



*At the discretion of our
Chef Franco Manfredi
from the Menu*

169,00

Allergens: 1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soybeans, 7 Dairy Products, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide and Sulphites, 13 Lupin, 14 Molluscs.

Allergens are listed in Annex II of EC Reg. 1169/2011

THE CHEF

Franco Manfredi, born in 1968. Born in Viareggio, he lives in Pietrasanta, in the heart of Versilia. He approaches the world of cooking in 1981, attending the hotel school in Marina di Massa. Here he immediately learns the profession, thanks to great professionals in the sector, dedicated to transmitting a lot of passion in addition to technique. After many experiences around the world he returns to his land.

Now The Sense Experience Resort is his kitchen.

THE KITCHEN

"My idea of cooking is based on the choice of high quality products with delicate combinations that make the dishes unique in their simplicity. From my passion for the purity of flavors comes **a morbid search for raw materials**, I enhance them in every dish without never alter their original flavor, I find it a sign of profound respect! This is why I listen to my **trusted farmers and breeders**, with whom I choose the best product, for the best taste."

"I love my Tuscany. Every day it surprises you with unique ingredients that inspire a spontaneous creative process in the kitchen."

THE MENU

"My menu is a tribute to the Tyrrhenian Sea and to the Tuscan tradition. This little spot of paradise on the sea represents the love for my land, respect for nature and the family, which is my team!"

"Each dish is full of this. **Genuine, simple and colorful. A balance of ingredients in a perfect symphony, between smells, flavors and sensations. I prefer sincerity to artifice.**"

"I hope this journey will help you to rediscover those flavors that bring you back pleasant memories."

EXECUTIVE CHEF
Franco Manfredi

APPETIZER

Trasparenza di mare in vetro
squid, prawns, octopus,
mussels in pots, aromatic cooking ^{2,4,14}
49,00

Gulf scampi
tartare with bergamot and figs ^{2,4,14}
39,00

Roasted scallops
light cream of vine leeks, borage flowers and crunchy rice
with San Gimignano saffron ^{2,4,14}
39,00

Crunchy vegetables
24-month Mancini pecorino fondue,
black sesame wafer ^{7,9}
34,00

Pisano cow tartare
burrata, basil,
vanilla and black Tuscan truffle ⁷
39,00

Allergens: 1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soybeans, 7 Dairy Products, 8 Nuts,
9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide and Sulphites, 13 Lupin, 14 Molluscs.

Allergens are listed in Annex II of EC Reg. 1169/2011

N°7

Trasparenza di mare in vetro
squid, prawns, octopus,
mussels in pots, aromatic cooking ^{2,4,14}

Roasted scallops
light cream of vine leeks, borage flowers and crunchy rice
with San Gimignano saffron ^{2,4,14}

Riso Riserva San Massimo
parsley chlorophyll, spirulina algae, sour butter
and cicada tartare ^{2,4,7,14}

Cappellacci with "pepolino"
liquid essence of shrimp with braised amberjack
and candied cherry tomatoes ^{1,2,3,4,7,14}

Seared weever fish
courgette cream, sweet sour red onion,
confit cherry tomatoes ^{2,4,7,14}

Rock wreckfish
in a stew of seafood and molluscs ^{2,4,7,14}

"Modo mio" tart
with red fruits, chantilly and fruit jelly ^{1,3,5,6,7,12}

149,00

5 proposte in abbinamento selezionate dal Sommelier
64,00 a persona

Allergens: 1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soybeans, 7 Dairy Products, 8 Nuts,
9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide and Sulphites, 13 Lupin, 14 Molluscs.

Allergens are listed in Annex II of EC Reg. 1169/2011

N°5

Gulf scampi
tartare with bergamot and figs 2,4,14

Roasted scallops
light cream of vine leeks, borage flowers
and crunchy rice with San Gimignano saffron 2,4,14

Riso Riserva San Massimo
parsley chlorophyll, spirulina algae, sour butter
and cicada tartare 2,4,7,14

Rock wreckfish
in a stew of seafood and molluscs 2,4,7,14

Surprise tiramisu'
(mascarpone and vanilla mousse, soft coffee heart,
glaze and cocoa powder) 1,3,5,6,7,12

129,00

4 proposte in abbinamento selezionate dal Sommelier

54,00 a persona

Allergens: 1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soybeans, 7 Dairy Products, 8 Nuts,
9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide and Sulphites, 13 Lupin, 14 Molluscs.

Allergens are listed in Annex II of EC Reg. 1169/2011

FIRST COURSES

Riso Riserva San Massimo
parsley chlorophyll, spirulina algae, sour butter
and cicada tartare 2,4,7,14

34,00

Cappellacci with "pepolino"
liquid essence of shrimp with braised amberjack
and candied cherry tomatoes 1,2,3,4,7,14

39,00

Pici with sea urchins
lobster with Cinta Senese bacon
and lemon sponge 1,3,7

34,00

Pappardelle with beetroot
with cortile sauce, Taggiasca olives,
mountain pine oil and Amiata blueberries 1,2,4,7

34,00

Crunchy paccheri
with tomato soup and burrata cream,
porcini mushroom powder 1,7

34,00

Allergens: 1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soybeans, 7 Dairy Products, 8 Nuts,
9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide and Sulphites, 13 Lupin, 14 Molluscs.

Allergens are listed in Annex II of EC Reg. 1169/2011

MAIN COURSES

Seared weever fish
courgette cream, sweet sour red onion,
confit cherry tomatoes ^{2,4,7,14}
44,00

Rock wreckfish
in a stew of seafood and molluscs ^{2,4,7,14}
49,00

Gran crudo di mare
selection of gulf tartare, scampi, prawns,
oysters, sea truffles ^{2,4,7,8,14}
59,00

Crunchy and creamy sweetbreads
Vin Santo and thyme, asparagus, salsola soda
and yellow tomato chutney ^{7,8,9,12}
39,00

Duck breast
Sangiovese reduction, smoked potatoes,
Amiata Picciola pear ^{7,8,9,12}
39,00

N°5

N°7

N°9

U
N
E
M
N
O
I
T
A
T
S
U
S
G
E
D

Allergens: 1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soybeans, 7 Dairy Products, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide and Sulphites, 13 Lupin, 14 Molluscs.

Allergens are listed in Annex II of EC Reg. 1169/2011