

THE SENSE

experience resort

To book a table for dinner
at one of our exclusive tables
in the main square

[CLICK HERE](#)

BEACH CLUB MENU

SALADS

Niçoise Salad 3,4,12 282 kcal	14,00
Caesar Salad with Chicken 1,3,7 132 kcal	14,00
Caesar Salad with Prawns 1,2,3,7 135 kcal	14,00
Caesar Salad with Salmon 1,3,4,7 210 kcal	16,00
Caesar Salad with Tuna 1,3,4,7 310 kcal	14,00
Greek Salad 7,12 400 kcal	13,00
Wild Salad 22 kcal	7,00
Fresh jumbo Shrimp Cocktail 2,3,9 150 kcal	17,00
Warmth health salad (seafood and fruit salad) 2,4,14 153 kcal	29,00



PIZZE & FOCACCE

Pizza Margherita 1,7 700 kcal	9,00
Pizza Double Cheese 1,7 990 kcal	11,00
Vegetarian Pizza 1,7 821 kcal	11,00
Homemade Focaccia of the day stuffed 1,3,4,7 690 kcal	14,00

WRAP

Caesar Salad with Chicken 1,3 622 kcal	16,00
Caesar Salad with Prawns 1,2,3 472 kcal	16,00
Caesar Salad with Salmon 1,3,4 475 kcal	24,00
Caesar Salad with Tuna 1,3,4 550 kcal	17,00

SANDWICHES

	Maxi Toast 1,3,7 650 kcal	10,00
	Club Sandwich 1,3 265 kcal	14,00
	"Mucco Pisano" Burger 1,3,7 295 kcal	14,00
	The SensWich <i>Signature Sandwich</i> 1,2,3,4,5,7,8,12 315 kcal	15,00
	Chicken Sandwich 1,3,7,12,14 285 kcal	12,00
	The Different Burger 1,3,6,10,11 177 kcal	12,00

CONDIMENTS

Mayonnaise sauce 3,5,8
Ketchup sauce 12
Mustard sauce 10
Tzatziki sauce 7
Ménage Olio extra vergine di oliva, aceto b/r, balsamico, pepe fresco, sale fresco 12
Tartare sauce 3,5

APPETIZERS

	Marinated Salmon with Maremma flavors 4 125 kcal	11,00
	Bazzone Ham and Melon 220 kcal	13,00
	Buffalo Mozzarella (200 g) and canestrino Tomatoes 7 480 kcal	19,00
	Burrata, marinated Anchovies and date Tomatoes 4,7 520 kcal	12,00
	Burrata and Ham 7 470 kcal	12,00
	Ginger Tuna Tartare with Zucchini cream 4,7 176 kcal	21,00
	Chianina Hachée with "Pecorino di Pienza" 7 230 kcal	22,00
	Seasonal Pinzimonio 9	7,00
	Breasola, Arugula and Grana 7 230 kcal	13,00
	Panzanella 1,9,12 296 kcal	8,00

FIRST COURSES

Parmesan Eggplant 1,5,7 489 kcal	14,00
Spaghetti or Paccheri with Seafood 1,2,4,14 499 kcal	27,00
Trofie al Pesto 1,7 417 kcal	14,00
Frantoiana Vegetable Soup 9 410 kcal	13,00
Farotto with Seafood 1,2,5,14 400 kcal	29,00

MAIN COURSES

Fried Squid and Prawns 1,2,4,5,14 560 kcal	22,00
Silsoin Beef with Arugula and Pecorino 7 400 kcal	20,00
Chicken Cutlet 1,3,5 252 kcal	11,00
Cold Cuts and Cheeses platter 7 400 kcal	20,00
Grilled Sea Bass 4 145 kcal	18,00
Grilled Salmon 4 280 kcal	15,00
Mixed Fish Grilled 2,4,14 280 kcal	34,00
Grilled Jumbo Shrimps 2 180 kcal	18,00

FRIES & SIDES

	as Side Course	as Maincourse
✓ Mixed Salad 20 kcal	5,00	9,00
✓ Grilled Vegetables 226 kcal	9,00	
Truffle Parmisan Fries 5,7 422 kcal	5,00	9,00
Onion Rings 1,5 411 kcal	5,00	9,00
Guacamole 157 kcal	4,00	
French Fries 5,7 400 kcal	5,00	9,00

