



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

Bufalo, Alici e Radici

Buffalo meat with beetroot, marinated anchovies, tubers and roots from the kitchen garden

AmmMARE...

...a sea to love

Genovese Fujuta

Home-made "Cappellacci" pasta, stuffed with onion sauce, green apple and 40-month-aged Parmigiano Reggiano consommé

Vesuvio Blu (*Pastificio Gentile*)

Blue Lobster, Controne's beans, lime, yogurt and capers from Pantelleria

Branzino al Cuore

Seabass with Pantelleria capers, limoncelle apples, ginger and puffed quinoa

Maialino Nero Casertano (*caviale e ostriche*)

Pig belly with Béarnaise sauce, shallot confit, white sturgeon caviar
Head with Normandy oysters, lemon bread, chicory and laurel oil

PicNic

(for two people)

in pairing with

Krug Experience	Grande Cuvée 171ème Édition	€ 520,00
	Vintage 2008	€ 800,00
	Rosè 26ème Édition	€ 780,00
Premium Wine Pairing		€ 250,00
Path of...Cocktails		€ 150,00

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

Legàmi - € 230,00

UOVO...Passione Piccante

Egg with 'nduja, provolone del monaco cheese, amaranth, asparagus and passion fruit

PrimaVera Sensazione

Home-made egg pasta stuffed with ricotta cheese and Amalfi lemon, peas, bell peppers, clams with cuttlefish ink and baby squid

Spaghetto GDN

Peppers extract, shrimps, wild fennel, chives and celery vinegar

Il Nobile Praianese

Soft and crunchy squid, fifth quarter, verbena and Ratte potatoes

Piccione Voyageur (di Laura Peri)

Pigeon marinated with coffee, endive, blackberry, almonds and tamarind sauce

Tradizione Geometrica

A contemporary touch in modern pastry making

 **LINFA** - € 180,00
veggie inspired

Mammola

Artichoke, Topinambur, Pecorino cheese from Tovere, broad beans and red orange molasses

Genovese Fujuta

Home-made Cappellacci pasta stuffed with onion sauce, green apple and 40 month-aged Parmigiano Reggiano consommè

SorRiso al Sud

Carnaroli rice (riserva San Massimo), fiorita di bufala cheese, mediterranean pine, bergamot and seaweed

Patata Royale

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

Sfusato di Amalfi

Creamy, soufflè and sgroppino lemon sorbet

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

à la carte

Li...Gamberi Different ways to enjoy the prawn	€ 80,00
AmmMARE... ...a sea to love	€ 70,00
UOVO...Passione Piccante Egg with 'nduja, provolone del monaco cheese, amaranth, asparagus and passion fruit	€ 50,00
Bufalo, Alici e Radici Buffalo meat with beetroot, marinated anchovies, tubers and roots from the kitchen garden	€ 50,00
Mammola Artichoke, Topinambur, Pecorino cheese from Tovere, broad beans and red orange molasses	€ 40,00
Vesuvio Blu Blue Lobster , Controne beans, lime, yogurt and capers from Pantelleria	€ 50,00
Genovese Fujuta home-made "Cappellacci" pasta, stuffed with onion sauce, green apple and 40-month-aged Parmigiano Reggiano consommé	€ 40,00
PrimaVera Sensazione Home-made egg pasta stuffed with ricotta cheese and Amalfi lemon, peas, bell peppers, clams with cuttlefish ink and baby squid	€ 40,00
Spaghetto GDN Peppers extract, shrimps, wild fennel, chives and celery vinegar	€ 40,00
SorRiso al Sud Carnaroli rice (riserva S. Massimo), fiorita di bufala cheese, sea-urchins emulsion, mediterranean pine , bergamot and seaweed	€ 50,00
Maiolino Nero Casertano (caviare e ostriche) Pig belly with Béarnaise sauce , shallot confit, white sturgeon caviar Head with Normandy oysters, lemon bread, chicory and laurel oil	€ 70,00
Il Nobile Praianese Soft and crunchy squid, fifth quarter, verbena and Ratte potatoes	€ 60,00
Piccione Voyageur (di Laura Peri) Pigeon marinated with coffee, endive, blackberry, almonds and tamarind sauce	€ 70,00
Solea Solea Sole stuffed with cuttlefish, chard, celery sauce and beurre blanc with chardonnay vinegar	€ 60,00
Branzino al Cuore Seabass with Pantelleria capers, Limoncelle apples, ginger and puffed quinoa	€ 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

Lo Sfusato di Amalfi Creamy, soufflè and "sgroppino" lemon sorbet	€ 25,00
RE Cioccolato King chocolate in our way	€ 25,00
Natura Diva Marinated fruits, frosted & co.	€ 25,00
Tradizione Geometrica A contemporary touch in modern pastry making	€ 25,00
PicNic sweet reproduction (<i>for two people</i>)	€ 60,00
Gelati & Sorbetti	€ 20,00
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

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SMALL
LUXURY
HOTELS
OF THE WORLD

Independently minded

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