



Villa di Geggiano
Four 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

*

Pici Cacio e Pepe

Pici Pasta with a Pecorino Cheese Sauce and Black Pepper
Or

Pappardelle al Cinghiale

Tuscan Wild Boar Pappardelle Pasta

*

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

Bistecca di Tonno Pinne Gialle con Verdure alla Griglia e Maggiorana

Yellowfin Tuna Steak served with Marjoram Dressing, Grilled Courgettes, Aubergines and
Tomatoes

Or

Fracosta di Manzo alla Griglia

Rib-eye Steak (300g) 28-day dry-aged served with Green Salad

Roasted Potatoes

Baby Spinach with Red Chili Pepper

To Share for the table

*

Tiramisù

Tiramisu a la Villa

£59

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