



*Villa di Geggiano*  
*Three Course Menu*

**Salumi e Formaggi Toscani e Burrata con Datterini, Rucola e Balsamico**

Cured Meats and Cheeses from Tuscany  
and Burrata with Datterini Tomatoes, Rocket and Balsamic Vinegar  
*To share for the table*

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**Melanzana al Forno ripiena di Orzo, Piselli, San Marzano e Olive Taggiasche**

Slow Baked Aubergine with Pearl Barley, Green Peas Taggiasca Olives,  
San Marzano Tomatoes and Capers

Or

**Suprema di Pollo con Ratatouille di Verdure e Pesto di Rucola e Mandorle**

Pan-Fried Free Range Chicken Supreme served with Vegetables Ratatouille,  
and a Rocket and Almond Pesto

Or

**Spaghettono allo Spada con Datterini, Pistacchio e Limone**

Spaghettono Pasta served with Swordfish, Datterini Tomatoes, Pistachio and Lemon Zest

Roasted Potatoes  
Baby Spinach with Red Chili Pepper  
*To share for the table*

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**Tiramisù**

Traditional Homemade Tiramisù

**£49**

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*