

Prima colazione

Breakfast Menu

Nel servizio è incluso un piatto a scelta dal Menu à la carte.
The service includes one dish of your choice from the à la carte menu.

Orari | Hours: 7:00 - 10:30
Sabato e Domenica fino alle 11:00
Saturday and Sunday until 11:00 a.m.



IL NOSTRO BENVENUTO

*Selezione di cornetti e dei nostri prodotti da forno

1, 3, 6, 7,11, 12

Assortimento di salumi e formaggi

1, 7, 12

B

Tagliata di frutta di stagione

12

*Mini baguette bianca e integrale

1, 7, 8, 11, 12

Burro, miele e selezione di marmellate locali

7, 12

In caso d'intolleranze e/o allergie si prega d'informare lo staff in servizio.
Per i prodotti contrassegnati dal simbolo * leggere le note a fine menù.

WELCOMING YOU

*Selection of croissants and home made bakery

1, 3, 6, 7, 11, 12

Assortment of cured meats and cheeses

1, 7, 12

B

Seasonal fruit platter

12

*White and wholemeal mini baguette

1, 7, 8, 11, 12

Butter, honey and selection of local jams

7, 12

If you have any intolerances and/or allergies, please inform the staff on duty.
For products marked with * please read the notes at the end of the menu.

CAFFETTERIA

Espresso	12
Espresso decaffeinato	12
Espresso macchiato	7, 12
Espresso con panna	7, 12
Caffè ginseng	3, 7, 8, 12
Caffè d'orzo	1, 3, 6, 7, 8, 12
Caffè americano	1, 7, 12
Cappuccino	7, 12
Latte macchiato	7, 12
Latte di soia	6, 12
Latte di avena	12
Latte di mandorla	8, 12
Latte senza lattosio	12
Cioccolata	1, 3, 6, 7, 8, 12
Cioccolata con panna	1, 3, 6, 7, 8, 12

ACQUA E SUCCHI

Acqua frizzante	
Acqua naturale	
Succhi di frutta	12
Spremuta di arancia	12

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HOT DRINKS

Espresso	12
Decaf Espresso	12
Espresso macchiato	7, 12
Espresso with whipped cream	7, 12
Ginseng coffee	3, 7, 8, 12
Barley coffee	1, 3, 6, 7, 8, 12
American coffee	1, 7, 12
Cappuccino	7, 12
Latte macchiato	7, 12
Soy milk	6, 12
Oat milk	12
Almond milk	8, 12
Lactose-free milk	12
Hot Chocolate	1, 3, 6, 7, 8, 12
Hot chocolate with whipped cream	1, 3, 6, 7, 8, 12

WATER & JUICES

Sparkling water	
Still Water	
Juices	12
Squeezed	12

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YOGURT E CEREALI

Yogurt intero	7, 12
Yogurt magro alla frutta	7, 12
Yogurt di soya	6, 7, 12
Fiocchi di mais	1, 6, 11, 12
All Bran	1, 6, 11, 12
Muesli alla frutta	1, 6, 11, 12
Porridge di fiocchi d'avena (con latte o acqua)	1, 7, 12
Frutta secca e semi	1, 5, 6, 8, 11, 12

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YOGURT & CEREALS

Low-fat Yogurt	7, 12
Low-fat Fruit Yogurt	7, 12
Soy Yogurt	6, 7, 12
Corn Flakes	1, 6, 11, 12
All Bran	1, 6, 11, 12
Fruit Muesli	1, 6, 11, 12
Oatmeal Porridge <i>(with water or milk)</i>	1, 7, 12
Nuts and Seeds	1, 5, 6, 8, 11, 12

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PANCAKES

Al naturale	1, 3, 7, 12
Sciroppo d'acero	1, 3, 7, 12
Miele	1, 3, 7, 12
Marmellate	1, 3, 7, 12
Nutella	1, 3, 7, 12

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PANCAKES

Plain	1, 3, 7, 12
Maple syrup	1, 3, 7, 12
Honey	1, 3, 7, 12
Jam	1, 3, 7, 12
Nutella	1, 3, 7, 12

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UOVA

Fritte | Strapazzate | A la coque | Sode | In camicia

1, 3, 7, 12

Omelette Italia:

pomodorini, formaggio, foglie di basilico

1, 3, 7, 12

Omelette farcita a piacere:

pomodorini, funghi, prosciutto cotto, parmigiano, cipolla o peperoni

1, 3, 7, 12

**Le uova possono essere servite con bacon croccante, salsiccia di maiale o tacchino, o fagioli al pomodoro.*

1, 3, 7, 8, 10, 12

B

COLD PLATTERS

Salmone affumicato	1
Insalata verde	12
Insalata mista	12
Fagioli al pomodoro	12

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EGGS

Fried | Scrambled | Soft-boiled | Hard-boiled | Poached

1, 3, 7, 12

Omelette Italia:

cherry tomatoes, cheese, basil

1, 3, 7, 12

Omelette stuffed to taste:

tomatoes, mushrooms, ham, Parmesan cheese, onions or peppers

1, 3, 7, 12

**Eggs can be served either with crispy bacon, chicken sausages or pork sausages or baked beans with tomato.*

1, 3, 7, 8, 10, 12

B

COLD PLATTERS

Smoked salmon	1
Green salad	12
Mixed salad	12
Baked beans with tomato	12

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PRODOTTI ALIMENTARI CHE POTREBBERO CREARE REAZIONI ALLERGICHE O INTOLLERANZE

1. CEREALI

Cereali contenenti glutine, cioè: grano, segale, orzo, avena, farro, kamut o i loro ceppi ibridati e prodotti derivati.

