

E A T Ē
simply gourmet

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

Huîtres
nos compotes et crème d'ail Orsino
de la Maremme ^{5,8,9}
34,00

Crustacés et mollusques
salade tiède aux fruits
et au vinaigre de framboise ^{2,4,5,8,12,14}
39,00

Notre tartare du jardin
poivrons, courgettes et aubergines
et pinzimonio cru et cuit ^{2,4,9,14}
24,00

Fruits de mer
langoustines, crevettes,
coquillage et pêche du jour ^{2,4,7,9,14}
69,00

Galantine du pigeon de la Maremme
son foie et son pain brioché ^{1,7,9}
29,00

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°5

Huîtres
nos compotes et crème d'ail Orsino
de la Maremme ^{5,8,9}

Crustacés et mollusques
salade tiède aux fruits
et au vinaigre de framboise ^{2,4,5,8,12,14}

Tagliolini al coltello
ail rouge de la Maremme
et poutargue de mulot ^{1,2,3,4,7,14}

Crevettes
panzanella aux légumes ^{2,4,7,14}

Comme un Pina Colada
(granola végétale à la noix de coco,
sorbet concentré à l'ananas Pina Colada
et neige à la noix de coco) ^{1,3,5,6,7,12}

129,00

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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N°3

Crustacés et mollusques
salade tiède aux fruits
et au vinaigre de framboise ^{2,4,5,8,12,14}

Spaghettis Senatore Cappelli "Martelli"
palourdes de notre mer ^{1,2,4,9,14}

Comme un Pina Colada
(granola végétale à la noix de coco,
sorbet concentré à l'ananas Pina Colada
et neige à la noix de coco) ^{1,3,5,6,7,12}

74,00

PREMIER PLATS

Spaghettis Senatore Cappelli "Martelli"
palourdes de notre mer ^{1,2,4,9,14}
34,00

Tagliolini al coltello
ail rouge de la Maremme
et poutargue de mulot ^{1,2,3,4,7,14}
34,00

Paccheri de la Vallée d'Orcia
homard et pesto de persil ^{1,2,4,7}
59,00

Risotto Carnaroli Maremma
chlorophylle de basilic et burrata ^{1,2,4,7,14}
29,00

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

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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DEUXIÈME PLAT

Sélection de poissons du Golfe
du jour dans notre vitrine ^{2,4,14}

partant de 14,00 l'h

Crevettes
panzanella aux légumes ^{2,4,7,14}
34,00

Soupe de poisson Eatè
sélection de poissons du Golfe
en casserole ^{1,2,4,14}
59,00

Steak à la florentine
bœuf Chianina, pommes de terre rouges
et légumes de saison ⁹
119,00 pour deux personnes

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

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