



Villa di Geggiano[®]

Dal 1527

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.

We also have a deli (over there on the left) where you'll find wines, cheeses, cured meats, pastas and preserves imported especially from the Villa and local estates.

Head Chef: Lazarin Kroni

Tuesday to Friday from 12pm - 3pm

Saturday & Sunday from 11am - 3pm

Tuesday to Sunday from 5.30pm until Late

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



Prices inclusive of VAT.

A discretionary service charge 12.5% will be added to your bill

ANTIPASTI

Crostini Toscani

Tuscan Crostini Selection:

Beef Tartare; Quail's Egg; Chicken Liver; Kale 6

Zuppa di Ceci con Maltagliati

Chick Pea Soup with Maltagliati Pasta 7

Burrata con Pomodorini

Burrata and Warm Cherry Tomatoes 10

Tartare di Pescato del Giorno

Chefs Choice Fish Tartare 13

Calamari alla Griglia

Grilled Calamari 12

Carne Salata Con Giardiniera

House Cured Beef with Pickled Vegetables 11

Salumi e Formaggi Senesi

Cured Meats and Cheeses of Siena (to share) 15

PRIMI

Pici Cacio e Pepe

Pici Pasta with Pecorino Cheese and Pepper Sauce 8

Ravioli al Burro e Salvia

Spinach & Ricotta Ravioli with Butter and Sage 12

Gnocchi e Vongole, Zafferano e Zucchini

Gnocchi with Clams, Saffron and Courgette 13

Pappardella all'Anatra

Pappardelle Pasta with Duck and Orange 13

Taglionini all'Astice

Taglionini Pasta & Lobster, Tomatoes and Chilli 16

Focaccia e Olio

Focaccia Bread with Extra Virgin Olive Oil 2

SECONDI

Casseruola di Mare

Mediterranean Fish Stew 19

Pescato del Giorno

Catch of the Day 19

Galletto Marinato

Marinated Spatchcock Chicken 17

Costolette di Agnello

Rack of Lamb 19

Fracosta di Manzo

Rib Eye Steak 24

Bistecca alla Fiorentina

Florentine Beef Steak 800 gr (to share) 45

CONTORNIE INSALATE

Patate Arrosto

Roast Potatoes with Garlic and Rosemary 5

Spinaci Ripassati

Baby Spinach with Garlic and Chilli 5

Sformatino

Vegetarian Flan 6/11

Verdure Fritte

Deep Fried Seasonal Vegetables 5

Insalata Mista

Mixed Leaf Salad 5

Ruola e Scaglie di Parmigiano

Rocket, Shaved Parmesan & Balsamic dressing 6

Pomodoro, Fave, Pecorino

Tomatoes, Broad Beans, Pecorino Cheese 6

DOLCI

Tiramisù

Traditional Tiramisù 6

Crema Bruciata all'Arancia

Orange Scented Burned Cream 6

Tortino di Cioccolato fondente

Dark Chocolate Fondant with Vanilla Ice Cream 6

Selezione di Sorbetti e Gelati

Selection of Sorbets and Ice Creams 6

Frutta con Sorbetto al Limone

Fresh Fruit Salad with a Lemon Sorbet 7

Cantucci e Vinsanto

Tuscan Almond Cookies with Sweet Wine 8

I Formaggi

Selection of Tuscan Cheeses 10

Torta del Giorno

Cake of the day 6