



DOLCI

Tiramisù Traditional Homemade Tiramisù	6
Selezione di Sorbetti e Gelati Selection of Homemade Sorbet and Ice Cream	6
Mela Cotta ripiena di Amaretti e Cacao con Gelato al Caramello Baked Apple with Cocoa and Amaretti served with Caramel Sauce and Caramel Ice Cream	8
Biscotto di Meringa con Mousse al Cioccolato Bianco e Lamponi Meringue Biscuit served with White Chocolate Mousse, Almonds and Raspberries	8
Semifreddo al Cedro e Salsa ai Mirtilli Cedar Lemon Semifreddo with Blueberries Sauce	8
Cantucci e Vin Santo Tuscan Almond Cookies and Vin Santo	15
I Formaggi Selection of Tuscan Cheeses	12
Marzolino di Pecora , Aged for One Month with Tomato Rind Paste Pecorino Semistagionato del Fiorini , Aged for Two Months from the Maremma Region Pecorino Stagionato dei Fiorini , Aged for Six Months from the Maremma Region Blu di Pecora , Sheep milk blue cheese, aged for Seventy Days	

DESSERT WINES

Contero, Moscato d'Asti 2016 DOCG Piemonte (100% Moscato d'Asti)	45/6
Cantina Vapantena, Recioto della Valpolicella 2012 DOCG Veneto (70% Corvina 30% Rondinella) 500/50 ml	50/7
Capezzana, Vin Santo di Carmignano Riserva 2009 DOC Toscana (90% Trebbiano 10% San Colombano) 375/50 ml	85/12

Prices inclusive of VAT
A discretionary service charge of 12.5% will be added to your bill.
A service charge of 15% will be added to your bill for parties over 15 guests.
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.



THE STORY OF THE VILLA

Villa di Geggiano has been the family home and winery of the Bianchi family since 1527.

Originally built in the 14th century, the Villa's gardens and 18th-century decorations have been sympathetically renovated and restored and It has now been declared a National Heritage site of outstanding beauty.

Adorned with century-old cypresses, potted lemon plants and topiary hedging, the Villa's garden boasts a unique 'Green Theatre' equipped with two masonry proscenium arches in late Baroque style embellished with statues. It also features a vegetable garden and a terraced fish-tank from which one can take in a wonderful view of the countryside opening out towards Siena and the enchanting hills of Chianti Classico, a region world-famous for its wines, natural beauty and rich history.

The Villa di Geggiano vineyards are located in the municipality of Castelnuovo Berardenga at an altitude ranging from 300 to 350 metres. The average age of the vines is about twelve years, but some Sangiovese plants have been preserved for over twenty-five years.

The recently renovated vinification cellar is equipped exclusively with stainless steel vats, and the ageing cellar has natural moisture content and temperature ideal for maturation. Casks and barrels of French oak are used for the maturing process producing around 40,000 bottles of fine wine each year.

The Villa has been bringing its superb wines to the UK since 1725 when Niccolò Bandinelli, who had been producing wine in the cellars of the Villa, started exporting to Great Britain. Today the production of top quality wines is assured, thanks to our adherence to the principles of organic farming and traditional wine making techniques, combined with the careful selection of grapes.

OPENING TIMES

Monday - Saturday Dinner from 6pm - Kitchen Close at 10.30pm

Saturday -Sunday Lunch from 12pm - Kitchen Close at 3pm

Sunday Dinner from 6pm - Kitchen Close at 9pm

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www.villadigeeggiano.co.uk
reservations@villadigeeggiano.co.uk



