



Sole di Mare

A Mediterranean Kitchen

A LA CARTE SPECIALTY BREAKFAST MENU

FULL BREAKFAST BUFFET | 42

SANDWICHES | 22

POMODORO **G**

tomato, olives, poached eggs in tomato sauce, evoo, ciabatta bread

SMOKED SALMON **D G**

sliced sweet onion & cream cheese on a bagel

EGGS BENEDICT | 26

THE CLASSIC **D G**

prosciutto di parma, arugula & hollandaise on a house-made english muffin

CAPRESE **D G**

tomato, basil & fresh mozzarella, hollandaise, ciabatta bread

HEALTHY | 16

MAPLE APPLE & COCONUT **V** CHIA SEED PUDDING

AVOCADO TOAST **G** sour dough, arugula add poached eggs | 6

SWEET & SYRUP | 19

COCONUT FRENCH TOAST **D G** coconut chantilly

JUICES | 12

THE RED

beet, carrot, orange, apple, ginger

THE YELLOW

pineapple, grapefruit, passion fruit, vanilla, coconut water

THE GREEN

kale, fennel, green apple, cucumber, celery

COFFEE & TEA

ESPRESSO	5
MACCHIATO	6
CAPPUCCINO	8
LATTE	9
FILTER COFFEE	6
HOT TEAS	6

CHAMPAGNE & SPARKLING WINES

Champagne, Laurent-Perrier, 'La Cuvee', Brut NV	35 150
NV Prosecco Adami Brut Treviso Italy	12 54



AURORA ANGUILLA
RESORT & GOLF CLUB

LEGEND **D** dairy **G** gluten **TN** tree nut **SF** shellfish **V** vegan **VG** vegetarian

Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise of any food allergies or dietary restrictions. All prices are in USD. An 18% service charge will be added to your bill.