



Villa di Geggiano

Three Course Menu

Salumi e Formaggi Toscani con Burrata, Rucola e Pomodorini

Cured Meats and Cheeses from Tuscany and Burrata served with Burrata with Rocket salad, Datterini Tomatoes and Balsamic Reduction

To share for the table

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Branzino Cileno con Patate Viola, Piselli, Salsa al Limone e Noci

Chilean Seabass served with Purple Crushed Potatoes, Peas, Walnuts and Lemon Sauce

Or

Fracosta di Manzo alla Griglia

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

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Tiramisù

Traditional Italian Tiramisu'