

N°9

*A la discrétion de notre  
Chef Franco Manfredi  
depuis le 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.

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## 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*

## APÉRITIFS

N°7

Fruits de mer en verrine  
calmars, crevettes, poulpes,  
moules en bocal de cuisson aromatique <sup>2,4,14</sup>  
49,00

Fruits de mer en verrine calmars,  
crevettes, poulpes, moules en bocal de cuisson aromatique <sup>2,4,14</sup>  
39,00

Coquilles Saint-Jacques rôties  
crème légère de poireaux de vigne, fleurs de bourrache  
et riz croustillant au safran de San Gimignano <sup>2,4,14</sup>  
39,00

Légumes croustillants,  
fondue au fromage pecorino Mancini 24 mois,  
galette de sésame noir <sup>7,9</sup>  
34,00

Viande de pisane coupée finement  
burrata, basilic vanille et truffe de la Toscane <sup>7</sup>  
39,00

Fruits de mer en verrine  
calmars, crevettes, poulpes,  
moules en bocal de cuisson aromatique <sup>2,4,14</sup>

Coquilles Saint-Jacques rôties  
crème légère de poireaux de vigne, fleurs de bourrache  
et riz croustillant au safran de San Gimignano <sup>2,4,14</sup>

Riso riserva San Massimo  
chlorophylle de persil, algues spiruline, beurre acidulé  
et tartare de cigale de mer <sup>2,4,7,14</sup>

Cappellacci al "pepolino"  
essence liquide de crevettes avec sériole braisée  
et tomates cerises confites <sup>1,2,3,4,7,14</sup>

Grande vive blanchie  
crème de courgettes, oignons rouge aigre-doux,  
tomates cerises confites <sup>2,4,7,14</sup>

Mérou  
dans le court-bouillon de fruits de mer et de crustacés <sup>2,4,7,14</sup>

Tarte a modo mio aux fruits rouges,  
chantilly et gelée de fruits <sup>1,3,5,6,7,12</sup>

149,00

*5 proposte in abbinamento selezionate dal Sommelier*

**64,00 a persona**

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N°5

Fruits de mer en verrine calmars,  
crevettes, poulpes, moules en bocal de cuisson aromatique <sup>2,4,14</sup>

Coquilles Saint-Jacques rôties  
crème légère de poireaux de vigne, fleurs de bourrache  
et riz croustillant au safran de San Gimignano <sup>2,4,14</sup>

Riso riserva San Massimo  
chlorophylle de persil, algues spiruline, beurre acidulé  
et tartare de cigale de mer <sup>2,4,7,14</sup>

Mérou  
dans le court-bouillon de fruits de mer et de crustacés <sup>2,4,7,14</sup>

Tiramisu' surprise  
(mousse au mascarpone et à la vanille, cœur moelleux au café,  
glaçage et sable au cacao) <sup>1,3,5,6,7,12</sup>

129,00

*4 proposte in abbinamento selezionate dal Sommelier*

**54,00 a persona**

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## PREMIER PLATS

Riso riserva San Massimo  
chlorophylle de persil, algues spiruline, beurre acidulé  
et tartare de cigale de mer <sup>2,4,7,14</sup>

34,00

Cappellacci al "pepolino"  
essence liquide de crevettes avec sériole braisée  
et tomates cerises confites <sup>1,2,3,4,7,14</sup>

39,00

Pici aux oursins  
petites langoustines de Cinta Senese  
et gâteau au citron <sup>1,3,7</sup>

34,00

Pappardelle avec navets rouges  
dans un ragoût de cour, olives taggiasche,  
huile de pin de montagne et myrtilles l'Amiata <sup>1,2,4,7</sup>

34,00

Paccheri croccanti  
avec pappalardo al pomodoro et crème de burrata,  
poudre de cèpes <sup>1,7</sup>

34,00

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## DEUXIÈME PLAT

Grande vive blanchie  
crème de courgettes, oignons rouge aigre-doux,  
tomates cerises confites <sup>2,4,7,14</sup>

44,00

Mérou  
dans le court-bouillon de fruits de mer et de crustacés <sup>2,4,7,14</sup>

49,00

Crudités de mer  
sélection de tartare de golfe, langoustines,  
crevettes royales, huîtres, truffes de mer <sup>2,4,7,8,14</sup>

59,00

Ris de veau croustillant et crémeux  
Vin Santo et thym, asperges,  
cresson et chutney de tomates jaunes <sup>7,8,9,12</sup>

39,00

Magret de canard  
réduction de Sangiovese, pommes de terre fumées,  
poire Picciola de l'Amiata <sup>7,8,9,12</sup>

39,00

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