

# BRUNCH & POOL MENU



FARM-TO-TABLE BREAKFAST €12 (all included)

**FRESH SEASONAL FRUIT** from the the Aia

**ASSORTED BREADS** with farm-to-table jams

**GRANOLA** served with yogurt

HOMEMADE CAKES AND CROSTATA made daily at the Aia



SAVORY (\*side included)

**BAKED OR SCRAMBLED EGGS €12** with seasonal local vegetables

**EGGS FLORENTINE €12** toasted English muffin or olive oil roll with poached egg, cooked spinach & Hollandaise sauce

EGGS BENEDICT €12 toasted English muffin or olive oil roll with poached egg, cooked ham & Hollandaise sauce



SWEET (\*side included)

PANCAKES €12 with seasonal fruit and honey

BANANA PANCAKES €12

FRENCH TOAST€12 with honey ricotta

BRIOCHE FRENCH TOAST €12 with seasonal fruit

\*SIDES:(choice of one): seasonal fruit, bread, crostata or seasonal vegetables



# THE CLASSIC FRISA € 6

Frisa di orzo with cherry tomatoes, olive oil & dried oregano

# AT THE AIA FRISA € 10

Frisa di orzo or wheat with cherry tomatoes, arugula, fresh tuna, dried oregano & olive oil

### ORZO SALAD € 12

Whole wheat orzo, garbanzo beans, cucumber, red pepper, red onion, garlic, arugula, pine nuts & olive oil

### THE AIA SALENTO SALAD € 12

Farm-to-table leafy greens, black olives, cherry tomatoes, cucumber, fresh tuna & hard boiled egg

### GREEK SALAD € 12

Kalamata olives, fresh feta, cherry tomatoes, sliced cucumber, green bell pepper, red onion & dressing

### SPICY WATERMELON SALAD € 12

Tomatoes, watermelon, jalapeño, basil, cashews, avocado & homemade special dressing

# SURPRISE SNACKS € 12

Leave it to us, tapas style



# BOOZY BRUNCH SUMMER COCKTAILS / €7

### **CUCUMBER LEMONGRASS CAIPIRINHA**

Lime, sugar, cachaça, cucumber slices and ice

### PIMS COCKTAIL

Pims, freshly squeezed lemon juice, ginger ale, and fresh mint

### **WATERMELON & ELDERFLOWER**

Fresh watermelon juice and elderflower liqueur

### **BLOODY MARY**

Homemade fresh Bloody Mary mix and Vodka, spiced to your liking

#### **PEACH BELLINI**

Peach juice with prosecco

# **ROSEMARY GIN FIZZ**

Gin, freshly squeezed lemon juice, brown sugar, and rosemary-infused sparkling water



### **CANTINA BONSEGNA**

#### Reds:

Baia di Uluzzo Sangiovese €11.00

Baia di Uluzzo Primitivo €12.00

# Whites:

Danza della Contessa Chardonnay €12.00

#### **Rosato:**

Danze della contessa €12.00

Narthos €16.00

# **CANTINA VECCHIA TORRE**

### Frizzante:

Briose Salento Bianco Frizzante €12,00

# **CANTINA SCHOLA SARMENTI**

#### Reds:

Roccamora Negroamaro €15.00

Antieri Susumaniello €20.00

Critera Primitivo €12.00

### **Rosato**:

Masserie Negroamaro €12.00

Opra Negroamaro €15.00

Brut Rose Metodo Classico Negroamaro (2016) €40.00

### White:

Candora Chardonnay €15.00

Malvasia Bianca €14.00