

Li Galli Restaurant at Villa Franca in Positano,  
embodies with **Chef's Savio Perna** a reimagined  
interpretation of Mediterranean cuisine, showcasing the culture  
and traditions of the territory, and the freshness of its products.  
Enriches with the collaboration of **Multi-Starred Chef Nino Di Costanzo**.

F&B **Massimiliano Francavilla**  
Restaurant Manager **Baldassarre Di Lieto** - Maitre **Antonio De Rosa**

## Tasting Menu

### Un Mare di Bolle...

**The... Prawns**  
**Risotto with Lemon**  
 langoustine and tarallo  
**Spaghetti Gerardo di Nola**  
 with five tomatoes  
**Sole and Cuttlefish**  
 "Mugnaia" style  
**Sfogliatella**  
 vanilla cream, citrus gelée,  
 Neapolitan migliaccio, black cherry parfait

### Menu in pairing with

**Krug Grande Cuvée 167ème Édition** € 620,00  
**Krug Brut Vintage 2004** € 720,00  
**Krug Rosé Brut** € 790,00

(The price of the Menu is for two people)

### Contemporaneamente...

€ 190,00

**Octopus**  
 salad, marinated anchovies, lemon Tagliolini  
**Tortelli**  
 of Genovese, Provolone del Monaco cheese, burnt onion consommé  
**Turbot**  
 with "Pretty Woman" sauce  
**Baby Pork**  
 with bernese sauce, spinach and carrots  
**Lemon**  
 lemon soufflé, Lemon Royal, sorbet and candies, delizia ice-cream

### Territorialmente...

€ 160,00

**Bufalo**  
 langoustine and Provolone del Monaco cheese  
**Ravioli**  
 of prawns, Bufalo ricotta cheese and broccoli  
**Lamb**  
 loin, chops and leg, onion, mushrooms and mustard potatoes  
**Chocolate Eggplant**  
 candies, sweet meatball, olive oil ice-cream, creamy cube

### Vegetarian

€ 150,00

**Greens**  
 baked, raw and marinate  
**Risotto with Lemon**  
 and tarallo  
**Spaghetti Gerardo di Nola** (Dedicated to Chef Nino Di Costanzo)  
 with five tomatoes  
**Sfogliatella**  
 of escarole and provola cheese  
**Chocolate Eggplant**  
 candies, sweet meatball, olive oil ice-cream, creamy cube

### Wine Pairing

€ 80,00 / € 100,00 / € 120,00

## La Carta

### The... Prawns

€ 60,00

**Octopus**  
 salad, marinated anchovies, lemon Tagliolini

€ 35,00

**Bufalo**  
 langoustine and Provolone del Monaco cheese

€ 40,00

**Lobster**  
 Pumpkin salad, cauliflower and ginger

€ 50,00

**Greens**   
 baked, raw and marinate

€ 30,00

**Risotto with Lemon**  
 langoustine and tarallo

€ 40,00

**Ravioli**  
 of prawns, Bufalo ricotta cheese and broccoli

€ 40,00

**Linguine "Gragnano"**  
 Oysters, green apple and bread

€ 40,00

**Spaghetti Gerardo di Nola**   
 with five local tomatoes (Dedicated to Chef Nino Di Costanzo)

€ 30,00

**Tortelli**  
 of Genovese, provolone del Monaco cheese, burnt onion consommé

€ 35,00

**Turbot**  
 with "Pretty Woman" sauce

€ 55,00

**Sole and Cuttlefish**  
 "Mugnaia" style

€ 50,00

**Sea bass**  
 seasonal vegetables and lettuce

€ 55,00

**Baby Pig**  
 with bernese sauce, spinach and carrots

€ 50,00

**Lamb**  
 loin, chops and leg, onion, mushrooms and mustard potatoes

€ 55,00

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

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)