

IL BREAKFAST DEL MONASTERO SANTA ROSA



Kelley

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

TEGAMINO DEL CONVENTO {1-7-9}

*Cocotte with broccoli, sausage, béchamel and smoked provola
with bread “in carrozza”*

ROLL CON RICOTTA E PORCINI {1-3-7-9}

*Soft bread rolled with ricotta and porcini,
served on a cream of “cafone” bread and pecorino*

SFOGLIATELLA RICCIA {1-3-7-8}

*Savory sfogliatella pastry stuffed with potatoes, leeks, “fior di latte”
served with black pepper ricotta*

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

*Crepes stuffed with cheese and prosciutto cotto gratinated with butter
and parmesan, served on a cauliflower cream*

PANINO MORBIDO {1-3-7-9}

*House-made soft roll with poached egg, grilled pumpkin,
roasted guanciale, stewed onions and hollandaise sauce*

TORTA ALLE CASTAGNE {1-3-7-8}

Chestnut cake with white chocolate sauce and almond praline

PANCAKE AMALFITANO {1-3-7}

with citrus fruits from the coast and their jam, served with whipped cream

SOFFICE ALLE CARRUBE {1-3-7-9}

Soft carob cake with candied celery and vanilla sauce

