

Dear Guests,

Our menu expresses a world of love, passion and commitment and it is our
pleasure to share it with you.

Golfo dei Poeti Relais & Spa Staff

CHEF EXPERIENCE 6 courses

This Menu will be served only for the whole table
Selected by our Executive Chef Boraldo Sejdiraj from the Menu

€ 100,00 per person

Wine tasting selected by our Maître Davide Verrecchia

€ 50,00 per person

TASTING MENU

This Menu will be served only for the whole table

Amuse-bouche

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Scallop

Potato Foam | Cardoncelli Mushrooms | Chicory | Chicken Jus

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Bottoni

Gallinella | Lime | Cacciucco Livornese | Chili Pepper Candy

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Red Tuna Panzanella

Red Onion | Bread "Ciabatta" | Cucumber | Mediterranean Flavors

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ChocoCocomut 2019

Chocolate Valhrona Guanaja 70 % | Coconut | Hazelnut "Misto Chiavari" | Granadilla

Petit Four

€ 85,00

GRAND CARTE

Starters

Grand Raw Seafood “Incanto”	€ 45,00
Milanese Ricciola Béarnaise Sauce Wasabi Pappacella Napoletana	€ 28,00
Scallop Potato Foam Cardoncello Mushrooms Chicory Chicken Jus	€ 29,00
Beef Tartare Carbonara Sauce Taralli Lovage Egg yolk “in Cooking Oil”	€ 24,00
Oysters “au naturel” – each	€ 5,00

First Courses

Bottoni Gallinella Lime Cacciucco Livornese Chili Pepper Candy	€ 32,00
Linguine Fresh Tomatoes Monterosso Anchovies Buffalo Stracciatella Basil	€ 28,00
Risotto “Selezione Acquerello” Asparagus Raw and Cooked Prawns Green Apple Centrifuge Champagne Butter	€ 30,00

Memories of Sunday... €27,00

Agnolotti del Plin“ AuTuccuZeneize” in a modern key

Second Courses

Red Tuna Panzanella € 34,00

Red Onion | Bread “Ciabatta” | Cucumber | Mediterranean Flavors

Turbot € 36,00

Gremolata “Ligure”|Beets|Capers| Mugnaia Sauce

Duck € 32,00

Turnip |RoastedPercoche peaches | Brewed Coffee

Fillet of Beef “alla Rossini” € 42,00

Foie Grass|Summer Scorzone Truffle|Potato Terrine | Pan Brioche Fiorito| Madeira

Dessert

Namelaka € 16,00

Lemon | Basil | White Chocolate

“Zen Garden” € 15,00

Licorice|Yuzu| Black Sesame

Mascarpone & Coffee € 14,00

ChocoCoconut 2019 € 16,00

ChocolateValhronaGuanaja 70 % | Coconut | Hazelnut “Misto Chiavari” |Granadilla

Cheese Selection accompanied by compotes, fruit and honey € 18,00

Cover charge: € 6,00 per person

ALLERGEN INFORMATION

Some dishes and drinks might contain one or more of the 14 allergens mentioned by
Regolamento (UE) N. 1169/2011

Our Staff is at your complete disposal for any further information and enquiry about
the nature of raw materials and methods of preparation of the dishes on the Menu.
We kindly ask our Guests to inform our Staff about any need for consuming allergen-
free foods.

To ensure freshness, certain products undergo rapid temperature reduction (Reg. CE
n. 852/04)