

# WONDER BAR



## QUICK BREAKFAST €10,00

### Coffee and hot drinks:

#### With a drink of your choice from:

Espresso coffee - 'Marocchino' coffee (espresso/hot milk/cocoa powder) - decaffeinated coffee - barley coffee - double coffee - 'Shakerato' coffee (shaken with ice) - double coffee - double 'macchiato' (espresso with shot of milk) - cappuccino - barley cappuccino - decaffeinated cappuccino - cappuccino with soy milk - milk in a glass - hot milk with a shot of coffee - hot chocolate - hot tea

### PASTRIES:

Custard cream-filled Croissant - Chocolate Croissant - Jam-filled Croissant - Plain Croissant - Assorted Doughnuts - Tart of the Day - Cookies

### FRUIT JUICES:

Assorted fruit juices  
freshly squeezed orange juice

## BREAKFAST OF PRINCES & PRINCESSES... OF GARDALAND!

Service available BY ADVANCE BOOKING ONLY, from 9.15 am to 10 am, and 10.15 am to 11 am

### BEVERAGES:

#### 1 fruit drink nectar per person, with a choice among:

Peach, pineapple, ACE (orange, carrot, and lemon), pear, apricot, green apple, and freshly-squeezed orange juice

#### 1 hot drink per person, with a choice among:

Espresso coffee - 'Marocchino' coffee (espresso/hot milk/cocoa powder) - decaffeinated coffee - barley coffee - double coffee - 'Shakerato' coffee (shaken with ice) - double coffee - double 'macchiato' (espresso with shot of milk) - cappuccino - barley cappuccino - decaffeinated cappuccino - cappuccino with soy milk - milk in a glass - hot milk with a shot of coffee - hot chocolate - hot tea

1 bottle of 50cl natural mineral water and  
1 bottle of 50 cl sparkling water per table

### Marshmallow kebab

Her Majesty's Red Velvet Cup Cake

The Prince's Multi-coloured Doughnut

Fresh fruit salad

Stuffed Multi-Grain Croissant

(Parma ham, salad, and cheese spread)

€105.00, for up to five persons

€25.00 for each additional person

(max. 3 additional persons)

### Coffee and hot drinks:

Espresso coffee € 2.00  
Liquor-laced coffee € 3.00  
Marocchino coffee € 2.50  
Decaf coffee € 2.00

Barley coffee espresso € 2.00  
'Americano' coffee € 2.50  
Iced coffee € 3.50  
Double coffee € 3.60  
Double 'Macchiato' coffee € 3.60  
Cappuccino € 3.00  
Barley cappuccino € 3.00  
Decaf cappuccino € 3.00  
Cappuccino made with soy milk € 3.00  
Baby bottle refill of full-cream milk € 3.00  
Glass of milk € 3.00  
Latte macchiato (hot milk with espresso coffee) € 3.50  
Bottle of fresh milk 1 lt € 7.00  
Hot chocolate € 5.00  
Tea, infusions and chamomile tea (Twinings) € 4.50

### Pastries:

A selection of croissants € 2.50  
Mini-pastries (each) € 1.50

Assorted doughnuts: € 4.50  
(Caramel - Chocolate - Berries - Zebrato - oreo - vanilla cream - red velvet - milka)

Themed Snack € 4.00

Cookies: € 4.50  
(Triple chocolate, red velvet, milk chocolate)  
Fresh fruit tart € 8.00

### Slice of cake of the day:

Slice of jam tart € 7.00  
Slice of chocolate tart € 7.00

### Soft drinks

Soft drinks on tap € 4.00  
Bottled drinks (Sprite - Coca Cola Zero 33cl) € 4.50  
Redbull € 5.00  
Assorted fruit juices € 4.00  
Freshly-squeezed orange juice € 5.00  
Mineral water - 50cl € 2.50  
Mineral water - 100cl € 4.00  
Fruit smoothies € 6.00

### Draught beer

Heineken draught beer € 6.00  
Ichnusa unfiltered beer € 7.50  
Moretti draught red beer € 7.50

