

ELIO

CAFFÈ AND CO.

CAFFETTERIA

ESPRESSO	2
ESPRESSO DOPPIO	3
ESPRESSO MACCHIATO	3
AMERICANO	3
CAFFÉLATTE	3
CAPPUCCINO	3
TE' E TISANE	5

ESTRATTI & SPREMUTE

ENERGIZZANTE	8
CAROTA, BARBABietOLA ROSSA, MELA, ZENZERO	
DEPURATIVO	8
MELA, CETRIOLO, FINOCCHIO, LIMONE, SPINACI	
SPREMUta D'ARANCIA	6
SPREMUta DI POMPELMO	6

SIAMO ORGOGLIOSI DI SERVIRE CAFFÈ E TÈ PROVENIENTI DA FONTI SOSTENIBILI.
CHIEDI AL TUO CAMERIERE PER MAGGIORI INFORMAZIONI

COLAZIONE

YOGURT DI FATTORIA, GRANOLA, FRUTTI DI BOSCO E MIELE	[G,L,F,A]	9
CHIA PUDDING COCCO E ANANAS		11
PANCAKES CON MASCARPONE AL CIOCCOLATO, BANANA E SCIROPPO D'ACERO - CLASSICO O GLUTEN FREE	[G,L,U]	13
OMELETTE: CONDIMENTI A SCELTA (PROSCIUTTO COTTO, SPINACI, FORMAGGIO)	[U,L,SF]	11
COLAZIONE CASARECCIA: SALSICCIA **, CACIOTTA, UOVO FRITTO, FAGIOLI E POMODORI ARROSTITI	[L,SN,U,SF]	16
DUE UOVA (STRAPAZZATE, IN CAMICIA, O FRITTE) E PANE TOSTATO	[G,U,L,SF]	8
UOVO IN PURGATORIO - PAN BRIOCHE TOSTATO, UOVO IN CAMICIA, SALSA DI POMODORO, BASILICO E ORIGANO	[U,L,GL,SF]	8
FRENCH TOAST CON CREMA DI MASCARPONE E MIRTILLI	[G,U,L]	11
WAFFLE CON SCAMORZA AFFUMICATA, PROSCIUTTO CRUDO, MIELE E NOCI	[G,L,A,F]	13
PANE BURRO E MARMELLATA	[L,G]	6
AVOCADO SMASH SU PAN BRIOCHE TOSTATO, RAVANELLI E UOVO IN CAMICIA	[G,U,L,SF]	12
FRUTTA DI STAGIONE		8
CORNETTO (SEMPLICE, CIOCCOLATO, CREMA, MARMELLATA, DANESE, SACCOTTINO AL CIOCCOLATO)	[L,U,G,F]	3
FETTA DI TORTA FATTA IN CASA	[L,U,G,F]	3

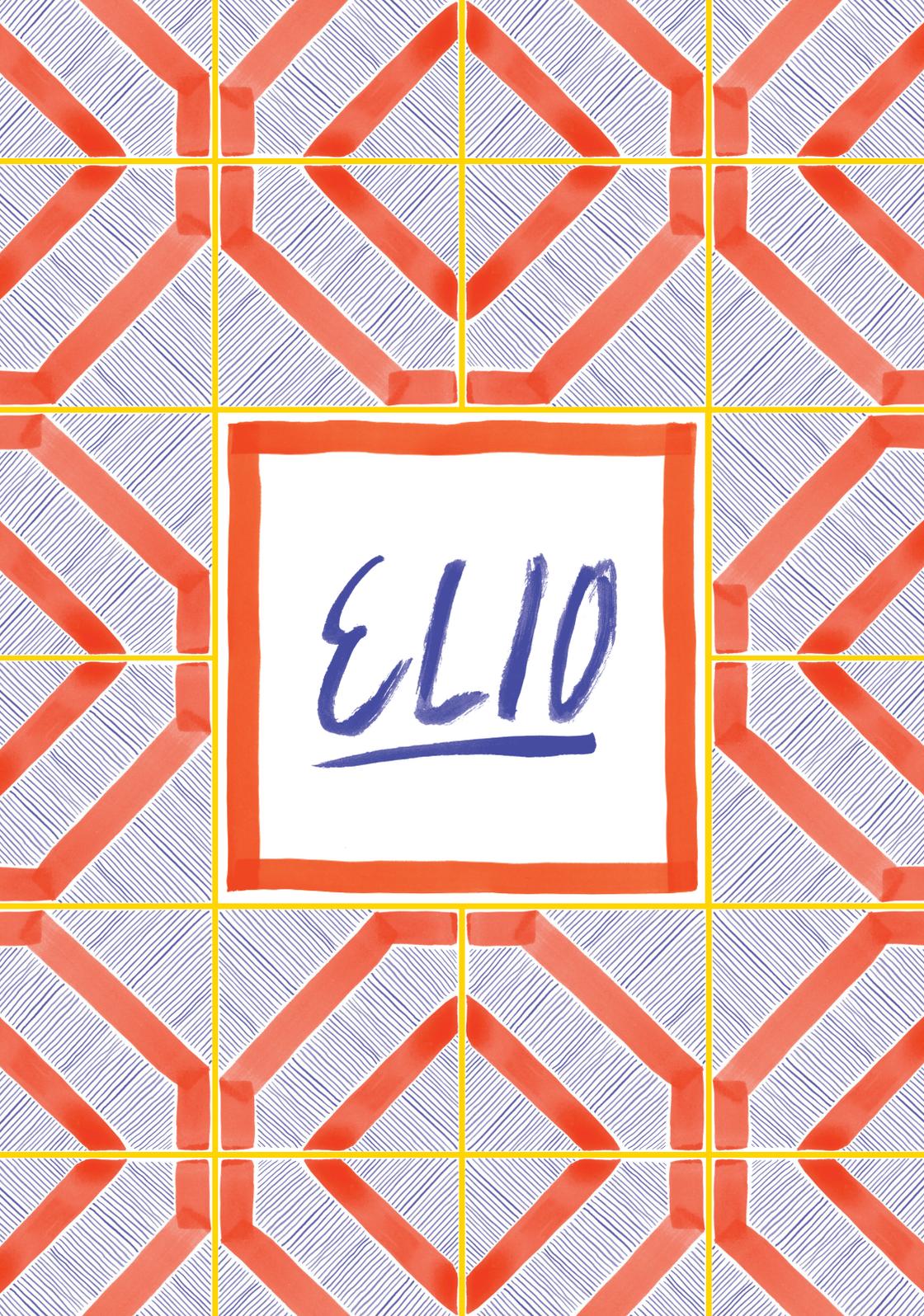
Tutti i prezzi sono in euro € / Allergeni Alimentari

