



Villa di Geggiano

Tuesday to Sunday 3 Course Set Lunch Menu £29

Starters

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

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

Bruschetta al Pomodoro e Basilico

Tomato Datterini Bruschetta and Basil VG DF NF

Salumi e Formaggi Toscani

Selection of Cured Meats and Cheeses from Tuscany with home-made Chutney NF

Main Course

Pici Cacio e Pepe

Pici Pasta with Pecorino Cheese Sauce and Black Pepper V NF

Tagliatelle al Salmone, Prezzemolo, Peperoncino e Limone

Tagliatelle Pasta served with Salmon, Parsley, Red Chili and Lemon DF NF

Pappardelle al Ragù Bolognese

Pappardelle Pasta with Ragù Bolognese DF NF

Dessert

Tiramisù al Marsala

Traditional Italian Tiramisù with Marsala Liquor V NF

Selezione di Sorbetti

Homemade Citrus and Mixed Berry Sorbet V VG DF GF NF

Available for up to 6 guests

Side Dishes

Patate Arrosto con Aglio e Rosmarino
Roast Potatoes with Garlic and Rosemary VG
DF GF NF

Spinacini con Peperoncino
Baby Spinach with Red Chilli Peppers VG DF GF

Rucola e Parmigiano
Rocket Salad with Shaved Parmesan and
V GF NF

6,5 Broccoli Saltati con Aglio e Mandorle **7,5**
Seared Tender-Stem Broccoli with Garlic and
Almonds VG DF GF

6,5 Insalata di Pomodori Estivi e Cipolla Rossa **7,5**
Heritage Tomato Salad with Sour Red Onions
VG GF DF NF

6,5 Insalata Verde **6,5**
Green Salad served with Mustard Dressing
VG GF DF NF

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

A discretionary service charge of 12.5% will be added to your bill. Prices inclusive of VAT Whilst we do all we can to accommodate any allergy request, we are unable to guarantee that dishes will be completely free of allergens