

A photograph of a garden with raised beds, bamboo trellises, and various plants. The garden is filled with greenery, including tall grasses, leafy plants, and small trees. The trellises are made of bamboo poles and are used to support climbing plants. The raised beds are made of wood and contain different types of plants. The overall scene is a lush, green garden.

# DAILY MENU



**WELCOME TO THE HERMITAGE HOTEL & RESORT:**

THIS MENU HAS BEEN REALIZED TO DELIGHT YOUR PALATE  
IN EVERY MOMENT OF THE DAY WITH OUR COOKING  
SUGGESTIONS CHARACTERIZED BY AN ACCURATE SELECTION  
OF ORGANIC AND FARM-TO-TABLE PRODUCTS,  
COMING ALSO FROM OUR VEGETABLE GARDEN.

OUR HIGH-QUALITY PRODUCTS BECOME EXQUISITENESSES  
THROUGH THE ABLE HANDS OF OUR CHEF AND HIS  
COWORKERS. OUR CULINARY PROPOSALS OF SEAFOOD  
AND MEAT DISHES EXPRESS AN INNOVATIVE VERSION OF  
LOCAL TRADITIONAL RECIPES WHICH ARE PROPOSED IN  
COMBINATION WITH AN ACCURATE SELECTION OF WINES.

**TODAY'S CHEF PROPOSAL**

Every day you will be able to find a new culinary proposal  
created by the union between the products from our vegetable  
garden and the products offered by the sea and the territory.





DESSERT AND FRUIT

Selection of homemade desserts	15
Mixed flavours ice cream	10
Sorbets	15
Sliced fresh fruit	15
Fresh wildberries	15

## SNACK

Toast <i>ham, cheese and grilled courgettes</i>	14
Club Sandwich <i>Grilled chicken, tomatoes, lettuce, mayonnaise, bacon, ham and hard-boiled eggs</i>	25
Bruschetta Mediterranea <i>Baked tuscan bread croutons with Piccadilly tomatoes, basil, burrata cheese and anchovies</i>	20
Focaccia farcita <i>Flavoured flat bread with raw ham, mozzarella, tomatoes and rocket salad</i>	18
Hamburger <i>Sandwich with beef burger and melted cheese</i>  <i>All the snacks are served with french fries</i>	23

## PIZZA

Margherita <i>Mozzarella and tomatoes</i>	16
Ortolana <i>Mozzarella and vegetables</i>	18
Boscaiola <i>Mozzarella, ham and seasonal mushrooms</i>	20





## SALADS

Caesar Salad 24

*Grilled chicken, lettuce, croutons, parmesan cheese  
and Ceasar dressing*

Nizzarda 22

*Lettuce, soncino salad, radicchio, tomatoes, green  
beans, potatoes, black olives, tuna fish,  
anchovies and hard-boiled eggs*

Greca 22

*Cherry tomatoes, cucumbers, red onion, black olives  
and feta cheese*

Estate del Forte 20

*Soncino salad, rocket salad, lettuce, red onion from  
tropea, olives, grilled courgettes and aubergines*

Augustus mare 22

*Lettuce, cherry tomatoes, biological corn,  
tuna fish and mozzarella*

L'Orto di Hermi 20

*Mixture of salads from our vegetable garden*

## COLD DISHES

Prosciutto crudo e melone <i>24 months aged tuscan ham with melon</i>	22
Il Salmone Norvegese <i>Smoked salmon carpaccio with rocket salad, avocado and greek yogurt</i>	25
Gazpacho, cherry tomatoes and basil	18
Pinzimonio <i>Mixture of biological raw vegetables from our vegetable garden, served with lemon dressing</i>	18
Couscous <i>Cous salad with vegetables and saffron powder</i>	20
Caprese <i>Mozzarella di bufala, tomatoes and basil</i>	22
Burrata <i>Burrata cheese, tomatoes, olives and oregano</i>	22
Spicy Angus carpaccio with rocket salad and pecorino cheese flakes	28
Seabass carpaccio with green apples, toasted almonds and maldon salt	28
Il tagliere delle Apuane <i>Selection of tuscan cheeses and cold cuts served with compotes of fruit</i>	25







## FIRST COURSES

Artisan spaghetti pasta with tomatoes from our vegetable garden, basil and tuscan oil	20
Carnaroli rice, courgettes with their blossoms and saffron powder	25
Trofie with basil and toasted pine nuts pesto sauce	20
Baked lasagne with meat ragout sauce	20
Spelt linguine with short-necked clams	24

## MAIN COURSES

Chianina beef fillet with pecorino cheese flakes and rocket salad	30
Breaded veal rib with baked potatoes	26
Sliced chicken with chickpeas hummus and fried vegetables	26
Browned salmon slice with soy beans and vegan turmeric flavoured mayonnaise	28

UNDER THE EU REGULATION 1169/2011, WE INFORM THAT ALL THE DISHES  
IN THIS MENU MAY CONTAIN SOME OF THE FOLLOWING ALLERGENS:  
CEREALS, HOPS, CRUSTACEANS, EGGS, FISH, PEANUTS, SOY, MILK AND DAIRY  
PRODUCTS, NUTS, CELERY, MUSTARD, SESAME SEEDS, MOLLUSCS, SULPHITES (WINE)

WE ENCOURAGE YOU TO CONTACT OUR STAFF FOR MORE INFORMATION

ACCORDING TO THE REQUIREMENTS OF REGULATION CE 853/204  
(ATTACHMENT 3, SECTION 8, CHAPTER 3, LETTER D, .3) SEAFOOD INTENDED TO BE CONSUMED  
AS RAW OR NEARLY RAW, HAS UNDERGONE PREVENTIVE FREEZING TREATMENTS

\* FOR REASONS OF SEASONALITY AND AVAILABILITY, SOME OF THE PRODUCTS USED  
IN THE PREPARATION OF OUR DISHES MAY BE FROZEN.



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