

Nina

Breakfast

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

BREADS, DESSERTS, JAMS, WHIPPED BUTTER, HAZELNUT CREAM

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 - BY OUR PASTRY CHEF

COCOA COOKIES - BY OUR PASTRY CHEF

WHOLEMEAL MELBA TOASTS - HOMEMADE

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, 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 25 euro

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