



BREAKFAST AT

Nina



REFRESHMENTS

Espresso, decaffeinated, cappuccino, american coffee
caffè leccese (espresso served with ice and barley water)
hot chocolate

MILK

Whole milk, lactose-free milk,
oat, almond, rice milk

TEA

WHITE TEA LEAVES PAI MU TAN TEA

It comes from a cultivar called "Grand White" and is harvested from April to early May. "White Peony" is the poetic transliteration of the name. This tea is made from a fine harvest, collected after the higher-grade white tea, Yin Zehn Silvery Pekoe, has been picked. The processing method is identical to that of the higher-grade tea, but the flavor of Pai Mu Tan is more robust. It is also known as "new-style white" to contrast with the more refined and precious white tea made only from the tender top buds. Light, floral, with honey notes, clear, straw-colored. With a velvety and round texture, this tea develops a honey sweetness that lingers long on the palate.

ENGLISH BREAKFAST

A traditional blend of broken-leaf black teas, beloved worldwide for its strong, full-bodied flavor. Aromas and fragrances of wood and spices, with a dark red color, and a rich, full taste with a slight tannic finish.

SPECIAL GUNPOWDER

The most consumed green tea in the world, combining a fresh, light taste with health benefits. The original name, "tea pearls," refers to the rolled shape of the leaves. Herbaceous, bright yellow, bold, and slightly bitter.





INFUSIONS

GINGER e LEMON

A delightful citrus blend, invigorating and refreshing, made with lemongrass, ginger root, and orange peel, with natural lemon and ginger flavors for a natural energy boost.

ROSEHIP AND BLUEBERRY

A fruity blend with a sweet and intense aroma, made with rosehip, rich in vitamins, and blueberries, known for their antioxidant properties.

TURMERIC AND ELDERFLOWER

An herbal infusion with a fruity and sweet taste, perfect for moments of natural wellness.
A blend of precious turmeric, elderflowers, cinnamon, rosehip, and nettle.

CHAMOMILE

A gentle blend of whole chamomile flowers (Matricaria), known and appreciated since ancient times for their soothing and calming properties.



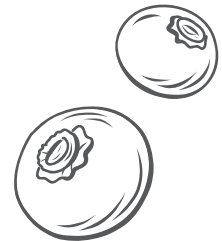


PUGLIAN RURAL BREAKFAST




Flaky pastry with ancient grains 1-3-7-8
Sweetness... but not too much 1-3-7-8
Chocolate bruschetta 1-7
Sweet intorchiate (twisted pastries) 1-8
Our granola with farm yogurt 1-5-8-7
Fruit salad or fruit platter
EVO Olive oil bread and Pugliese focaccia 1
Hot ricotta cheese prepared by Madia 7
From the Santoro charcuterie, sea water-cooked ham and Santorella
Southern-style mortadella
Whipped butter, selection of organic jams, choruba, honey 7-8
Freshly squeezed juices and centrifuges from our garden

PERFECT EGGS FOR BREAKFAST



Giulio Apollonio's "perfect" eggs
From happy hens fed with organic ingredients



A selection of eggs prepared to your choice:
Scrambled, poached, or fried
Classic omelette
Omelette with caciocavallo cheese and Santoro cooked ham 3-7
Zabaione with Moscato di Trani 7
Crepe filled with organic jam 1-3-7

Information about the presence of substances or products that cause allergies or intolerances is available from the staff on duty.

In each dish, the allergens present are identified by means of a numerical legend referring to the list in the appendix as per EC Reg. no. 1169/2011.

The Haccp procedures adopted take into account the risk of cross-contamination and staff are trained on this risk. However, it should be noted that, in some cases, due to objective requirements, preparation and serving activities may involve sharing areas and utensils; therefore, the possibility of products coming into contact with allergens cannot be excluded.

In order to guarantee freshness, depending on seasonality/availability, some products are blast chilled to - 18° C.

Allergens in bread and leavened products 1, 3, 5, 6, 7, 8, 10, 11, 12.

LIST OF ALLERGENS

1. Cereals containing gluten, i.e.: wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof, except:
(a) wheat-based glucose syrups, including dextrose;
(b) wheat-based maltodextrins;
(c) barley-based glucose syrups;
(d) cereals used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.

2. Crustaceans and crustacean products.

3. Eggs and egg products.

4. Fish and fish products, except:
(a) fish gelatine used as carrier for vitamin or carotenoid preparations;
(b) gelatine or isinglass used as a fining agent in beer and wine.

5. Peanuts and peanut products.

6. Soya and soya products, except
(a) refined soybean oil and fat (1);
(b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soybean sources;
(c) vegetable oils derived from soybean-based phytosterols and phytosterol esters;
(d) plant stanol ester produced from soybean-based plant oil sterols.

7. Milk and milk products (including lactose), except:
(a) whey used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin;
(b) lactool.

8. Nuts, i.e.: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans (*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia nuts or Queensland walnuts (*Macadamia ternifolia*), and their products, except for nuts used in the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.

9. Celery and celery products.

10. Mustard and mustard products.

11. Sesame seeds and sesame seed products.

12. Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10 mg/litre in terms of total SO₂ to be calculated for products as proposed ready for consumption or reconstituted according to manufacturers' instructions.

13. Lupin bean and lupin bean products.

14. Mollusks and mollusk products.