Arachidi [A], Crostacei [C], Frutta a Guscio [F], Glutine [G], Lattosio [L], Lupini [LU]

Molluschi [M], Pesce [P], Sedano [SD], Solfiti [SF], Semi di Sesamo [SM], Senape [SN], Soia [SO],

Uova [U], Vegano [VG]

**AL FINE DI MANTENERE INTEGRATA LA FRESCHEZZA, ALCUNI PRODOTTI POSSONO ESSERE CONGELATI ALL'ORIGINE O ABBATTUTI IN HOTEL.



ELIO

COFFE' AND CO.

TEAS & COFFEE

ESPRESSO	2
DOUBLE ESPRESSO	3
ESPRESSO MACCHIATO	3
AMERICANO	3
CAFFÉ LATTE	3
CAPPUCCINO	3
TEA AND INFUSIONS	5

FRESH JUICES

ENERGIZER	8
CARROT, RED BEETROOT, APPLE, GINGER	
PURIFIER	8
APPLE, CUCUMBER, FENNEL, LEMON, SPINACH	
FRESH ORANGE JUICE	6
FRESH GRAPEFRUIT JUICE	6

WE ARE PROUD TO SERVE COFFEE AND TEAS SOURCED FROM SUSTAINABLE ORIGINS.
PLEASE ASK YOUR SERVER FOR MORE INFORMATIONS

BREAKFAST

CREAMY FARM-FRESH YOGURT TOPPED WITH GRANOLA, WILD BERRIES, AND HONEY	[GL,D,P,DF,N]	9
CHIA PUDDING WITH PINEAPPLE AND COCONUT		11
PANCAKES TOPPED WITH CHOCOLATE MASCARPONE, BANANA AND MAPLE SYRUP – CLASSIC OR GLUTEN FREE	[GL,D,E]	13
OMELETTE – MAKE IT YOUR FAVORITE WAY! (HAM, CHEESE, SPINACH)	[E,D,SD]	11
ARTISAN BREAKFAST – PORK SAUSAGE **, CACIOTTA CHEESE, FRIED EGG, BEANS AND ROASTED TOMATOES	[D,MU,E,SD]	16
TWO EGGS YOUR WAY (SCRAMBLED, POACHED, OR FRIED) SERVED WITH TOAST	[GL,E,D,SD]	8
EGG IN PURGATORY – TOASTED BRIOCHE, POACHED EGG, TOMATO SAUCE, BASIL, AND OREGANO	[E,D,SD]	8
FRENCH TOAST WITH MASCARPONE CREAM AND BLUEBERRIES	[GL,E,D]	11
WAFFLE WITH SMOKED SCAMORZA, CURED HAM, HONEY, AND WALNUTS	[GL,D,P,N]	13
TOASTED BREAD WITH BUTTER AND JAM	[GL,D]	6
SMASHED AVOCADO, RADISHES AND POACHED EGG ON TOASTED BRIOCHE BREAD	[GL,E,D,SD]	12
SEASONAL FRUIT PLATTER		8
CROISSANT (PLAIN, CHOCOLATE, CREAM, JAM, DANISH, PAIN AU CHOCOLAT)	[D,E,GL,DF,N]	3
SLICE OF HOME-MADE CAKE	[D,E,GL,N,DF]	3

All prices in euro € / Food Allergens

Crustaceans [C], Celery [CE], Dairy [D], Eggs [E], Fish [F], Peanuts [P], Gluten [G], Lupin [L], Nuts [N], Molluscs [MO], Mustard [MU], Soya [S], Sulphur Dioxide [SD], Sesame Seeds [SE], Dry fruits[DF]

(**) TO PRESERVE FRESHNESS, SOME PRODUCTS MAY BE FROZEN AT THE SOURCE OR BLAST-CHILLED AT THE HOTEL.