



## *Villa di Geggiano*

### **Starters**

#### **Burrata, Crema di Rucola, Crostini all'Origano e Melone Marinato**

Burrata Cheese served with Rocket Salad Sauce, Oregano Croutons and Marinated Cantaloupe Melon V NF

#### **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 ai Gamberi e Limone**

Carnaroli Risotto served with a rich shellfish Bisque, Tiger Prawns and zesty Lemon Curd GF NF

#### **Pappardelle al Ragù di Cinghiale**

Fresh Egg Pappardelle served with slow-braised Wild Boar Ragù DF NF

#### **Pici Cacio e Pepe**

Home-made Pici with 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, Crema di Rucola, Crostini all'Origano e Melone Marinato**

Burrata Cheese served with Rocket Salad Sauce, Oregano Croutons and  
Marinated Cantaloupe Melon V NF

#### **Carpaccio di Polpo, Olive Taggiasche, Gelatina al Prosecco e Basilico, Sedano**

Octopus Carpaccio, Taggiasche Olives, Prosecco and Basil Gele', Celery Julienne GF DF NF

#### **Salumi e Formaggi Toscani**

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

### **Main Course**

#### **Risotto Carnaroli ai Gamberi e Limone**

Carnaroli Risotto served with a rich Bisque shellfish, Tiger Prawns and zesty Lemon Curd 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

#### **Spiedini di Pesce Spada marinati al Pompelmo**

Grapefruit marinated Swordfish Skewers, grilled over open flame with sweet Yellow and Green Bell Peppers  
and Red Onion GF DF NF

### **Dessert**

#### **Tiramisù al Marsala**

Traditional Italian Tiramisù with Marsala Liquor V NF

#### **Millefoglie al Cioccolato e Popcorn con Salsa al Caramello**

Puff pastry layers with Chocolate Custard and Salted Caramel Sauce, Caramelized 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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