2. CROSTACEI

Crostacei e prodotti a base di crostacei e prodotti a base di crostacei come pasta di gamberetti o insalate.

3. UOVA

Uova e prodotti a base di uova come maionese, mousse, pasta, torte salate, salse e dolci o cibo spazzolato o satinato con uovo.

4. PESCE

Pesce e prodotti a base di pesce come salse di pesce, aromi, condimenti per insalata, dadi da brodo e salsa Worcestershire.

5. ARACHIDI

Arachidi e prodotti a base di arachidi come biscotti, torte, curry, dolci, salse, così come in olio di arachide e farina di arachidi.

6. SOIA

Soia e prodotti a base di soia come farina di fave, fagioli edamame, pasta di miso, proteine di soia tessitura, farina di soia o tofu, dolci, gelati, prodotti a base di carne, salse e prodotti vegetariani.

7. LATTE

Latte e prodotti a base di latte (incluso il lattosio) come il burro, formaggi, panna, latte in polvere e yogurt, cibi spazzolato con latte e in zuppe e salse in polvere.

8. FRUTTA A GUSCIO

Frutta a guscio, vale a dire: mandorle, nocciole, noci, noci di acagiù, noci di pecan, noci del Brasile, pistacchi, noci macadamia o noci del Queensland, e i loro prodotti, tranne per la frutta a guscio utilizzata per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola.

9. SEDANO

Sedano e prodotti a base di sedano.

10. MOSTARDA

Mostarda e prodotti a base di mostarda.

11. SEMI DI SESAMO

Sesamo e prodotti a base di semi di sesamo.

12. ANIDRIDE SOLFOROSA

Anidride solforosa e solfiti in concentrazioni superiori a 10 mg/kg o 10 mg/litro in termini di SO₂ totale da calcolarsi per i prodotti così come proposti pronti al consumo o ricostituiti conformemente alle istruzioni dei fabbricanti.

13. LUPINI

Lupini e prodotti a base di lupini.

14. MOLLUSCHI

Molluschi e prodotti a base di molluschi.

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FOOD PRODUCTS TO WHICH GUESTS MAY BE ALLERGIC OR INTOLERANT

1. CEREALS

Cereals containing gluten: wheat, rye, barley, oat, spelt, kamut often found in foods containing flour, such as some types of baking powder, batter, breadcrumbs, bread, cakes, couscous, meat products, pasta, pastry, sauces, soups and fried foods which are dusted with flour.

2. CRUSTACEANS

Crustaceans (crabs, lobster, prawns and scampi) and products based on crustaceans such as shrimp paste or salads.

3. EGGS

Eggs and products based on eggs such as mayonnaise, mousses, pasta, quiche, sauces and pastries, or food brushed or glazed with egg.

4. FISH

Fish and products based on fish such as fish sauces, pizzas, relishes, salad dressing, stock cubes and Worcestershire sauce.

5. PEANUTS

Peanuts and products based on peanuts such as biscuits, cakes, curries, desserts, sauces, as well as in groundnut oil and peanut flour.

6. SOYA

Soya and products based on soya such as bean curd, edamame beans, miso paste, texture soya protein, soya flour or tofu, desserts, ice cream, meat products, sauces and vegetarian products.

7. MILK

Milk and products based on milk such as butter, cheese, cream, milk powders and yoghurts, foods brushed or glazed with milk and in powdered soups and sauces.

8. NUTS

Nuts not to be mistaken with peanuts which are actually a legume and grow underground, this ingredient refers to nuts which grow on trees, like cashew nuts, almonds and hazelnuts. You can find nuts in breads, biscuits, crackers, desserts, nut powders, stir-fried dishes, ice cream, marzipan (almond paste), nut oil and sauces.

9. CELERY

Celery and products based on celery such as celery stalks, leaves, seeds and root called celeriac, celery salt, salads, some meat products, soups and stock cubes.

10. MUSTARD

Mustard and products based on mustard such as liquid mustard, mustard powder and mustards seeds; this ingredient can also be found in breads, curries, marinades, meat products, salad dressing, sauces and soups.

11. SESAME SEEDS

Sesame seeds and products based on sesame seeds.

12. SULPHUR DIOXIDE

This is an ingredient often used in dried fruit such as raisins, dried apricots, and prunes. You might also find it in meat products, soft drinks, vegetables as well as in wine and beers. If you have asthma, you have a higher risk of developing a reaction to sulphur dioxide.

13. LUPINS

Lupin and products based on lupins such as lupin flour and seeds that are used in some types of bread, pastries and even in pasta.

14. MOLLUSCS

Molluscs and products based on molluscs and includes mussels, land snails and whelks, oyster sauce or as an ingredient in fish stews.

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INTOLLERANZE E ALLERGIE

Qualora abbiate delle intolleranze o allergie alimentari, Vi preghiamo di farlo presente al Maitre. Sarà un piacere venire incontro alle vostre esigenze.

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PRODOTTI ABBATTUTI

I prodotti contrassegnati con l'asterisco sono lavorati in azienda da fresco e sottoposto ad abbattimento rapido di temperatura per garantire la qualità e la sicurezza, come descritto nel piano HACCP ai sensi del Reg. CE 852/04 e 853/04.

INTOLERANCES AND ALLERGIES

Should you have any food allergies or intolerances, please inform the Maitre d'Hotel. It will be a pleasure to meet your needs.

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BLAST CHILLED FOOD PRODUCTS

The produce with an asterisk has been converted from fresh to blast chilled in order to guarantee the maximum quality and health safety, as described in our HACCP plan in accordance with Reg. CE 852/04 and 853/04.

Hotel
Barocco
★★★★