*Villa di Geggiano*

## Starters

Burrata, Crema Uva Bianca, Taralli Sbriciolati e Cialda alle Mandorle
Burrata Cheese served with White Grapes Sauce, Taralli Biscuits and Almond Tuille V

Crema di Zucca, Semi di Zucca Tostati e Ricotta Salata
Pumpkin Squash Soup, Toasted Pumpkin Seeds and Salted Ricotta V NF

Salumi e Formaggi Toscani
Selection of Cured Meats and Cheeses from Tuscany with Home-Made Chutney NF

## Main Course

Risotto Carnaroli ai Gamberi e Limone
Carnaroli Risotto served with a rich shellfish Bisque, Tiger Prawns and zesty Lemon Curd GF NF

Tagliatelle alle Castagne con Funghi e Salsiccia
Fresh Egg Tagliatelle with Chestnuts served with Mushrooms and Italian Sausages DF

Pici Cacio e Pepe
Home-made Pici with Pecorino Cheese Sauce and Black Pepper V NF

## Dessert

Tiramisù al Marsala
Traditional Italian Tiramisù with Marsala Liquor V NF

Selezione di Sorbetti e Gelati
Selection of Homemade Sorbet and Ice Cream V VG DF GF NF

£65 per person for 3-courses

£50 per person for 2-courses

VG Vegan – DF Dairy Free – NF Nut Free – GF Gluten Free
Whilst we do all we can to accommodate any allergy request, we are unable to guarantee that dishes will be completely free of allergens

*Villa di Geggiano*

## Starter

**Burrata, Crema Uva Bianca, Taralli Sbriciolati e Cialda alle Mandorle**
Burrata Cheese served with White Grapes Sauce, Taralli Biscuits and Almond Tuille V

**Capesante, Crema di Patate Dolci, Finocchi e Crostini al Rosmarino**
Seared Scallops, Sweet Potato Sauce, Fennels and Rosemary Croutons NF

**Salumi e Formaggi Toscani**
Selection of Cured Meats and Cheeses from Tuscany with Home-Made Chutney NF

## Main Course

**Risotto Carnaroli ai Gamberi e Limone**
Carnaroli Risotto served with a rich shellfish Bisque, Tiger Prawns and zesty Lemon Curd GF NF

**Pici Cacio e Pepe**
Pici Pasta with Pecorino Cheese Sauce and Black Pepper V NF

**Bistecca di Manzo alla Griglia con Insalata Mista e Salsa**
Grilled Sirloin Steak served with Green Salad and Beef Reduction Sauce GF DF NF

**Trancio di Salmone alla Piastra con Caponata di Vedure**
Pan Seared Salmon Fillet served with Vegetable Caponata GF DF NF

## Dessert

**Tiramisù al Marsala**
Traditional Italian Tiramisù with Marsala Liquor V NF

**Brownie alla Castagne con Gelato al Fiordilatte**
Chocolate and Chestnut Brownie, Crispy Meringues, Fiordilatte Ice Cream, Cocoa Sauce V GF

**Selezione di Sorbetti e Gelati**
Selection of Homemade Sorbet and Ice Cream V VG DF GF NF

£85 per person for 3-courses

£70 per person for 2-courses

VG Vegan – DF Dairy Free – NF Nut Free – GF Gluten Free
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