



Villa di Geggiano

ANTIPASTI

Olive Miste Marinate Marinated Mixed Olives VG DF GF NF	4
Selezione di Pane, Focaccia e Grissini Selection of Homemade Sourdough Bread, Focaccia and Bread Sticks VG DF NF	4
Crema di Zucchine e Spinaci, Semi di Zucca e Ricotta Salata Green Courgette and Spinach Soup, Toasted Pumpkin Seeds and Salted Ricotta V NF	16
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	18
Salumi e Formaggi Toscani Selection of Cured Meats and Cheeses from Tuscany with home-made Chutney NF	18
Sformatino di Ricotta e Spinaci, Crema allo Zafferano e Cialda alla Paprika Ricotta and Spinach Flan, Saffron Sauce, Tapioca and Paprika Tuille V GF NF	18
Carpaccio di Polpo, Olive Taggiasche, Gelatina al Prosecco e Basilico, Sedano Octopus Carpaccio, Taggiasche Olives, Prosecco and Basil Gele', Celery Julienne GF DF NF	20
Crocchetta di Agnello, Salsa al Pomodoro Piccante, Maionese al Sesamo Nero Lamb Croquettes, Spicy Tomato Sauce, Black Sesame Mayonnaise NF	20

PRIMI

Pici Cacio e Pepe Home-made Pici with Pecorino Cheese Sauce and Black Pepper V NF	16/26
Gnocchi di Patate con Crema di Broccoli e Scamorza Affumicata Potato Gnocchi served with a Creamy Broccoli Sauce and Smoked Scamorza Cheese V NF	16/26
Pappardelle al Ragù di Cinghiale Fresh Egg Pappardelle served with slow-braised Wild Boar Ragù DF NF	18/28
Ravioli Ripieni di Melanzane e Ricotta, Crema di Piselli e Noci House-made Ravioli filled with roasted Aubergine and Ricotta, Green Pea Puree, Pea Shoots and Walnuts V	25
Tagliatelle al Pesto di Pistacchi e Guanciale Croccante Fresh Egg Tagliatelle served with a Pistachio Pesto, Crispy Pork Guanciale	18/28
Spaghettoni al Ragù di Mare con Triglia, Coda di Rospo, Seppia e Cozze Thick-cut Egg Spaghettoni tossed in a rich Seafood Ragù with Red Mullet, Cuttlefish, Monkfish and Mussels DF NF	20/30

SECONDI

Suprema di Pollo al Limone e Timo con Patate Novelle e Cipollotto Saltati	32
Lemon and Thyme Chicken Supreme served with Sauteed New Potatoes and Spring Onions GF NF	
Risotto Carnaroli ai Gamberi e Limone	32
Carnaroli Risotto served with a rich shellfish Bisque, Tiger Prawns and zesty Lemon Curd GF NF	
Spiedini di Pesce Spada marinati al Pompelmo	36
Grapefruit marinated Swordfish Skewers, grilled over open flame with sweet Yellow and Green Bell Peppers and Red Onion GF DF NF	
Filetto di Rana Pescatrice su Crema di Carote e Zenzero, Indivia Brasata	36
Pan Seared Monkfish Fillet set over a smooth Carrot and Ginger Puree, served with caramelized braised Endive GF DF NF	
From the "Josper" Oven:	
- Lamb Cutlets (180g), Sage Crust, marinated Courgettes, Red Pepper Chutney DF NF	36
- Sirloin "Tagliata" (300g), Balsamic Radicchio from Treviso, Parmigiano Shavings and Balsamic Reduction GF NF	46
- Rib-Eye (300g), Mix Leaves Salad and Beef Reduction Sauce GF DF NF	46
- Florentine T-Bone served with Hot Stone, Mix Leaves Salad and Beef Reduction Sauce (1,1Kg) GF DF NF	130

CONTORNI E INSALATE

Patate Arrosto con Aglio e Rosmarino	6,5
Roast Potatoes with Garlic and Rosemary VG DF GF NF	
Spinacini con Peperoncino	6,5
Baby Spinach with Red Chilli Peppers VG DF GF NF	
Rucola e Parmigiano	6,5
Rocket Salad with Shaved Parmesan V GF NF	
Broccoli Saltati con Aglio e Mandorle	7,5
Seared Tender-Stem Broccoli with Garlic and Almonds VG DF GF	
Cavolfiori al Formaggio Gratinati	7,5
Cheese Cauliflower Gratin V NF	
Insalata Verde	6,5
Green Salad served with Mustard Dressing VG GF DF NF	

TRUFFLE MENU

Uova, Asparagi, Cipollotto e Tartufo	29
Eggs, Asparagus, Spring Onion, Truffle Butter and Truffle V GF NF	
Tagliatelle al Tartufo	29/39
Tagliatelle Pasta, Truffle Butter and Truffle V NF	
Risotto al Tartufo	49
Carnaroli Risotto, Parmigiano, Truffle Butter and Truffle V GF NF	
Bistecca di Manzo e Tartufo	59
Rib-Eye/Sirloin (300g) grilled in the "Josper" Oven, Green Salad, Truffle Butter and Truffle GF NF	

DOLCI

Tiramisù al Marsala	12
Tiramisù with Marsala Liqueur – V NF	
Selezione di Sorbetti e Gelati	5
Homemade Sorbet and Ice Creams (price per scoop) – V VG DF GF NF	
Cheesecake alle Mele con Zabaione Tiepido	12
Vanilla Cheesecake, Apple Compote, Zabaione Custard, Biscoff Crumble V NF	
Brownie alla Castagne con Gelato al Fiordilatte	12
Chocolate and Chestnut Brownie, Crispy Meringues, Fiordilatte Ice Cream, Cocoa Sauce V GF	
Pannacotta alle Mandorle con Gelatina alle Clementine	12
Vegan Almond Panna Cotta, Clementine Gelée, Caramelised Almonds VG GF DF	
Cantucci e Vin Santo	16
Tuscan Almond Cookies and Sweet Wine – V	

I Formaggi

Selection of Tuscan Cheeses 3 pieces 12 – 5 pieces 18 – 7 pieces 24

Pecorino Stagionato del Fiorino: Aged 3 Months, from Maremma Region

Formaggio Ubriaco al Raboso: Aged 2 Months, Cows Milk, Raboso Grapes on the Rind

Pecorino Marzolino: Aged 20 Days, Tomato Paste on the Rind

Caciotta al Tartufo: Both Cows and Sheeps Milk, Aged 1 Month with Black Truffle

Pecorino al Peperoncino: Aged 3 Months, Spicy Notes from the Chillies

Pecorino Metello: Aged 5 Months, Covered in Chestnuts Shells

Blue Basajo: Aged 2 Months, Sheeps Milk Blue Cheese

Prices inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergy-free.