



## COFFEE

Espresso coffee made with Splendido blend, americano coffee, decaf coffee, barley coffee

Ginseng coffee, cappuccino, latte macchiato (7)

Hot chocolate (7,8)

## MILK

Whole milk (7), partially skimmed (7), soy (6), rice, almond (8), coconut, oat (1)

## SELECTION OF TEAS AND INFUSIONS

### JUICES

Orange, grapefruit, lemon

Selection of fruit juices

### YOGURT

Homemade yogurt, light, fruit, Greek (7)

Soy yogurt (6)

### CEREAL, MUESLI, GRANOLA

Selection of cereals and muesli (1,5,7,8)

Home made granola (1,5,7,8)

### SEASONAL JAMS AND HONEY

Home made jam based on seasonality

Linden honey, acacia honey, wildflower honey, chestnuts honey

Hazelnuts cream from Chiavari (6,7,8)

### CROISSANTS

Selection of classic croissants, with jam or custard cream

Pain au chocolat, muffin, sweet focaccia (1,3,7,8,11,12)

### SELECTION OF SEASONAL FRUITS

## COLD AND SMOKED CUTS, CHEESE

Cuts: Devodier Parma reserve ham 36 months, Valtellina bresaola IGP, Sant'Olcese salame

Cheeses: Brugnato Cabannina milk ricotta, buffalo mozzarella from Aversa, semi-aged Val d'Aveto toma

Smoked fish: salmon, tuna, swordfish (4)

## ORGANIC EGGS

Poached egg, fried egg, scrambled egg, à la coque, frittata, omelette (7)

Benedicts (1,3,7,12)

*Accompanied by:*

Bacon, pork sausage, chicken sausage, seasonal mushrooms, tomatoes, avocado, smoked salmon (4), sautéed spinach (7), sautéed garden vegetables (7), sautéed potatoes (7), cooked ham, cheese (7)

## SWEET AND SAVORY TEMPTATIONS

Cinnamon french toast with Chantilly cream (1,3,7)

Pancakes with maple syrup (1,3,7)

Porridge with water or milk (7)

Focaccia with turkey ham and cheese (1,7)

Sweet focaccia with hazelnuts cream from Chiavari (V) (1,3,6,7,8)

Rice flour Italian crepes with sour orange jam (GF,V) (3,7,8)

Rice flour Italian crepes with hazelnuts cream from Chiavari (GF,V) (7,8)

Omelette confiture (GF,V) (1,3,7)

Avocado toast with salmon (1,4,10)

(V) vegetarian - (VG) vegan - (GF) gluten-free

Our commitment to sustainability is also reflected in the choice of local products, including fish, meat, dairy, fruits, and vegetables, many of which come from local suppliers. Our coffee and tea are green certified and come from fair trade partnerships.

Information on Food Allergies: Some dishes and beverages may contain one or more of the 14 allergens listed in Annex II of Regulation (EU) No. 1169/2011 and subsequent amendments. The allergens and their derivatives are: **(1) Cereals containing gluten**, except: a) wheat-based glucose syrups, including dextrose (\*); b) maltodextrins based on wheat (\*); c) barley-based glucose syrups; d) cereals used in the production of alcoholic distillates, including agricultural ethyl alcohol. **(2) Crustaceans**. **(3) Eggs**. **(4) Fish**, except: a) fish gelatin used as a support for vitamin or carotenoid preparations; b) fish gelatin or isinglass used as a clarifying agent in beer and wine. **(5) Peanuts**. **(6) Soy**, except: a) refined soybean oil and fat (); b) mixed natural tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopheryl acetate, natural D-alpha tocopheryl succinate derived from soy; c) vegetable oils derived from phytosterols and phytosterol esters based on soy; d) vegetable stanol esters produced from soybean oil sterols. **(7) Milk**, except: a) whey used in the production of alcoholic distillates, including agricultural ethyl alcohol; b) lactitol. **(8) Nuts**, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*), and their products, except for nuts used in the production of alcoholic distillates, including agricultural ethyl alcohol. **(9) Celery**. **(10) Mustard**. **(11) Sesame seeds**. **(12) Sulphur dioxide and sulphites**. **(13) Lupin**. **(14) Mollusks**. (\*) *And their derived products, to the extent that the processing they have undergone is not likely to increase the allergenicity level assessed by the Authority for the base product from which they are derived.*

Please consult the appropriate documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages.

To guarantee quality and safety for public health, and in compliance with the procedures described in the HACCP Plan pursuant to EC Regulation N. 852/04, (a) dishes or ingredients marked with © are frozen, frozen at source by the manufacturer, (b) ingredients may have been chilled to a negative temperature on site. Our restaurant staff is at your disposal to provide any information regarding the nature and origin of the food served.

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