

IL BREAKFAST DEL MONASTERO SANTA ROSA



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

SOFFICE DI CARRUBE {1-3-7-8}*

Soft carob cake with candied orange and vanilla sauce

TORTA DI CASTAGNE {1-3-7-8}*

Chestnut cake with white chocolate sauce and hazelnut praline

PANCAKE AMALFITANO {1-3-7-8}

Pancake topped with citrus fruit and citrus jam,

served with whipped cream and chestnut honey

BRUSCHETTA CON FRIARIELLI E SALSICCIA {1-7-8-9}

Bruschetta topped with 'friarielli' broccoli, pork sausage, smoked provola,

sunny-side fried egg and 'crusco' pepper oil

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

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

Soft bread rolled with "ricotta" and porcini mushrooms

then battered and fried, served on cauliflower cream

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

Crepes stuffed with cheese and ham, gratinated with butter

and parmesan, served with a cream of 'Baresi' broccoli

PANINO MORBIDO {1-3-7-8}

House-made soft roll stuffed with poached egg, grilled pumpkin,

roasted guanciale, stewed onions and "moscione" sauce