

ROSTO™

We make chicken fly

Italians don't generally have much more than a croissant or brioche and a cappuccino for breakfast. (They also won't drink a cappuccino after 11 am!)

We have selected some Italian dishes that we think you will enjoy as breakfast.

www.eatrosto.com

la Colazione

BREAKFAST

laMacedonia

FRESH FRUIT

Kiwi, blueberry, pomegranate rubies, pineapple, orange segments, green melon **50⁰⁰**

ADD

Lemon yoghurt **15⁰⁰**
 Nutty granola **20⁰⁰**
 Honey **13⁰⁰**

ilTortanò

Neapolitan brioche bread stuffed with cooked bacon, salami, boiled eggs and 3 types of cheese. Served slightly warm with extra virgin olive oil **50⁰⁰**

leFrittate

TRADITIONAL

Whole free range eggs, potato, Parmigiano Reggiano and asparagus with prosciutto crudo **90⁰⁰**

BIANCA

Free range egg whites, spring onion and zucchini and cream cheese with smoked trout **90⁰⁰**

Frittate are served with a choice of toasted focaccia, brown or white toast.

Muffin al Gianduja

CHOCOLATE & HAZELNUT MUFFIN **35⁰⁰**



laCamilla

The closest thing to a muffin in Italian cooking: a fragrant marriage of carrot, orange and almond **35⁰⁰**

laPiadina

2 fried eggs, bacon, sautéed cherry tomatoes and mozzarella cheese in an Italian flatbread **60⁰⁰**

ilBroiche

FRESHLY BAKED BUTTER CROISSANT **15⁰⁰**

ADD

Nutella **15⁰⁰**
 Cheese **15⁰⁰**
 Jam or Honey **13⁰⁰**

Mozzarella inCarozza

Fior di Latte mozzarella stuffed sandwich dipped in egg and deep fried **49⁰⁰**

unInglese aRoma

2 Scrambled or fried eggs, brown or white toast, butter **25⁰⁰**

leUova

3 Free range scrambled eggs on ROSTO toasted sea salt focaccia **40⁰⁰**

ADD

Italian black & white truffle oil **35⁰⁰**

Smoked trout **30⁰⁰**

Prosciutto crudo **35⁰⁰**

Contorni

BREAKFAST SIDES

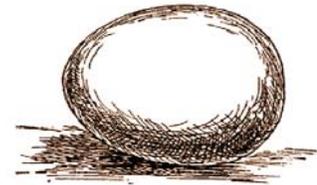
ROSTO FREE RANGE chicken sausage **11⁰⁰**

Dry-cured streaky bacon - 3 rashers **21⁰⁰**

Fagioli all'uccelletto: Tuscan baked beans **10⁰⁰**

Sautéed cherry tomatoes tossed in basil pesto **10⁰⁰**

Gateau di patate: Cheese & Potato croquette **14⁰⁰**



leBollicine

PROSECCO SAN LEO*

Intense apple blossom aromas, soft juicy pear flavours & plenty of bubbles

A carafe for you **90⁰⁰**

A bottle for the table **250⁰⁰**

* Available from 10am

The name, Prosecco, is derived from that of the Italian village of Prosecco (Slovene, Prosek) near Trieste, where the grape may have originated.

ilCaffè

TEA & COFFEE

We serve our illy coffee the way you like it

We also have a delicious selection of imported Italian teas, including a rather special Earl Grey tea with Calabrian bergamot. Why not ask your waiter to bring you the tea sample box?

More information is available from your waiter and in the "Le Bevande" menu.



leSpremute

FRESH JUICES

Mela - apple **25⁰⁰**

Arancia - orange **25⁰⁰**

Frutti di Bosco - Forrest fruits **25⁰⁰**



eatrosto @eatrosto @eatrosto

011 888 0369 linden@eatrosto.com