

Buongiorno Della Casa

A GOOD MORNING FROM US TO YOU AS YOU SETTLE
INTO YOUR DAY ON THE AMALFI COAST

SEASONAL FRUIT

FRESH-SQUEEZED ORANGE JUICE

BAKER'S BASKET

JAM AND HONEY SELECTION

À LA CARTE

BEVERAGES

HOT AND ICED COFFEE SELECTIONS

TEA AND HERBAL INFUSION SELECTIONS

SEASONAL FRESH JUICES

SELECTION OF FRESHLY MADE CENTRIFUGE SMOOTHIES

COLD

SLICED FRESH FRUIT

ASSORTED CEREALS

HOUSE-MADE GRANOLA

YOGURT SELECTION - Cow and Buffalo milk

CHEESE SELECTION

SALUMI

SMOKED SALMON

HOT

EGGS - Boiled, Poached, Fried, Cocotte, Scrambled, Omelette

GARNISHES - Cheese, Tomatoes, Ham, Bacon, Mushrooms, Smoked Salmon,

Onions, Vegetables, Fresh Aromatic Herbs

MEATS - Bacon, Guanciale, Sausage

SEASONAL SELECTIONS

TORTA DI RICOTTA E LIMONE {1-3-7-8}

Lemon-ricotta cake with vanilla sauce and candied lemon zest

TORTA DI MELE ANNURCA {1-3-7-8-12}

‘Annurca’ apple cake with a zabaione and “concierto” liqueur sauce

UOVA AL TEGAMINO CON VERDURE {1-7-9}

Egg cocotte with spring vegetables and a béchamel sauce topped
with fried croutons and pancetta

BABA' SALATO N'ZOGN & PEPE {1-3-7-8}

Savory “babà” mixed with pork lard and pepper, topped with salami
and ‘Monti Lattari stracciata’ cheese

PATATA RUSTICONE {7}

Twice-baked potato stuffed with “moscione”, bacon, tomato, garlic,
herbs, and parmesan

CRESPELLA DEL MONASTERO {1-3-7-9}

Crepe stuffed with cheese, gratinated with butter and parmesan,
served with a cream of ‘Baresi’ broccoli

PANINO MORBIDO {1-3-7-8}

House-made soft roll with poached egg, sautéed spinach,
roasted “guanciale” and stewed onions