

Nina

Breakfast experience at Nina Trulli Resort begins
with the welcome of our Pastry Chef!

CORNETTO WITH EXTRA VIRGIN OLIVE OIL
SEASONAL WHOLEMEAL TART
CAPRESE CAKE
SALTED PAN BRIOCHE
JAMS, WHIPPED BUTTER, HAZELNUT CREAM

Following, we will be pleased to enrich your breakfast with:

FRESH FRUIT SALAD
WHITE YOGURT
WHITE SOY YOGURT
GRANOLA - CORN FLAKES, MUESLI, NUTS, HAZELNUTS, ALMONDS, PISTACHIOS, HONEY
SELECTION OF CEREALS TO CHOOSE - MUESLI - CORN FLAKES - COCO POPS - RICE KRISPIES
COOKIES - FORNO SPACCIAGRANI
MULTIGRAIN COOKIES - FORNO SPACCIAGRANI
COCOA COOKIES - FORNO SPACCIAGRANI
WHOLEMEAL MELBA TOASTS - FORNO SPACCIAGRANI
CREPPELLE - BITTER ORANGE, STRAWBERRIES, BLACKBERRIES, APRICOT JAMS, HONEY, HAZELNUT CREAM
EGGS - SCRAMBLED, FRIED, BOILED
OMELETTE - NATURE, VEGETABLES FROM THE GARDEN, CHEESE, HAM AND CHEESE
SELECTION OF MEATS - NAPOLI SALAMI, COOKED HAM, FESA TURKEYS
SELECTION OF CHEESE - CACIOCAVALLO, CAPRINO WITH NUTS, MOZZARELLA, COW RICOTTA CHEESE
SMOKED SALMON

CAFFÈ ESPRESSO
CAFFÈ MACCHIATO - COFFEE WITH MILK
AMERICAN COFFEE
BARLEY COFFEE
CAFFÈ LECCESE - ICED COFFEE WITH ALMOND MILK
GINSENG
HOT CHOCOLATE
CAPPUCCINO
FRESH MILK
LATTE MACCHIATO - MILK WITH COFFEE
ALMOND MILK
SOY MILK
TEA - ENGLISH BREAKFAST, EARL GREY, GREEN
INFUSION - GINGER AND LEMON, FENNEL AND LICORICE, ENERGY
CAMOMILE
FRUIT JUICE - PINEAPPLE, PEACH, PEAR
FRESH ORANGE JUICE
CENTRIFUGED FROM THE GARDEN

breakfast 30

breakfast is served from 08:00 to 10:00.

the rate includes welcome and your selection of dishes and drinks from the menu.

prices in euros, VAT and service included

we kindly ask you to inform the staff of any allergies or intolerances