

Burrata Cheese served with Roasted Yellow Cherry Tomato Sauce, Almond Tuille and Basil Oil V GF

Gamberi e Peperoni in Tempura, Chutney di Peperoni e Maionese

Tiger Prawns and Green Peppers Tempura, Red Pepper Chutney and Yellow Pepper Mayo DF N

Salumi e Formaggi Toscani

Selection of Cured Meats and Cheeses from Tuscany with Home-Made Chutney NF

Main Course

Risotto Carnaroli con Piselli, Capesante e Anacardi

Carnaroli Risotto served with Green Peas, Roasted Scallops, Toasted Cashew Nuts and Pea Shoots GF NF

Pici Cacio e Pepe

Pici Pasta with Pecorino Cheese Sauce and Black Pepper V NF

Bistecca di Manzo alla Griglia con Insalata Mista e Salsa

Grilled Sirloin Steak served with Green Salad and Beef Reduction Sauce GF DF NF

Filetto di Branzino, Crema di Topinambur, Piattoni e Tropea Caramellata

Seabass Fillet served with Jerusalem Artichoke Sauce, Green Runner Beans and Caramelized Tropea Onion GF DF NF

Dessert

Tiramisù al Marsala

Traditional Italian Tiramisù with Marsala Liquor V NF

Millefoglie al Cioccolato e Popcorn

Puff pastry layers with Chocolate Custard and Caramelised Popcorn NF

Selezione di Sorbetti e Gelati

Selection of Homemade Sorbet and Ice Cream V VG DF GF NF

£85 per person

VG Vegan – DF Dairy Free – NF Nut Free – GF Gluten Free

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