



Villa di Geggiano

Selezione di Pane, Focaccia e Grissini

Selection of Homemade Sourdough Bread, Focaccia and Bread Sticks

ANTIPASTI

Crema di Cavolfiore e Olio allo Zafferano

Cauliflower Soup, Saffron Oil and Sourdough Croutons

Insalata di Carciofi e Asparagi Crudi con Noci e Crema di Pomodori Secchi

Raw Artichokes and Asparagus Salad with Toasted Walnuts, Dry Tomatoes Puree and Mustard Dressing

Salumi e Formaggi Toscani

Selection of Cured Meats and Cheeses from Tuscany served with home-made Chutney

Gnocco Fritto, Mortadella e Pesto ai Pistacchi

Traditional Fried Bread and Mortadella Cured Meat from Emilia-Romagna Served with Pistachio Pesto

Burrata Pugliese con Insalata d'Orzo e Pomodorini

Burrata Cheese from Puglia served with Pearl Barley Salad, Cherry Tomatoes, Black Taggiasca Olives, Capers and Basil Sauce

Bresaola di Punta d'Anca con Verdurine in Agro e Sorbetto ai Piselli

Thin Sliced Beef Bresaola served with Sour Baby Veg and Peas Sorbet

PRIMI

Pici Cacio e Pepe

Pici Pasta with a Pecorino Cheese Sauce and Black Pepper

Spaghettoni con Guanciale Croccante e Pesto di Carciofi

Spaghettoni Pasta served with Crispy Guanciale, Artichokes Pesto and Toasted Hazelnuts

Pappardelle al Cinghiale

Tuscan Wild Boar Pappardelle Pasta

Gnocchi di Patate con Salsa all'Nduja e Stracciatella di Burrata

Potatoes Gnocchi served with Spicy Pork Nduja Sauce and Burrata Stracciatella

Tortelloni con Merluzzo e Patate, Brodo al Lemongrass e Fiori

Tortelloni Pasta filled with Cod and Potatoes served in a Lemongrass Broth with Edible Flowers

DOLCI

Tiramisù

Traditional Italian Tiramisù

Selezione di Sorbetti e Gelati

Selection of Homemade Sorbet and Ice Cream

I Formaggi

Selection of Tuscan Cheeses with Home-Made Bread and Chutney

3 Olive Verdi Marinate da Nocellara del Belice

Marinated Green Olives from Nocellara

3

SECONDI

9 Timballo di Riso e Melanzane con Pomodoro e Basilico

Baked Rice and Aubergines Casserole with Tomato and Basil

16

10 Suprema di Pollo con Broccoli e Mandorle

Pan-Fried Free Range Chicken Supreme with Tender Stem Broccoli and Almonds

20

13 Costolette di Agnello con Taccole, Patate e Menta

Grilled Lamb Cutlets served with Roasted Mangetout, New Potatoes and Mint

25

16 Spiedoni di Gamberi al Chili e Peperonata

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

26

16 Fracosta di Manzo alla Griglia

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

32

18 Bistecca alla Fiorentina alla Griglia

Florentine T-Bone Steak (1Kg) 28-day dry-aged, served with Green Salad and Home-Made Beef Reduction Sauce (to share)

72

CONTORNI E INSALATE

9/17 Patate Arrosto con Aglio e Rosmarino

Roast Potatoes with Garlic and Rosemary

3,75

10/19 Spinacini con Peperoncino

Baby Spinach with Red Chili Peppers

3,75

11/20 Rucola e Parmigiano

Rocket Salad with Shaved Parmesan

3,75

11/20 Insalata Mista

Mixed Leaf Salad with Tomatoes and Carrots

3,75

15/20 Pomodori Fave e Pecorino

Tomatoes and Broadbeans Salad with Shaved Pecorino

5

7 Creme Brulè al Rabarbaro

Forced Rhubarb Crème Brule'

8

7 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

8

10 pp Cantucci e Vinsanto

Tuscan Almond Cookies and Sweet Wine

15

Optional £1 cover charge for unlimited purified still and sparkling

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.