



Villa di Geggiano

THE STORY OF THE VILLA

The original Villa di Geggiano near Siena in Tuscany has been the family home and winery of the Bianchi Bandinelli family since 1527.

Built in the 14th century, the Villa's gardens and decorations have been sympathetically renovated and restored. It has been declared a National Heritage site of outstanding beauty.

Adorned with century-old cypresses, potted lemon plants and topiary hedging, the Villa's garden boasts a unique 'Green Theatre' equipped with two masonry proscenium arches in late Baroque style embellished with statues. It also features a vegetable garden and a terraced fish-tank from which one can take in a wonderful view of the countryside opening out towards Siena and the enchanting hills of Chianti Classico, a region world-famous for its wines, natural beauty and rich history.

The Villa di Geggiano vineyards are located in the municipality of Castelnuovo Berardenga at an altitude ranging from 300 to 350 metres. The average age of the vines is about twelve years, but some Sangiovese plants have been preserved for over twenty-five years.

The recently renovated vinification cellar is equipped exclusively with stainless steel vats, and the ageing cellar has natural moisture content and temperature ideal for maturation. Casks and barrels of French oak are used for the maturing process producing around 40,000 bottles of fine wine each year.

The Villa has been bringing its superb wines to the UK since 1725 when Niccolò Bandinelli, who had been producing wine in the cellars of the Villa, started exporting to Great Britain.

Today the production of top quality wines is assured, thanks to our adherence to the principles of organic farming and traditional wine making techniques, combined with the careful selection of grapes.

Now, the taste of Tuscany has come to London. As you can see, the menu features true Tuscan cuisine, with many of the ingredients being imported especially from the Villa and surrounding farms to the UK for the first time ever. Prepared with passion by a hand-picked crew, these maestros employ traditional techniques to recreate the essence of Siena.

OPENING TIMES

Monday - Sunday Dinner 6pm till late

Saturday & Sunday Lunch from 12pm
Bar Menu available during service

t: 020 3384 9442 www.villadigeggiano.co.uk

A LA CARTE

ANTIPASTI

Burrata con Crema di Piselli Tiepida 10 Burrata with Warm Peas Sauce and Pea Shoots	Prosciutto Crudo e Insalata di Melone e Anguria 10 24 months aged Prosciutto with Cantaloupe and Watermelon Salad
Tartare di Salmone con Cetriolo e Gazpacho 12 Salmon Tartare with Cucumber, Chives and Gazpacho	Salumi e Formaggi Senesi 11/17 Cured Meats and Cheeses from Siena (to share)

PRIMI

Spaghettone Nero con Granchio e Fave 12 Black Ink Spaghettone Pasta with Crab and Broad beans	Pappardelle al Cinghiale 12 Pappardelle Pasta with Tuscan Wild Boar
Gnocchi Pesto e Chips di Patate 12 Potato Gnocchi with Basil Pesto and Potato Chips	Risotto N'Duja, Provola Affumicata e Spinacini 14 Risotto with Spicy N'Duja, Smoked Provolone Cheese and Baby Spinach
Tagliatella Melanzane, Salsiccia e Pomodorini 12 Tagliatelle Pasta with Aubergines, Tuscan Sausage and Cherry Tomatoes	Ravioli Ricotta e Spinaci 12 Ricotta and Spinach Ravioli with Butter and Sage Sauce

SECONDI

Salmone alla Piastra con Fagiolini e Cipollotti 23 Pan Fried Salmon with Fine Beans, Spring Onions and Cherry Tomatoes
Merluzzo alla Mediterranea 20 Mediterranean Cod with Tomato Sauce, Olives and Capers
Suprema di Pollo con Verdure alla Griglia 19 Corn-Fed Chicken Supreme Marinated with Mint, Ginger and Lime with Grilled Vegetables

ALLA GRIGLIA / JOSPHER OVEN

All Served with Seasonal Greens and our Home-Made Veal Reduction

Salsicce Toscane 19 Tuscan Sausages
Controfiletto di Manzo 24 Sirloin Steak (28 days Dry Aged)
Fracosta di Manzo 26 Rib-Eye Steak (28 days Dry Aged)
Bistecca alla Fiorentina 59 Florentine T-Bone Steak (28 - 35oz, 28 days Dry Aged) (to share)

CONTORNI E INSALATE

Patate Arrosto con Aglio e Rosmarino 5 Roast Potatoes with Garlic and Rosemary	Rucola con Scaglie di Parmigiano 5 Rocket Salad with Shaved Parmesan
Spinaci Saltati con Peperoncino 5 Baby Spinach with Chilli	Insalata di Pomodori e Cipolle Rosse 5 Tomatoes and Red Onion Salad
Insalata di Foglie Miste 5 Mixed Leaf Salad	Selezione di Pane, Focaccia e Grissini 3 Selection of Homemade Bread, Focaccia and Bread-Sticks

Prices inclusive of VAT

A discretionary service charge of 12.5% will be added to your bill for parties over 4 guests.

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