



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 Zucca, Semi di Zucca Tostati e Ricotta Salata Pumpkin Squash Soup, Toasted Pumpkin Seeds and Salted Ricotta V NF	16
Burrata, Crema Uva Bianca, Taralli Sbriciolati e Cialda alle Mandorle Burrata Cheese served with White Grapes Sauce, Taralli Biscuits and Almond Tuille V	18
Salumi e Formaggi Toscani Selection of Cured Meats and Cheeses from Tuscany with home-made Chutney NF	18
Bresaola Valtellina, Crocchette di Patate e Crema di Porcini Valtellina Beef Bresaola, Potato Croquettes, Porcini Mushrooms sauce and Sour Shimeji Mushrooms NF	18
Capesante, Crema di Patate Dolci, Finocchi e Crostini al Rosmarino Seared Scallops, Sweet Potato Sauce, Fennels and Rosemary Croutons NF	20
Tartar di Manzo, Fonduta di Gorgonzola e Noci, Gnocco Fritto Beef Tartar, Blue Cheese Gorgonzola Fondue and Walnuts, Fried Bread	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 Zucca Mantovana, Stracciatella e Nocciole Tostate Potato Gnocchi served with a Creamy Pumpkin Sauce, Burrata Stracciatella and Toasted Hazelnuts V	16/26
Pappardelle al Ragù di Cinghiale Fresh Egg Pappardelle served with slow-braised Wild Boar Ragù DF NF	18/28
Tortelli Ripieni di Anatra, Brodo al Timo e Polvere di Buccia di Arancia House-made Tortelli filled with roasted Duck, Thyme Scented Duck Broth, Orange Skin Powder NF	25
Tagliatelle alle Castagne con Funghi e Salsiccia Fresh Egg Tagliatelle with Chestnuts served with Mushrooms and Italian Sausages DF	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 DF NF	
Risotto Carnaroli ai Gamberi e Limone	35
Carnaroli Risotto served with rich Bisque shellfish, Tiger Prawns and zesty Lemon Curd GF NF	
Trancio di Salmone alla Piastra con Caponata di Vedure	32
Pan Seared Salmon Fillet served with Vegetable Caponata GF DF NF	
Filetti di Sogliola con Cous Cous alle Zucchine, Crema di Pomodoro e Basilico	38
Lemon Sole Fillets served with Courgettes Cous Cous, Tomato Reduction and Basil GF DF NF	
From the "Josper" Oven:	
- Lamb Cutlets (180g), Sage Crust, Grilled Courgettes and Sour Red Onions 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 N	46
- Florentine T-Bone (1.1kg) served with Hot Stone, Mix Leaves Salad, Beef Reduction Sauce 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	
Funghi Misti Saltati	7,5
Mixed Wild Mushrooms VG GF DF NF	
Insalata Mista	6,5
Mix Leaves Salad served with Mustard Dressing VG GF DF NF	

TRUFFLE MENU

Uova, Patate Novelle, Cipollotto e Tartufo	29
Eggs, New Potatoes, Spring Onion, Truffle Butter and Truffle V GF NF	
Spaghettoni al Tartufo	29/39
Spaghettonne 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, Mix Leaves Salad, Truffle Butter and Truffle GF NF	

DOLCI

Tiramisù al Marsala	12
Traditional Italian Tiramisù with Marsala Liqueur V NF	
Selezione di Sorbetti e Gelati	5
Selection of Homemade Sorbet and Ice Cream (price per scoop) V VG DF GF NF	
Cantucci e Vin Santo	16
Tuscan Almond Cookies and Sweet Wine V	
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 Pannacotta, Clementine Gelée, Caramelized Almonds VG GF DF	

I Formaggi

Selection of Tuscan Cheeses: 3 pieces - 12 5 pieces - 18 7 pieces - 24

Pecorino Stagionato del Fiorino: Aged for 3 Months, a Tuscan Pecorino from the Maremma Region

Formaggio Ubriaco al Raboso: Cow's Milk Cheese Aged for 2 Months, Raboso Grapes on the Rind

Pecorino Marzolino: Young Pecorino Aged for 20 Days, with a Tomato-Infused Rind

Caciotta al Tartufo: A Blend of Cow's and Sheep's Milk, Aged for 1 Month with Black Truffle

Pecorino al Peperoncino: Aged for 3 Months, with a Distinctive Spicy Chilli Finish

Pecorino Metello: Aged for 5 Months, Traditionally Matured in Chestnut Shells

Blue Basajo: Sheep's Milk Blue Cheese, Aged for 2 Months

Dessert Wines

Bottle/Glass 75ml

Vin Santo, Poderi del Paradiso 2020, 750 ml	60/10
Cantina Vapantena, 'Tesoro' Recioto della Valpolicella 2023, 500ml	63/10
Donnafugata, Ben Rye, Passito Di Pantelleria 2023, 750ml	190/21
Franzhaas Moscato, Rosa 2022, 500ml	115
Giuseppe Quintarelli 'Amabile del Cere' Passito Bianco Veneto IGT 1988, 375ml	350

Optional £1,95 cover charge per person for unlimited purified still/sparkling water

V Vegetarian VG Vegan DF Dairy Free GF Gluten Free NF Nuts Free

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

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