

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*

# VORSPEISEN



Austern  
unsere Kompotte und Bärlauchcreme  
aus der Maremma <sup>5,8,9</sup>  
34,00

Krustentiere und Weichtiere  
lauwarmer Salat  
mit Obst und Himbeeressig <sup>2,4,5,8,12,14</sup>  
39,00

Unser Tatar aus dem Garten  
Paprika, Zucchini und Auberginen sowie roher  
und gekochter Pinzimonio <sup>2,4,9,14</sup>  
24,00

Rohkost aus dem Meer  
Scampi, Riesengarnelen,  
Coquillage und fangfrischer Fisch <sup>2,4,7,9,14</sup>  
69,00

Tauben-Galantine aus der Maremma  
seine Leber und Brioche-Brot <sup>1,7,9</sup>  
29,00

Austern  
unsere Kompotte und Bärlauchcreme  
aus der Maremma <sup>5,8,9</sup>

Krustentiere und Weichtiere  
lauwarmer Salat  
mit Obst und Himbeeressig <sup>2,4,5,8,12,14</sup>

Tagliolini al coltello  
aglione rosso maremmano  
e bottarga di muggine <sup>1,2,3,4,7,14</sup>

Riesengarnelen  
Gemüse-Panzanella (Brotsalat) <sup>2,4,7,14</sup>

Wie eine Pina Colada  
(veganes Kokos-Granola, konzentriertes Pina-Colada-Sorbet  
mit Ananas und Kokos-Schnee) <sup>1,3,5,6,7,12</sup>

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Krustentiere und Weichtiere  
lauwarmer Salat  
mit Obst und Himbeeressig 2,4,5,8,12,14

Spaghetti Senatore Cappelli "Martelli"  
Muscheln aus unserem Meer 1,2,4,9,14

Wie eine Pina Colada  
(veganes Kokos-Granola, konzentriertes Pina-Colada-Sorbet  
mit Ananas und Kokos-Schnee) 1,3,5,6,7,12

74,00

## ERSTE GANG

Spaghetti Senatore Cappelli "Martelli"  
Muscheln aus unserem Meer 1,2,4,9,14  
34,00

Handgeschnittene Tagliolini  
roter Knoblauch aus der Maremma  
und Meeräsche-Rogen 1,2,3,4,7,14  
34,00

Paccheri (Pasta) aus der Val d'Orcia  
Hummer und Petersilienpesto 1,2,4,7  
59,00

Carnaroli-Risotto aus der Maremma  
Basilikum-Chlorophyll und Burrata-Käse 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.

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

## ZWEITEN GANG

Fisch aus dem Golf  
Auswahl an fangfrischem Fisch  
von unserer Vitrine <sup>2,4,14</sup>  
ab 14,00 l'h

Riesengarnelen  
Gemüse-Panzanella (Brotsalat) <sup>2,4,7,14</sup>  
34,00

Fischsuppe Eatè  
Auswahl an Fisch aus dem Golf  
in der Kasserolle <sup>1,2,4,14</sup>  
59,00

Steak nach Florentiner Art  
Chianina-Rind, rote Kartoffeln  
und Gemüse der Saison <sup>9</sup>  
119,00 Für zwei Leute

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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