

Breakfast Menu

Served 6am to 11am

Continental Breakfast \$48

Choice of Freshly Squeezed Fruit Juice

Orange or Grapefruit

Coffee or Tea (SC)

Freshly Brewed Drip Coffee or Tea

Choice of Croissant (V)

Plain, Pistachio, Orange, Marmalade, Chocolate, Alla Panna, Viennoiseries

Served with Jam & Butter

Choice of Yogurt or Oatmeal (V)

Greek Yogurt with Homemade Granola, Berries & Honey

or Oatmeal with Fresh Berries & Whole Milk

Seasonal Fruit Plate (V, GF)

American Breakfast \$55

Choice of Freshly Squeezed Fruit Juice

Orange or Grapefruit

Coffee or Tea (SC)

Freshly Brewed Drip Coffee or Tea

Eggs Any Style (SC, V)

Two eggs cooked to your preference, served with Toast & Roasted Potatoes

Choice of

Crispy Bacon or Turkey Bacon (GF)

Seasonal Fruit Plate (VE, GF)

Wellness Breakfast \$56

Choice of Freshly Squeezed Fruit Juice

Green or Orange

Coffee or Tea (SC)

Freshly Brewed Drip Coffee or Tea

Uova

3 Egg White Omelette or Two Hard Boiled Eggs

Choice of Toast

Multigrain, Sourdough, or Gluten-Free

Mixed Berry Bowl

V= Vegetarian VE= Vegan LF= Lactose Free GF= Gluten Free SC= Sustainably Certified LS= Locally Sourced

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*Charges for in-room dining at The Surrey, A Corinthia Hotel, include a 20% gratuity, added for your convenience, which is distributed directly to your service staff; an administrative delivery fee of \$10.00 which is retained by the Hotel to defray overhead costs; and all applicable taxes. Any additional gratuity is optional, but most appreciated.

Breakfast Menu a la Carte

We are happy to serve Organic Heirloom Eggs

Eggs Any Style \$31 (SC)

Two eggs cooked to your preference, served with Toast & Roasted Potatoes

Omelette Your Way \$33 (SC)

Three Eggs with a choice of three toppings:

▪ Mushrooms ▪ Peppers ▪ Caramelized Onions ▪ Spinach ▪ Ham ▪ Mozzarella ▪

served with Toast & Roasted Potatoes

Avocado on Toast \$34 (V)

House-made Multigrain Toast & Avocado

Add a Poached Egg \$6

Eggs Benedict \$36

Two Poached Eggs, Toasted English Muffin, Parmacotto Ham & Hollandaise Sauce

▪ Royale Style \$37

* Florentine Style \$35

Pancakes From the Griddle \$33 (V)

Homemade Pancakes, Blueberry Coulis & Maple Syrup

Brioche French Toast \$33 (LS, V)

Bananas Foster & Maple Mascarpone Cream

Paniere \$25 (V)

Five Mini Assorted Croissants, Viennoiseries & Marmalade

Croissant \$10 (V)

Plain, Pistachio, Orange Marmalade, Chocolate, Alla Panna

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Breakfast, continued...

Grapefruit \$16 (GF, VE)

Oatmeal \$23 (V)

Rolled Oats, Fresh Berries, Choice of Milk

Fruit Plate \$26 (GF, VE)

Mixed Berry Bowl \$30 (VE, GF)

Yogurt Parfait \$21 (GF)

Greek Yogurt, Homemade Granola, Berries & Honey

Latte e Cereali \$19

Choice of Cereal & Milk

Sides

Bacon alla Piastra \$15 (GF)

Turkey Bacon \$15 (GF)

Chicken Sausage \$15 (GF)

Cumberland Pork Sausage \$15 (GF)

Smoked Salmon \$20 (GF)

Roasted Potatoes \$15

Side of Toast \$6

Choice of White, Multigrain, Sourdough or Gluten-Free

Toasted Bagel with Cream Cheese or Butter \$8

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All Day Menu

Available 11am to 11pm

Antipasti

Formaggi \$42

Selection of Soft, Semi-Soft and Hard Cheeses
served with Homemade Bread, Marinated Olives & Honey

Charcuterie \$42 (LF)

