

ROOM SERVICE





SNACK & SANDWICHES

Ham and cheese toast (1-3-7)	€ 12,00
Grilled chicken Breast Club Sandwich (1-3-7)	€ 20,00
Piadina San Daniele Ham, squacquerone cheese and rocket salad (1-7)	€ 15,00
Wholewheat Piadina with Bufala cheese, bresaola and valerian (1-7-8)	€ 15,00
Pinsa with burrata, Parma ham and valerian salad (1-3-7-12)	€ 18,00
Pizza margherita, tomato mozzarella and oregano (1-3-7-12)	€ 14,00
Avocado toast with smoked salmon - Sourdough bread toasted smoked salmon, avocado and salad with yoghurt dressing	
(1-7-8-4)	€ 18.00
Beef Cheeseburger, salad, braised onion, tomatoes and chips (1-3-7-10)	€ 20.00

Vegan burger with cereal bread, green salad, tomatoes, avocado and soya mayonnaise (1-3-4-7)	€ 20.00
Chicken nuggets with fried potatoes (1-3-7-9-12)	€ 20.00
From the Hills to the Sea	
Platter of local cold cuts with hot piadina (1-7)	€ 20.00
Table of mature and fresh cheeses with caramelised figs (1-7)	€ 20.00
From the Kitchen Garden	
Da Vinci Salad - Mixed salad, tuna, olives, boiled egg and mozzarella (3-4-7-9)	€ 16.00

CAESAR SALAD - With grilled chicken breast sauteed with Parmesan croutons and yoghurt dressing

PINZIMONIO - fresh vegetables on ice oil from the Batani estate and sweet Cervia salt (9) € 18.00

€ 12.00

(7-8-9)

Sea or Land to start the Meal

Tomato carpaccio with burrata cheese, fresh basil and croutons (7)	€ 20.00
Seafood salad with fresh vegetables, steamed o ctopus and shrimps (2-4-9-12-14)	€ 25.00
Prosciutto di San Daniele with melon carpaccio	€ 22.00

FIRST COURSES

Spaghetti with fresh tomato and basil (1-7-9)€ 16.00
Burrata daisies with asparagus and crispy bacon (1-3-7-9-12)	€ 20,00
Strozzapreti with white umbrine, clams and courgettes (1-3-4-7-9-12-14)	€ 22,00
Fresh vegetable soup 'like in the old days" (9)	€ 16,00

Main Courses

Sliced beef with rocket, cherry tomatoes and Parmesan cheese (7)	€ 28,00
Roasted sea bass slice with courgettes (4-9-12-14)	€ 26,00
Grilled squid and prawns skewers (1-2-4-14)	€ 24,00

Dessert and Fruit from the Batani Estate

Strawberry Tiramisu lemon, coffee (1-3-5-7-8)	€ 12,00
Caramel cream Dessert with salted Crumble vanilla ice Cream and caramelized popcorn (1-3-5-7-8)	€ 12,00
Tropical Sphere with Mango Sauce and Passion Fruit Crumble (1-3-5-7-8)	€ 12,00
Tasting of fine pastry mignon Composed of six small delicatessen from our pastry (1-3-7-8-12)	€ 12,00

Fresh cut fruit served in ice	€ 10,00
Fresh fruit Plateau Royal	€ 16,00
Ice cream selection Made on a daily basis by our pastry chef (3-7-8)	€ 8,00



ALL FRGEN DIRECTORY

Next to the name of each dish, you will find which allergens are contained, according to the following numerical correspondence

- 1. Cereals containing gluten (wheat, barley, rye, oats, spelt, kamut or they hybridised strains) and derivate
- 2. Shellfish and its derivatives
- 3. Eggs and its derivatives
- 4. Fish and its derivatives
- 5. Peanuts and its derivatives
- 6. Soy and its derivatives
- 7. Milk and its derivatives
- 8. Nuts as almonds (Amigdalus communis), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecans [Carya illinoiensis (Wangenh) K. Koch], Brasil nuts (Bertholletia excelsa), pistachios (Pistacia vera), Queensland nuts (Macadamia ternifolia) its derivatives
- 9. Celery and its derivatives
- 10. Mustard and its derivatives
- 11. Sesame seeds and its derivatives
- 12. Sulphur dioxide and sulphites at concentrations over 10 mg/kg or mg/l identified as SO2
- 13. Lupine and lupine-based products
- 14. Molluscs and mollusc-based products