

## A la carte breakfast

### Healthy breakfast (D, SO2, V, E)

35

Selection of herbal teas  
Fresh orange or grapefruit juice  
Fresh juice of the day  
Selection of fresh fruit  
Egg white omlette

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### Breakfast Isola (G, D, N, SO2, V, E)

45

Baker's basket  
Freshly squeezed orange or grapefruit juice  
Selection of fresh fruit  
Selection of cereal & yogurt  
Selection of tea & coffee

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### Cordusio breakfast (G, D, N, SO2, E)

55

Baker's bread  
Freshly squeezed orange or grapefruit  
Selection of fresh fruit  
Eggs any style  
Selection of cured meat & cheese  
Glass of Bellavista  
Selection of herbal tea and coffee

 **Gluten free option available on request**

G - Gluten | D - Dairy products | N - Contains nuts | A - Peanuts | V - Vegetarian | VG - Vegan | E - Egg and derivatives | S - Soya and derivatives | SE - Sesame | M - Mustard | C - Celery | ML - Molluscs | F - Fish | CR - Crustaceans  
SO2 - Sulfur Dioxide and Sulphites | PL - Lupins | GF - Gluten Free

We inform our kind customers that some commonly used raw materials are among the allergenic substances indicated by the EC Reg. Directive 1169/2011. It is not possible to exclude the total absence of one or more allergens. For any information on substances and allergens it is possible to consult the specific documentation which will be provided, upon request, by the service staff. Some products are subjected to negative temperature blast chilling on site, to guarantee quality and safety for greater consumer protection. The fish intended to be consumed raw or practically raw has been subjected to preventive reclamation treatment in compliance with the requirements of EC Regulation 853/2004, annex II, section VIII, chapter 3, letter D, point 3. \*Frozen product-

## Leavened products and cakes

<b>Plain croissant</b> (G, D, SO2, V)	3
<b>Stuffed croissant</b> (G, D, SO2, V) Custard, jam or chocolate	5
<b>Pain au chocolat</b> (G, D, N, SO2, V)	5
<b>Pains aux Raisins</b> (G, D, SO2, V)	5
<b>Apple cake</b> (G, V, E, SO2, D, S, SE, N)	8
<b>Caprese cake</b> (N, D, E, SO2)	8
<b>Chocolate and pears cake</b> (E,D,S)	8
<b>Torta Saracena</b> (D, SO2, E, N, SE)	8
<b>Plum cake</b> (G, D, V, SO2)	7
<b>Daily Plum cake</b> (G, D, V, N, SO2)	8

## Coffee

<b>Espresso coffee</b>	5
<b>Decaffeinated coffee</b>	5
<b>American coffee</b>	5
<b>Double espresso</b>	10
<b>Barley coffee</b>	6
<b>Ginseng coffee</b>	6
<b>Cappuccino</b>	6
<b>Coffee with milk</b>	6
<b>Caffè Veneziano</b>	6
<b>Tassoni coffee</b>	8
<b>Shaken cold coffee</b>	10

## Hot dishes

<b>Fried eggs</b> (D, E, SO2, V) 3 fried eggs sunny side up	14
<b>Boiled eggs</b> (D, E, SO2, V) 2 boiled eggs	14
<b>Benedictine eggs</b> (D, G, E, SO2) Poached egg, toast, ham, hollandaise sauce	19
<b>Natural omelette</b> (D, E, SO2, V) 3 egg omelette	16
<b>Ham and cheese omelette</b> (G, D, E, SO2) Omelette with ham and fontina cheese	19
<b>Tomatoes and cheese omelette</b> (D, E, SO2, V) Omelette tomato and fontina cheese	18
<b>Classic toast</b> (G, D, SO2) Ham and cheese toastie	14
<b>Pancakes</b> (G, D, E, SO2) Maple syrup and fruit	18

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## Chef's Special Selection

<b>Royal eggs</b> (D, E, G, F, SO2)	<b>45</b>
Two poached eggs, hollandaise sauce, 10g of caviar "ARS Italica Da Vinci"	
<b>Truffled Eggs</b> (D, E, G, SO2)	<b>38</b>
Two poached eggs, hollandaise sauce topped with black truffle	

## Cold Plates

<b>Muesli</b> (A, D, N, SO2, V)	<b>12</b>
<b>Granola</b> (A, D, N, SO2, V)	<b>16</b>
Full fat yogurt, pumpkin seeds, wild berry selection	
<b>Avocado toast</b> (G, D, E, N, SO2, V)	<b>18</b>
Multigrain bread, avocado, egg mimosa	
<b>Salmon Crouton</b> (G, D, F, N, SO2)	<b>24</b>
Multigrain bread, norwegian salmon, cream cheese	
<b>Norwegian Smoked Salmon</b> (F, SO2)	<b>32</b>
<b>Humous and pitta bread</b> (SE, C, G, SO2)	<b>18</b>
<b>Selection of cured meats</b> (SO2)	<b>22</b>
<b>Selection of cheeses</b> (D)	<b>22</b>
<b>Seasonal fresh fruit</b>	<b>18</b>
<b>Fresh berry selection</b>	<b>18</b>

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## *Hot beverages*

Hot chocolate	10
Hot chocolate whipped cream	12
English breakfast tea	10
Earl grey tea	10
Jasmine tea	10
Gunpowder tea	10
Mint tea	10
Ginger and lemon infusion	12
Fennel infusion	12
Chamomile infusion	12
Mint & verbena infusion	12
Wild berry fruit infusion	12

## *Fresh juices*

Freshly squeezed juice	10
Grapefruit	10
Tanning Carrot, ginger & orange	14
Purifying Pineapple, fennel & celery	14

## *Colzani fruit juices*

Apricot	7
Pineapple	7
Raspberry	7
Peach	7
Grapefruit	7

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## *Water*

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Panna still water 0,50	5	Panna still water 0,75	8
San Pellegrino sparkling water 0,50	5	San Pellegrino sparkling water 0,75	8