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

Legàmi - € 280,00

Dal BioHorto alla dispensa
Ash-roasted beetroot, almond cheese and papaccelle peppers

Piatto Sgombro
Mackerel with Siberian caviar, buffalo milk cream, marinated green tomatoes and celery sorbet

Tubetto
Spelt ditalini, fish soup, passion fruit, daikon, and samphire

Vesuvio Blu
Gragnano pasta, blue lobster, Controne beans, lime, yogurt, and Pantelleria capers

Branzino Fuor d'acqua
Taggiasca olives, , quinoa, Limoncella apple, and ginger

Piccione voyager *(di Laura Peri)*
Laurel-marinated pigeon, sweet-and-sour endive, tamarind, pigeon liver, blackberries and almonds

Monopoly
A sweet journey through the iconic places and flavors of our land — for two... players

Nuova essenza - € 220,00

Cucozza
Neapolitan pumpkin, barbecue, pomegranate, fermented milk and Madras curry

Lumachine
Gragnano pasta, squid, sea fennel, green chili and lemon

Contrasti
Fresh egg pasta, buffalo ricotta cheese, baby squid, friarielli, papaccelle peppers and sumac

Sale e terra
Steamed turbot, crisp roots, samphire and traditional anchovy sauce

Tra bosco e campagna
Laticauda lamb, red berries, horseradish sour cream, chicory and hazelnuts

L'altra Costiera
Grilled lemon, Mediterranean pine, red shiso and dandelion

LINFA - € 180,00
veggie inspired

Cucozza
Neapolitan pumpkin, barbecue, pomegranate, fermented milk and Madras curry

Pasta c'à Pummarola
Gragnano spaghettino, our preserved tomatoes and unripe tomato extract

Genovese Fujuta
Vegetarian Genovese cappellacci, 36-month Parmigiano Reggiano consommé and green apple

Al cartoccio
Red potato, celeriac, black truffle and roasted onion extract

Pic Nic
A play on childhood memories... the countryside picnic served at the table — for two

in pairing with

Krug Experience	Grande Cuvée 173ème Édition	€ 450,00
Premium Wine Pairing		€ 250,00
Path of...Cocktails		€ 150,00

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

À LA CARTE

Lanima — € 50,00
Veal sweetbread, tangy celery, puntarelle and aged raspberry

Piatto Sgombro — € 50,00
Mackerel with Siberian caviar, buffalo milk cream, marinated green tomatoes and celery sorbet

AmmARE — € 70,00
A sea to love

Cucozza — € 40,00
Neapolitan pumpkin, barbecue, pomegranate, fermented milk and Madras curry

Dal BioHorto HVF alla dispensa — € 40,00
Ash-flavored beetroot, almond cheese and papaccelle

Genovese Fujuta — € 50,00
Genovese cappellacci pasta, chicken consommé with 36-month Parmigiano Reggiano cheese and green apple

Pasta C'à Pummarola — € 50,00
Gragnano spaghettino, our preserved tomatoes and unripe tomato extract

Vesuvio Blu — € 50,00
Gragnano pasta, blue lobster, Controne beans, lime, yogurt, and Pantelleria capers

Lumachine — € 50,00
Gragnano pasta, squid, sea fennel, green chili and lemon

Infanzia in fermento — € 50,00
Semolina rice, goat's cheese, verdello lemon, bitter herbs and beetroot vinegar

Branzino fuor d'acqua — € 60,00
Taggiasca olives, , quinoa, Limoncella apple, and ginger

Piccione Voyageur *(di Laura Peri)* — € 70,00
Pigeon marinated in bay leaves, sour endive, tamarind, livers, blackberries and almonds

Sale e Terra — € 70,00
Steamed turbot, crisp roots, samphire and traditional anchovy sauce

Tra bosco e campagna — € 60,00
Laticauda lamb, red fruits, yogurt, horseradish sour cream and hazelnuts

Maialino nero Casertano — € 60,00
Casertano black pig belly with Béarnaise sauce and Siberian caviar, pig's head with Gargano oyster, Amalfi Sfusato lemon and tarragon

a minimum of three courses per person is required

For allergen infomation, please ask the staff or consut the QR-Code. (REG. UE 1169/2011)
The raw fish served has been treated with rapid blast frozen (REG. UE 1169/2011)

Executive Chef - Savio Perna

DESSERTS

L'altra Costiera € 25,00
Grilled lemon, Mediterranean pine, red shiso and dandelion

Velluto arabica e cacao € 25,00
Evolution of Tiramisu

Natura € 25,00
in osmosis, marinated, crunchy and frozen

Monopoly € 70,00
A sweet journey through the iconic places and flavors of our land (for two... players)

PicNic € 70,00
Games and memories...a picnic served at the table! (for two)

Selection of Regional cheese € 40,00

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

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

Specialty Coffee

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

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.

Pastry Chef - Vincenzo Virno