Selection of Cured Meats, Homemade Bread, Marinated Olives & Assorted Nuts

Miky's Salad \$27 (VE)

Lentils, Ancient Grains, Greens, Avocado & Roasted Lemon

Caesar Salad \$28

Baby Gem Lettuce, Parmigiano Reggiano, Herb Crostini & Caesar Dressing

Add ons: Shredded Chicken \$16 Grilled Chicken \$16 Salmon \$25 Lobster \$32

Casa Tua Chicken Salad \$27

Kale, Cabbage, Almonds, Jalapeno, Citrus & Sesame

Petrossian Royal Ossetra Caviar (1 oz) \$330

Served with Blinis, Sour Cream, Eggs, Chives & Capers

Burrata \$35

Pappa al Pomodoro del Desurrio & Basil

Primi

La Parmigiana di Melanzane \$34

Eggplant, Battipaglia, Bufalo Mozzarella & Basil

Mezzi Rigatoni al Ragout del Borgo \$40 (LS)

Beef, Veal and Pork Ragout with San Marzano Tomatoes

Pici Cacio e Pepe \$39

Pecorino Cheese & Black Pepper

Cavatelli al Pomodoro e Basilico \$35 (LS)

San Marzano Tomatoes, Parmigiano Reggiano & Basil

* Substitute Gluten-Free Rigatoni Pasta \$6 *

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All Day Menu, continued...

Secondi

Wagyu Cheeseburger \$40

Grass-Fed Beef Patty, Smoked Mary Rose Sauce, Onions & Cheese

served with french fries or market green salad

Chicken Paillard \$42 (LS, GF)

Grilled Chicken Breast, Arugula, Cherry Tomatoes, Parmigiano Reggiano & Lemon

Lochduarte Salmon Teriyaki \$46 (GF)

Stuffed with Olive Tapenade, topped with teriyaki sauce

Spicy Prime Beef Tenderloin (8oz) \$72 (GF)

Grilled & Marinated with onions, ginger & garlic

Casa Tua Club Sandwich \$36

Fried Egg, Bacon, Asiago cheese, Lettuce, Tomato, Mayonnaise

served with french fries or market green salad

Lochduarte Salmon \$48 (GF)

Alla Plancha, Wild Mixed Mushrooms, Romanesco & Salmoriglio

Beef Medallion 8oz \$72

served with veal jus & roasted potatoes or market salad

Contorni

Roasted Potatoes, Rosemary & Olive Oil \$15 (V)

French Fries \$15 (V)

Sauteed Spinach \$15 (GF, VE)

Market Green Salad \$15 (GF, VE)

Dolci

Casa Tua Tiramisu \$19

Chocolate Chip Cookies (2) \$19

served with Creme Anglaise

Gelato (Assorted Seasonal Flavors) \$16 (V)

3 scoops

Sorbet (Assorted Seasonal Flavors) \$16 (LF, VE)

3 scoops

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Kids' Menu

Breakfast

Served 6am to 11am

Paniere \$14 (V)

Three Assorted Mini Croissants, Viennoiseries Served with Jam & Butter

Nutella Pancakes \$25 (V)

Pancakes, Strawberries, Bananas & Whipped Cream (gluten free available)

Eggs Any Style \$26 (SC)

Two eggs cooked to your preference with Bacon & Choice of Toast

Yogurt Parfait \$18

Greek Yogurt, Homemade Granola, Berries & Honey

Latte e Cereali \$13 (V)

Choice of Cereal & Milk

Fruit Plate \$18 (GF, VE)

All Day

Served 11am to 11pm

Chicken Tenders \$28

House-made Breaded Chicken Tenders served with French Fries

Cavatelli al Pomodoro e Basilico \$26 (LS)

San Marzano Tomatoes, Parmigiano Reggiano & Basil

Maccheroni Formaggio \$26

Macaroni & Cheese

Mezzi Rigatoni al Ragout del Borgo \$28 (LS)

Beef, Veal and Pork Ragout with San Marzano Tomatoes

Grilled Cheese \$30 (V)

Sourdough Bread & Asiago Cheese served with Tomato Soup (gluten free available)

Three Mini Burgers \$34

Homemade Bun & Cheddar Cheese served with French Fries

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