

Breakfast menu

*“May the scent of coffee and the freshness of our products
make your awakening a truly special moment.”*

Chef Claudio Lanuto



DEI CAPPUCINI

Restaurant

Coffee selection

Espresso | Double espresso | Decaffeinated espresso
Cappuccino | Latte macchiato | Barley coffee (Decaffeinated)
Americano coffee | Caffè latte | Hot chocolate

Tea & infusions selection

English breakfast | Jasmine Silver Needle | Earl Grey
Darjeeling Second Flush | Jade Sword green tea
Rooibos | Chamomile Flowers
Blackcurrant & Hibiscus Fruit | Lemongrass & Ginger

Juices

Freshly squeezed orange juice
Fresh ABC juice (Apple- Beetroot -Carrot)
Pomegranate, Pineapple, Grapefruit or ACE

Cold-pressed juices & infused water

Lemon, ginger, cucumber
Red apple, carrot, lemon
Celery, cucumber, green apple 🥒
Detox raspberry, orange, ginger
Detox cucumber, lemon, mint

All coffee and tea products are organic and sustainably certified.
Please enquire our restaurant team if you'd like to have decaffeinated coffee.

Chef's specialities

Beef meatballs in tomato sauce,
rustic bread croutons, Tramonti pecorino cheese



Eggs Benedict with smoked tuna and escarole salad



Toast with sun-dried tomatoes,
buffalo stracciata cheese and Sorrento walnuts



Five-grain bread, smashed avocado,
poached egg, Greek yogurt sauce



Avocado toast, tofu salad



Beans pizzaiola style, fried egg with smoked provola fondue,
bacon, semolina bread croutons



Egg selection

Poached, fried, scrambled, or soft-boiled eggs

Eggs Benedict with ham or salmon

Create your omelette (whole or egg white)

Ingredients: mushrooms, ham (Italy),
tomatoes, cheese, vegetables



Side dishes

Pork or turkey sausages, bacon, mushrooms, baked beans,
steamed vegetables, grilled tomatoes, smoked salmon



International flavours

Samosa



Vegetable gyoza



Falafel



Cantonese fried rice



Cold dishes

Italian cured meats platter



Selection of smoked and marinated fish



Soft cheese or hard cheese platter



Grated apple with cranberries cereals & muesli

Bircher muesli



Corn flakes

All bran

Weetabix



Greek, lactose-free, fruit, low fat or soy yogurt



Milk selection

Whole, semi-skimmed or lactose-digestible

Almond | Rice | Oat



Sweet treats

Lemon caprese cake with strawberry compote



Ricotta and pear tartlet, hazelnut sauce



Lemon cream pancake, lemon zest
and Annurca apple compote



Pancakes, Crêpes, French toast or Waffle
With your choice of: Nutella, red berry sauce, fresh fruit or cream



Allergens



Gluten



Milk



Crustaceans



Celery



Egg



Mustard



Fish



Sesame



Soy



Lupin



Peanuts



Mollusc



Nuts



Sulphide



Vegetarian



Vegan



Local



Gluten Free



Dairy Free



Contains pork

Dear guest, please inform your waiter if you have any food allergies or intolerances. Try our selection of sustainable coffees, teas and infusions. All our fish and seafood are sustainably caught. * The fish undergoes a temperature reduction process in order to guarantee its absolute food integrity.