

#### WELCOME TO THE HERMITAGE HOTEL & RE/ORT:

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.



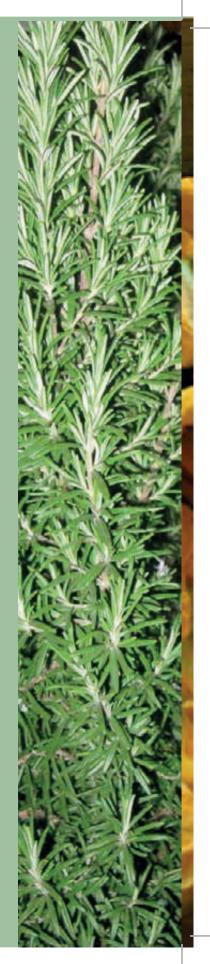


#### DESSET AND FRUIT

| Selection of homemade desserts | 15  |
|--------------------------------|-----|
| Mixed flavours ice cream       | _10 |
| Sorbets                        | 15  |
| Sliced fresh fruit             | 15  |
| Fresh wildherries              | 1.5 |

## **INACK**

| Toast ham, cheese and grilled courgettes   | 14  |
|--|-----|
| Club Sandwich  Grilled chicken, tomatoes, lettuce, mayonnaise, bacon, ham and hard-boiled eggs                     | 25  |
| Bruschetta Mediterranea  Baked tuscan bread croutons with Piccadilly tomatoes, basil, burrata cheese and anchovies | 20  |
| Focaccia farcita  Flavoured flat bread with raw ham, mozzarella,  tomatoes and rocket salad                        | 18  |
| Hamburger Sandwich with beef burger and melted cheese All the snacks are served with french fries                  | _23 |
| PIZZA  |     |
| Margherita<br>Mozzarella and tomatoes  | 16  |
| Ortolana<br><i>Mozzarella and vegetables</i>   | 18  |
| Boscaiola<br><i>Mozzarella, ham and seasonal mushrooms</i>   | .20 |





# /ALAD/

| Caesar Salad  | 24 |
|---|----|
| Grilled chicken, lettuce, croutons, parmesan cheese<br>and Ceasar dressing  |    |
| Nizzarda  | 22 |
| Lettuce, soncino salad, radicchio, tomatoes, green<br>beans, potatoes, black olives, tuna fish,<br>anchovies and hard-boiled eggs |    |
| Greca   | 22 |
| Cherry tomatoes, cocumbers, 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,<br>tuna fish and mozzarella  |    |
| L'Orto di Hermi   | 20 |
| Mixture of salads from our vegetable garden   |    |

### COLD DITHET

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





#### FIR/T COUR/E/

| 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 COUR/E/  |    |
| 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 ENCORAGE 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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