

OUR EGGS (V)

Monsù omelette

Poached "Gattopardo" style

Egg, tomato sauce with oregano bread crouton

Scrambled with spring onion and pecorino cheese

Omelette with courgettes, asparagus and ragusano cheese

Classic eggs are available upon request

Served with:

sausage, bacon, cherry tomatoes, mushrooms

CHEESES, MEATS AND SMOKED FISH (GF)

Buffalo Mozzarella from Ragusa - fresh Ricotta Cheese - Girgentano goat Cheese

Provolone from Madonie - Ibleo Caciocavallo - Pecorino - Maiorchino

Vastedda del Belice sheep Cheese - Parma ham - Cooked Ham - Turkey Ham

Selection of Sicilian cured Meats

Smoked Swordfish - Tuna - Salmon

WARM DELIGHTS (V)

Porridge, with milk or water

Sicilian sweet fried bread with honey

Pancakes with maple syrup

Cous Cous with vegetables (VG)

Crepes filled caramelized apple and raisins



HEALTHY BREAKFAST

Rosehip and blueberry infusion

Light pancakes (V)

Whole grain bread with smoked salmon and avocado

Light white omelette with vegetables

Chia Pudding with almond milk, granola and seasonal fruit (VG, GF)

Pineapple, celery and apple centrifuge (VG,GF)



(V) vegetarian (VG) vegan (GF) gluten free

INFORMATION ON FOOD ALLERGIES

Certain dishes and beverage may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. The designated allergens and products thereof are: (1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soy (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulfur dioxide and sulphites, (13) Lupins, (14) Molluscs.

Please consult the appropriate documentation that will be provided by the staff upon request.

We cannot guarantee the total absence of allergens in all our dishes and beverages.

Fish intended to be eaten raw or almost raw have been treated beforehand in compliance with the provisions of EC regulation 853/2004 Annex III, Section VIII, Chapter 3, paragraph D, Point 3.

BREAKFAST



SICILIAN

La Caffè - ttiera

Traditional Sicilian breakfast with granita in different flavors, served with fresh cream and warm brioche (V)

Frittata with zucchini flowers, cherry tomatoes and wild fennel (GF, V)

Bread with ricotta cheese and honey (V)

Coffè zabaione



HOT BEVERAGES

Espresso - filter Coffee or decaffeinated - Barley coffee - Ginseng - Cappuccino
Latte macchiato - hot Chocolate

Cappuccino Monsù with espresso, dark chocolate
almond milk and hazelnut grain

Selection of tea and herbal infusion

FRUIT JUICES

Pineapple - Blueberry - Apple - Peach - Pear

CENTRIFUGES AND ORGANIC FRESHLY SQUEEZED JUICE (GF, VG)

Celery, Apple and Ginger

Carrot, Apple, Turmeric, Lemon, Ginger

Freshly squeezed juices: Orange - Grapefruit

YOGURT FRESH FRUIT AND STEWED FRUIT (V, GF)

Plain yogurt with fresh fruits

Selection of seasonal fruit

Stewed apple - Pear - Prune