



*Villa di Geggiano*

*Four Course Menu*

**Salumi e Formaggi Toscani e Burrata con Insalata d'Orzo**

Cured Meats and Cheeses from Tuscany and Burrata served with Pearl Barley Salad,  
Tomatoes, Black Olives, Capers and Basil Sauce  
*To share for the table*

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**Pappardelle al Cinghiale**

Tuscan Wild Boar Pappardelle Pasta

Or

**Spaghettone al Pesto di Carciofi**

Spaghettone Pasta served with Artichokes Pesto and Toasted Hazelnuts

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**Fracosta di Manzo alla Griglia**

Rib-Eye Steak (300g) 28-day Dry-Aged served with Green Salad  
and Home-Made Beef Reduction Sauce

Or

**Spiedoni di Gamberi al Chili e Peperonata**

Grilled Tiger Prawns Skewers, Marinated with Olive Oil and Chili served with Traditional  
Bell Peppers Stew

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**Rotolo di Pan di Spagna Farcito con Mousse al Pistacchio e Lamponi**

Sponge Cake Roll Filled with Pistachio Mousse and Fresh Raspberries  
and served with Raspberries Coulis