



DOLCI

Tiramisù Traditional Homemade Tiramisù	7
Selezione di Sorbetti e Gelati A Selection of Homemade Sorbet and Ice Cream	7
Semifreddo alla Mela Verde con Croccante alla Nocciola Green Apple Semifreddo with Caramelised Hazelnuts	7
Spuma di Cioccolato Fondente e Zuppetta di Albicocche Dark Chocolate Foam served with an Apricots and Rhubarb compote and Blueberry sauce	7
Crema Bruciata al Limone e Zenzero Lemon and Ginger Crème Brûlée	7
Cantucci e Vin Santo Tuscan Almond Cookies and Vin Santo	15
I Formaggi A Selection of Tuscan Cheeses	12
Marzolino di Pecora , Aged for One Month with Tomato Rind Paste	
Pecorino Semistagionato del Fiorino , Aged for Two Months from the Maremma Region	
Pecorino Stagionato del Fiorino , 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.villadigeqqiano.co.uk

reservations@villadigeqqiano.co.uk



Villa di Geggiano



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ANTIPASTI

Selezione di Pane, Focaccia e Grissini Selection of Homemade Bread, Focaccia and Bread Sticks	2
Olive Verdi Marinate da Nocellara del Belice Marinated Green Olives from Nocellara	2
Vellutata di Zucchine Grezzina, Crostini e Guanciale Grezzina Courgette Soup with Croutons, Crispy Guanciale	7
Insalata di Farro, Finocchi, Ravanelli e Cipolla di Tropea Spelt Salad with Fennels, Red Radish, Tropea Onions and Yogurt Dressing	7
Carpaccio di Bresaola Fassona con Funghetti, Olive e Pesto di Rucola Fassona Beef Bresaola Carpaccio served with Sweet and Sour Shimeji Mushrooms, Taggiasche Olives and Rocket Pesto	10
Burrata con Asparagi Cotti e Crudi e Riduzione al Balsamico Burrata served with grilled Asparagus and a Balsamic Reduction	10
Salumi e Formaggi Toscani Selection of Cured Meats and Cheeses from Tuscany	11/20
Tartar di Tonno con Mango, Zenzero e Lime Tuna Tartar served on a bed of diced Mango with Ginger and Lime Dressing and Basil Crostini	12

PRIMI

Pici Cacio e Pepe Pici Pasta with a Pecorino Cheese Sauce and Black Pepper	9/15
Gnocchi con crema di Asparagi, Radicchio e Noci Potatoes Gnocchi served with Green Asparagus sauce, Radicchio and Walnuts	9/15
Tagliatelle al Ragù Bianco di Coniglio con Carotine e Olive Taggiasche Tagliatelle Pasta served with a White Rabbit Ragù, Taggiasche Olives and Carrots	10/17
Pappardelle al Cinghiale Pappardelle Pasta with Tuscan Wild Boar	10/17
Ravioli Rossi con Stracciatella e Patate Stracciatella and Potatoes Red Ravioli served with Spring Onion Butter	12/16
Risotto Carnaroli "Acquerello" con Nasello e Pesto di Rucola Carnaroli Rice "Acquerello" Risotto with Hake, Rocket Pesto and Candied Lemon	14
Spaghettoni all'Astice con Pomodorini e Peperoncino Lobster Spaghettoni with Datterini Tomatoes and Red Chili Peppers	15/24

SECONDI

Suprema di Pollo con Chutney di Peperoni e Broccoli Corn fed Chicken Supreme with Sweet Peppers Chutney and Broccoli	17
Filetti di Sgombro con Caponata di Melanzane Pan-fried Mackerel served with Aubergine Caponata	19
Petto d'Anatra Cotto a Bassa Temperatura Slow Cooked Duck Breast served with Savoy Cabbage, Bacon and Cranberries	20
Filetto di Orata con Couscous e Salsa di Pomodoro Piccante Seabream Fillet served with Vegetable Couscous and a Spicy Tomato Sauce	20
Costolette di Agnello con Crema di Piselli e Cavolo Rosso in Agro Scottish Grilled Lamb Cutlets served with Sweet and Sour Red Cabbage and Peas Sauce	30
Fracosta di Manzo con Fagiolini e Datterini Rib-Eye Steak (28 Day, Dry Aged) served Green Beans and Datterini Tomatoes	32
Bistecca alla Fiorentina alla Griglia con Insalata e Pomodorini Florentine T-Bone Steak (28 Day, Dry Aged) served with Mixed Salad, Radicchio, Datterini Tomatoes and Walnuts (to share)	65

CONTORNI E INSALATE

Patate Arrosto con Aglio e Rosmarino Roast Potatoes with Garlic and Rosemary	3.50
Spinacini con Peperoncino Baby Spinach with Red Chili Peppers	3.50
Rucola e Parmigiano Rocket Salad with Shaved Parmesan	3.50
Insalata Mista Mixed Leaf Salad with Tomatoes and Carrots	3.50
Insalata di Pomodori e Cipolla Rossa di Tropea Tomatoes Salad with Tropea Red Onion	3.50

Chef Choice 5 Courses Tasting Menu
available upon request whole table only
£45
With wine pairing
£80