Villa di Geggiano

Set Lunch | Tuesday to Friday

3 courses £35 | 2 courses £29

Starters

Crema di Zucca, Semi di Zucca e Ricotta Salata
Pumpkin Squash 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

Spaghettoni al Salmone, Prezzemolo, Peperoncino e Limone
Spaghettone Pasta served with Salmon, Parsley, Red Chili and Lemon DF NF

Pappardelle al Ragù Bolognese
Pappardelle Pasta with Ragu' Bolognese DF NF

Dessert

Tiramisù al Marsala
Traditional Italian Tiramisù with Marsala Liquor V NF

Selezione di Sorbetti
Homemade Sorbet Selection V VG DF GF NF

Available for up to 6 guests

Side Dishes

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

Rucola e Parmigiano **6,5**
Rocket Salad with Shaved Parmesan and 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 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