Villa di Geggiano

ANTIPASTI

Selezione di Pane, Focaccia e Grissini Selection of Homemade Bread, Focaccia and Bread Sticks	3
Nocellara Olive Marinate Marinated Nocellara Green Olives	3
Vellutata di Zucca con Mandorle e Olio alla Paprika Pumpkin Soup, Almonds and Paprika Oil	8
Insalata di Puntarelle, Radicchio e Songino con Arance Rosse e Yogurt Puntarelle, Radicchio and Mache Salad with Blood Orange, Croutons, Black Olives Tapenade and Yogurt Dressing	9
Burrata con Fagioli Borlotti e Cipolle Rosse Caramellate Burrata served with Borlotti Beans and Caramelized Red Onions	10
Spuma di Mortadella su Pan Brioche e Carciofini Sott'olio Mortadella Mousse served on Sesame Seeds Brioche with Baby Artichokes and Balsamic Reduction	12
Salumi e Formaggi Toscani Selection of Cured Meats and Cheeses from Tuscany	13/25
Hamburger di Salmone, Panino al Nero di Seppia e Maionese al Lime Salmon Burger served in a Black Squid Ink Bun, Grumolo Salad, Black Tomato and Lime Mayonnaise	13

PRIMI

Pici Cacio e Pepe Pici Pasta with a Pecorino Cheese Sauce and Black Pepper	10/16
Tagliatelle alle Castagne con Funghi Misti e Timo Chestnut Tagliatelle Pasta served with Mixed Wild Mushrooms, Garlic and Thyme	10/16
Gnocchi allo Stracotto di Maiale con Salvia, Olive Taggiasche e Pecorino Potatoes Gnocchi served with Shredded Pork, Sage, Black Taggiasche Olives and Pecorino Cheese	11/17
Pappardelle al Cinghiale Pappardelle Pasta with Tuscan Wild Boar	12/18
Ravioli Ricotta e Spinaci con Salsa alle Noci Ricotta and Spinach Ravioli served with Walnuts Sauce	13/17
Risotto Carnaroli "Acquarello" ai Gamberi Rossi di Mazara Carnaroli Rice "Acquarello" Risotto with Sliced Red Sicilian Prawns, and Shellfish Reduction	14
Spaghettoni all'Astice con Pomodorini e Peperoncino Lobster Spaghettoni with Datterini Tomatoes and Red Chili Peppers	19/29



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SECONDI

Polletto alla Griglia con Broccoli Aglio e Peperoncino Lime and Ginger Marinated Spatchcock Chicken served on Chili and Garlic Tender Stem Broccoli	20
Pesce Spada alla Griglia con Bietole, Olive Taggiasche e Pomodorini Grilled Swordfish served on a bed of Rainbow Chard, Tomatoes, Black Olives and Capers Sauce	24
Filetto di Maiale in crosta con Mele, Uvetta e Patate Dolci Pork Fillet with a Marjoram and Pink Pepper Crust served with Apples, Raisins and Sweet Potatoes	24
Costolette di Agnello con Carote al Burro e Indivia Succulent Scottish Grilled Lamb Cutlets served with Heritage Carrots and Yellow Chicory	26
Filetto di Branzino con Finocchi, Arance e Olive su crema di Lenticchie Fillet of Seabass served on a Lentil Purée with a Fennel, Blood Orange and Black Olives Salad	28
Fracosta di Manzo con Cavolfiori e Carciofi Rib-Eye Steak (28 Day, Dry Aged) served with Cauliflower and Artichokes	29
Bistecca alla Fiorentina alla Griglia con Insalata e Pomodorini Florentine T-Bone Steak (28 Day, Dry Aged) with Grumolo Salad, Radicchio, Datterini Tomatoes and Walnuts (to share)	65

CONTORNI E INSALATE

Patate Arrosto con Aglio e Rosmarino Roast Potatoes with Garlic and Rosemary	3.95
Spinacini con Peperoncino Baby Spinach with Red Chili Peppers	3.95
Rucola e Parmigiano Rocket Salad with Shaved Parmesan	3.95
Insalata Mista Mixed Leaf Salad with Tomatoes and Carrots	3.95
Funghi Misti Saltati Wild Mushrooms with Garlic and Thyme	6

Chef Choice 5 Courses Tasting Menu
available upon request whole table only

£45

With wine pairing

£80