



Villa di Geggiano

Starters

Burrata, Crema Uva Bianca, Taralli Sbriciolati e Cialda alle Mandorle

Burrata Cheese served with White Grapes Sauce, Taralli Biscuits and Almond Tuille V

Crema di Zucca, Semi di Zucca Tostati e Ricotta Salata

Pumpkin Squash 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

Tagliatelle alle Castagne con Funghi e Salsiccia

Fresh Egg Tagliatelle with Chestnuts served with Mushrooms and Italian Sausages DF

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 for 3-courses

£50 per person for 2-courses

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 Uva Bianca, Taralli Sbriciolati e Cialda alle Mandorle

Burrata Cheese served with White Grapes Sauce, Taralli Biscuits and Almond Tuille V

Capesante, Crema di Patate Dolci, Finocchi e Crostini al Rosmarino

Seared Scallops, Sweet Potato Sauce, Fennels and Rosemary Croutons 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

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

Trancio di Salmone alla Piastra con Caponata di Vedure

Pan Seared Salmon Fillet served with Vegetable Caponata GF DF NF

Dessert

Tiramisù al Marsala

Traditional Italian Tiramisù with Marsala Liquor V NF

Brownie alla Castagne con Gelato al Fiordilatte

Chocolate and Chestnut Brownie, Crispy Meringues, Fiordilatte Ice Cream, Cocoa Sauce V GF

Selezione di Sorbetti e Gelati

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

£85 per person for 3-courses

£70 per person for 2-courses

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

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