



Villa di Geggiano

Selezione di Pane, Focaccia e Grissini

Selection of Homemade Sourdough Bread, Focaccia and Bread Sticks

ANTIPASTI

Riso Pilaf alla Maggiorana, Finocchio e Limone con Melanzane e Zucchine

Pilaf Rice with Marjoram, Lemon and Fennel Seeds served with Semi-Dry Datterini Tomatoes, Grilled Aubergine and Courgette Sauce

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

Culatello DOP e Melone

Culatello DOP served with Fresh Cantaloupe, Black Bread, Melon and EVO Oil Sorbet

Burrata Pugliese con Crema di Pomodoro Fredda e Panzanella

Burrata Cheese from Puglia served with Cold Tomato Sauce and Italian "Panzanella" with Cucumber, Celery and Sourdough Bread

Capésanta Fritta al Nero di Seppia, Sedano Ghiaccio, Gazpacho e Tabasco

Fried Scallop with Black Squid Ink Tempura, Iced Celery, Green Gazpacho and Tabasco Caviar

PRIMI

Pici Cacio e Pepe

Pici Pasta with a Pecorino Cheese Sauce and Black Pepper

Gnocchi di Patate Vegani con Crema di Piselli e Cipolla Croccante

Vegan Potato Gnocchi served with Pea and Shallot Sauce, Crispy Red Onions

Pappardelle al Cinghiale

Tuscan Wild Boar Pappardelle Pasta

Ravioli all'Anatra e Ricotta con Burro all'Arancia e Fonduta di Vacche Rosse

Ravioli Pasta filled with Confit Duck Breast and Orange-Scented Ricotta served with a Parmigiano "Red Cow" Fondue, Fried Sage

Spaghetto ai Gamberoni con Pomodorini, Peperoncino e Pistacchio

Spaghettoni Pasta served with King Prawns, Cherry Tomatoes, Chilli and Pistachio

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

Cantucci e Vinsanto

Tuscan Almond Cookies and Sweet Wine

3 Olive Verdi Marinate da Nocellara del Belice

Marinated Green Olives from Nocellara

3

SECONDI

10 Suprema di Pollo con Bietole e Pastinaca

Pan-Fried Free Range Chicken Supreme with Swiss Chard and Parsnip

20

13 Spiedoni di Gamberi al Chili e Peperonata

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

26

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

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

28

16 Costolette di Agnello con Fagiolini alla Genovese

Grilled Lamb Cutlets served with "Genovese" Green Beans, Potatoes and Basil Pesto

29

16 Fracosta di Manzo alla Griglia

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

34

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

15/20 Insalata Mista

Mixed Leaf Salad with Tomatoes and Carrots

3,75

14/23 Insalata di Pomodori, Cipolle Rosse e Riduzione al Balsamico

Tomatoes and Red Onion Salad with Balsamic Reduction

5

7 Biscotto di Meringa, Mousse al Cioccolato Bianco con Nocciole e Ciliegie

Burned Meringue Biscuit, White Chocolate and Hazelnuts Mousse, Grappa Black Cherries

8

7 Bavarese alla Pesca con Sorbetto all'Anguria e Fragola Croccante

Peach "Bavarese" Mousse, Watermelon Sorbet and Crunchy Strawberries

8

10 pp Pannacotta alla Sambuca e Anice Stellato con Albicocche e Mandorle

Sambuca and Star Anise Pannacotta served with Apricots Compote and Almond Crumble

8

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.