We would like to inform our guests that some products have been treated
with the blast chilling and freezing process according with the regional low n. 852/04
If you want to know the allergens contained in our dishes you can consult the information note.
Please ask to our staff.

CASADONNA

BREAKFAST CASADONNA

Brioche with custard cream
Brioche with chocolate
Italian twice-baked bread slice
Soft lemon cake
Whole rye and einkorn bread
Manteca butter
Spread Fruit
Chocolate hazelnut spread
Casadonna wildflower honey
White yogurt
Almond water
Granola
Goat ricotta cheese
Fresh goat cheese
Almond ricotta and spinach savory tart
Marinated fruit
Fruit juices

MILK

Whole cow's milk, Lactose-free cow's milk, Whole goat milk, Oat milk, Soy milk.

EGGS

The eggs we use are produced by hens raised in respect of health, animal welfare and the environment around us.

Poached egg	10 €
Poached egg with bacon	10 €
Poached egg with vegetables	15 €
Poached egg with vanilla sauce	15 €
Omelette	10 €
Omelette with ham and cheese	15 €
Omelette with vegetables	15 €
Scrambled eggs	10 €

A' LA CARTE

Toast with ham and cheese	15 €
Toast with goat blue cheese and Swiss chard	15 €
Cuor di Paganica ham	20 €
Steamed cooked ham	15 €
Herb marinated trout	20 €
Fresh cheese selection	20 €
Crêpes with chocolate hazelnut spread	15 €
Fresh fruit salad	15 €
Ice cream selection: fruit, creamy lemon, pistachio, chocolate, coffee	15 €

CAFFETTERIA

Espresso
Cappuccino
Toasted barley by Santoleri
Filtered coffee Illy V60 personal blend "Niko Romito"
Hot chocolate Araguani 72%

FRESH JUICES 10€

Orange
Lemon
Pink grapefruit

TEA AND ORGANIC INFUSION SELECTION

English Breakfast,
Green (Gunpowder, Bancha, Sencha),
White, Red, Black, Earl Grey (Bergamot),
Jasmine, Mixed berries,
Wilden Herbals n. 0 Morning,
Wilden Herbals n. 2 Boost,
Wilden Herbals n. 4 Hangover,
Wilden Herbals n. 5 Focus

FRUIT AND VEGETABLE EXTRACTS 15€

GREEN cucumber, Swiss chard, apple, ginger
RED watermelon, pink grapefruit, tomato
ORANGE melon, orange, carrot, lemon