



HVF

... a dream amid sea and sky

“LiGalli
RESTAU
POSI

LiGalli[™]

LiGalli[®]

RESTAURANT

Li Galli Restaurant at Villa Franca in Positano embodies with the one MICHELIN Star Chef Savio Perna, a revisitated interpretation of the Mediterranean Cuisine, showcasing the culture and traditions of our territory and the freshness of its products.

Tasting Menu

Essenza - € 280,00

AmmMare

...a sea to love

Anim...ella

Veal sweetbreads, friar's beard, anchovies fermented raspberries and seaweed

Vesuvio Blu (Pastificio Gentile)

Gragnano pasta with blue Lobster, Controne's beans, lime, yogurt and Pantelleria capers

Tubetto (Pastificio Monograno Felicetti)

"Ditalini" spelt pasta, red mullet soup, late season mandarin compote, samphire and peas

Branzino fuor d'acqua

Seabass, taggaisca olives, capers and red apple and ginger extract

Maialino Nero Casertano (black piglet)

Pig belly with Béarnaise sauce and white sturgeon caviar
Head with Normandy oysters, Amalfi Lemon and tarragon

Monopoly

A tasty game (for two players)

in pairing with

Krug Experience	Grande Cuvée 172ème Édition	€ 450,00
	Rosè 27ème Edition	€ 720,00
	Vintage 2011	€ 750,00

Premium Wine Pairing € 250,00

Path of...Cocktails € 120,00/150,00

The tasting menu are intended for all the table guests. **Available until 10pm.**

Legàmi - € 200,00

Piatto Sgrombro (Bonito fish)

With sturgeon caviar, buffalo yogurt, marinated green tomatoes, celery sorbet, fermet blueberries

Genovese Fujuta

Home-made "Cappellacci" pasta, stuffed with onion sauce, green apple and 36-month-aged Parmigiano Reggiano consommé

marRISOrto (Riserva San Massimo)

Carnaroli Rice, chamomille, buffalo stracchino cheese, mussels and black lemon

Piccione Voyageur (di Laura Peri)

Pigeon marinated with laurel, endive, tamarind sauce and livers with almonds and blackberries

PicNic

Sweet sharing (for two people)

 **LINFA** - € 160,00
veggie inspired

Violetto di Schito

Artichoke confit, pecorino cheese from Tovere, sunchoke, broad beans and tarocco oranges molasses

Genovese Fujuta

Home-made "Cappellacci" pasta, stuffed with onion sauce and green apple, with 36 month age Parmigiano Reggiano consommé

Patata Royale

Jacket potatoes, chives royale, smoked yogurt, celeriac, mushrooms and black truffle

Oro Giallo

Amalfi lemon, licorice, caper and carob

The tasting menu are intended for all the table guests. **Available until 10pm.**

à la carte

Li...Gamberi Different ways to enjoy prawns	€ 80,00
AmmMARE... ...a sea to love	€ 70,00
Piatto Sgombro (Bonito fish) with sturgeon caviar, buffalo yogurt, marinated tomatoes, celery sorbet, fermented blueberries	€ 50,00
Anim...ella Veal sweetbreads, friar's beard, anchovies, fermented raspberries and seaweed	€ 50,00
Violetto di Schto Artichoke confit, pecorino cheese from Tovere, sunchoke, broad beans and tarocco oranges molasses	€ 40,00
Vesuvio (Pastificio Gentile) Gragnano pasta with Blue Lobster , Controne beans, lime, yogurt and Pantelleria capers	€ 50,00
Genovese Fujuta home-made "Cappellacci" pasta, stuffed with onion sauce, green apple and 36-month-aged Parmigiano Reggiano consommé	€ 40,00
Tubetto (Pastificio Monograno Felicetti) Ditalini spelt pasta, red mullet soup, late season mandarin compote samphire and peas	€ 50,00
Pasta c'à Pumarola (Pastificio Gentile) Gragnano Spaghetti, with our tomato sauces and raw green tomatoes	€ 40,00
marRISOrto Carnaroli Rice, chamomille, buffalo stracchino cheese, mussels and balck lemon	€ 50,00
Maialino Nero Casertano (black piglet) Pig belly with Béarnaise sauce and white sturgeon caviar Head with Normandy oysters, Amalfi and terragon	€ 70,00
Baccalà... in trasferta Salt codfish, black chickpea, sweet "papaccella pepper, spring onion, coffee, tandoori and fermented lemon	€ 60,00
Piccione Voyageur (di Laura Peri) Pigeon marinated with laurel, endive, tamarind sauce and livers with almonds and blackberries	€ 70,00
Rombo chiodato Turbot, tubers, rhubarb, asparagus and mulled bottarga	€ 60,00
Branzino fuor d'acqua Seabass with Taggiasca olives, cucunci, quinoa and red apple and ginger extract	€ 60,00

a minimum of three courses per person is required

We invite guests with allergies or intolerances to refer to the staff for clarification (REG. UE 1169/2011)
The raw fish served has been treated with rapid blast frozen (REG. UE 1169/2011)

Desserts

Oro giallo Amalfi lemon, licorice, capers and carob	€ 25,00
Passaggio all'equatore 360° chocolate	€ 25,00
Natura Diva Marinated fruits, frosted & co.	€ 25,00
Monopoly A tasty game (for two... players)	€ 60,00
PicNic sweet sharing (for two people)	€ 60,00
Selection of Regional Cheese	€ 40,00



Specialty Coffee

Panama

Specialty Coffee of Arabica variety, mono cultivar

"Geisha" with a very intense body and balanced acidity.

Espresso..... € 12,00

V60 Filter..... € 15,00

Indonesia

Specialty Coffee of Arabica variety, mono cultivar

"Kalossi" with a balanced body and mild acidity.

Espresso..... € 10,00

V60 Filter..... € 12,00

Kenya

Specialty Coffee of Arabica variety, multi cultivar,
medium-bodied and pleasant acidity taste.

Espresso..... € 8,00

V60 Filter..... € 10,00

The concept of Specialty Coffee is one of the main tenets of the so-called Third Wave of coffee; coffee of the highest quality, special, traceable, whose history is known in detail. But what is the definition of Specialty Coffee? The history of specialty coffee begins in 1974, when Erna Knutsen, founder of Knutsens Coffees, in an article in the Tea & Coffee Trade Journalö uses this term to describe coffee beans with fuller flavor, grown in particular microclimates.



Single Origin

Caraibi

Single origin coffee of Arabica variety, "Caturra" cultivar

Typica "with a generous body and balanced acidity.

Espresso or Americano..... € 5,00

Brasile

Single origin decaffeinated coffee with dipping process
in pure water with full body and low acidity.

Espresso or Americano..... € 5,00

The Single Origin it is a coffee from a single plantation, not a blend, to be tasted in purity to know and try unique and inimitable tastes. Grains of a single geographical origin and botanical variety which increase their distinct organoleptic qualities. A journey to countries where the earth and its scents blend in coffee in exclusive and singular essences and fragrances.



HVF

VILLA FRANCA

POSITANO

★★★★★L

SMALL
LUXURY
HOTELS
OF THE WORLD

Independently minded

li”

URANT

TANO



LiGalli 