DESSERTS

Wild Berries 57 kcal	9,00
Fruit Salad 100 kcal	9,00
Tiramisù 1,3,7 602 kcal	5,00

ICE CREAM & SORBETS

<p style="text-align: center;">Flavours</p> <p>Chocolate Cream Pistachio Milk Fruit Lemon</p>	<p>2 balls 1,3,5,7,8,12 3,00</p> <p>3 balls 1,3,5,7,8,12 4,00</p> <p>4 balls 1,3,5,7,8,12 5,00</p> <p>Classic Sorbet 1,3,5,7,8,12 6,00</p> <p>Extra Sorbet 1,3,5,7,8,12 9,00</p>
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Extra Chocolate with salty Nuts and Caramel 1,3,5,7,8,12	6,00 9,00
Bourbon Vanilla with Strawberries, Basil, Melon and Rosemary 1,3,5,7,8,12	6,00 9,00
Yogurt, Pistachio granel and fresh Peaches 1,3,5,7,8,12	6,00 9,00
Sorbet with Melon, Strawberries, Lemon, Pineapple and Rosemary 1,3,5,7,8,12	6,00 9,00
Sorbet with Watermelon, Mint and Chocolate brownies 1,3,5,7,8,12	6,00 9,00

WATER

Panna Still	4,00	Ferrarelle	4,00
San Pellegrino still or sparkling	4,00	Perrier	7,00
		Plöse	7,00

COFFEE

Espresso Coffee with water and homemade helichrysum biscuits	4,00
Decaffeinated Coffee	4,00
Barley Coffee - small cup	4,00
Barley Coffee - big cup	4,00
Ginseng Coffee	4,00
Cappuccino	6,00
Marocchino	4,00
American Coffee	6,00
Latte Macchiato	6,00
Mocaccino	6,00
Double Espresso Coffee	8,00
Iced Coffee	4,00
Iced Coffee The Home Made	4,00
TEA (english breakfast, menta, 2.00 zenzero, rooibos alla vaniglia, ceylon, verde, earl grey)	6,00

EXTRACTED JUICES

Orange, Carrot, Apple	8,00
Celery, Apple Juice, Cucumber	8,00
Ginger, Carrot, Pear	8,00
Kiwi, Cocumber, Ginger	8,00

ORGANIC FRESH FRUIT JUICES

Pear	5,00	Pineapple	5,00
Peach	5,00	Blueberry	7,00
Apricot	5,00	Tomato	5,00
ACE	5,00	Apple	5,00


FRESH-SQUEEZED JUICE

Orange	8,00	Grapefruit	8,00
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SOFT DRINKS

Coca Cola	4,00
Coca Cola Zero	4,00
Fanta	4,00
Sprite	4,00
Ginger Ale Goldberg	6,00
Soda Water Goldberg	6,00
Estathé Peach/Lemon	5,00
Chinotto San Pellegrino	6,00
Tonica Fever-Tree Mediterranea	7,00
Tonica Fever-Tree Premium	7,00
Tonica Goldberg Ibisco	13,00
Crodino	4,00
San Bitter Rosso	4,00
Apfesalt Schorle (apple juice and sparkling water)	3,00

ITALIAN BEERS

Tuscan Craft Beer CaneNero	9,00
Ichnusa (unfiltered)	6,00
Messina	6,00
 Loi	9,00

INTERNATIONAL BEERS

Heineken	6,00	Gasoline	7,00
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SPARKLING WINE

25 cl

Glass of Prosecco Valdobbiadene VSQPRD	8,00
Glass of Franciacorta "Ca' del Bosco"	19,00
Glass of Champagne	22,00

WHITE WINE

Glass of White Wine Maremma DOC	8,00
Glass of Italian White Wine	9,00

ROSÉ WINE

Glass of Rosé Maremmano	10,00
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RED WINE

Glass of Red Wine Maremma DOC	8,00
Glass of Chianti Classico DOCG	12,00

WINE AND...

Weiss Wein Schorle (White wine and sparkling water)	6,00
Rote Wein Schorle (Red wine and sparkling water)	6,00

SIGNATURE COCKTAIL



THE SENSE SPRITZ

ST Germain, Bitter Campari, Prosecco, Rosemary

16,00

EMOTION

Knob Creek Bourbon, Lemon juice, Vanilla syrup, Egg white, Angostura

16,00

RED CRY

Homemade Raspberry Shrub, Capirus Gin, Mezcal, Lemon juice, homemade Vanilla syrup, Soda

16,00

BRIGHTH

Rhum Havana 3, Pineapple juice, Coconut cream, Lime, Cinnamon

16,00

ADVENTURE

Gin Mare, Lemon Juice, Rosemary syrup, Hibiscus, Tonic water

16,00

RABBIT NEGRONI

Americano Cocchi, Bitter Luxardo, Beafeter, Orange Bitters

16,00

I GIARDINI DI PRIMAVERA

Nikka Whisky, Americano Cocchi, saffron Liqueur, Orange Bitters

16,00

ALLERGENS



Gluten



Nuts



Crustaceans



Celery



Eggs



Mustard



Fish



Sesame Seeds



Peanuts



**Sulphur Dioxide
and Sulphites**



Soybeans



Lupin



Dairy Products



Molluscs



**Specialità
The Sense**



**Materie Prime
della Maremma**



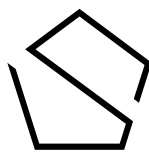
**Slow
Food**



**Piatto
Vegano**



**Senza
Glutine**



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HOTELS & RESORTS