### Bottled beers

Gluten-free beer € 6.50  
Alcohol-free beer € 6.00

### Alcohol-free aperitifs

The classics:  
Crodino, Sanbittèr, Gingerino, Cedrata € 5.50  
Ginger Beer € 5.50

### Non-alcoholic house special aperitif: € 7.00

- Prezzemolo: pear nectar, fresh kiwi, coconut pulp, green tea
- pineapple nectar, fresh strawberries, lemon, green tea
- Tropical blue, orange juice, coconut nectar

### Alcohol-based aperitifs

#### Happy Hour for one person: €12.00

Appetiser plate of the day and one of the following drinks:  
Heineken on draught 40cl - Glass of Chardonnay  
Glass of Valpolicella - Glass of Prosecco - Campari spritz - Aperol spritz - Apertass - (citronade, aperol) - Hugo spritz - Crodino - Sanbittèr - Gingerino - Cedrata

#### Happy Hour for two people: € 24.00

Large appetizer of the day on presentation stand and one of the following drinks:  
Heineken on draught 40cl - Glass of Chardonnay  
Glass of Valpolicella - Glass of Prosecco - Campari spritz  
Aperol spritz - Apertass - citronade, aperol - Hugo spritz  
Crodino - Sanbittèr - Gingerino - Cedrata

### A passion for spritz!

Campari Spritz € 7.00  
Aperol Spritz € 7.00  
Apertass (Aperol and citronade) € 7.00  
Black Spritz (liquorice) € 7.50  
Hugo Spritz (lime, mint and elderflower syrup) € 7.00

### The Classics

Crodino and Prosecco € 7.00  
Crodino and white wine (Chardonnay) € 7.00  
Crodino and Martini Bianco € 7.00  
Campari Soda and Prosecco € 7.00  
Campari Soda and white wine (Chardonnay) € 7.00  
Campari Soda € 6.00  
Martini Bianco € 7.00  
Martini Rosso € 7.00  
Bitter Campari € 7.00  
Bellini € 9.00  
Mimosa € 9.00  
Rossini € 9.00  
Americano € 9.00  
Negroni € 9.00  
Sbagliato € 9.00  
Glass of Martini € 10.00  
Moscow Mule € 10.00

### Long Drinks

Vodka Red Bull € 10.00  
Gin Tonic base  
Gin Lemon  
Vodka Tonic  
Vodka Lemon  
Campari Orange  
Rum Cola  
Whisky Cola  
Long Island Iced Tea  
Strawberry Caipiroska

Caipiroska  
Caipirinha  
Caipirissima  
Sex on the beach  
Tequila Sunrise

### Mojitos € 12.00

Classic mojito, Passion Mojito,  
Black Mojito, Strawberry Mojito  
Virgin Mojito € 10.00

### Frozen € 10.00

Pina Colada, Margarita, Daiquiri,  
Virgin Pina Colada

### Bitters and liqueurs (4 cl)

Our selection of bitters: € 6.00  
Montenegro, Amaro del capo, Ramazzotti, Jagermeister, Amaretto di Saronno, Averna, Cynar, Lucano, Braulio, Unicum, Fernet Branca, Brancamenta, Limoncino, Mirto, Anima Nera, Sambuca, Cointrau,  
Green apple liqueur € 7.50  
Grand Marnier, Baileys € 7.50  
Tequila € 6.00

### GRAPPA (4 CL)

Sarpa - Poli € 7.50  
Grappe 18 Lune € 8.50  
Grappe 18 Lune Riserva Porto € 10.50  
Herbal Grappa: € 7.50  
(Selvana, Mugo, Gentian, Juniper, Liguorice, Asperula)  
Grappa Amarone Giare € 11.50  
Grappa of Sassicaia € 18.00

### Scotch and Irish Whiskey- 4 cl

Jack Daniel's € 8.50  
Glen Grant 5 years old € 8.50  
Laphroaig 10 years old € 12.00  
Macallan 15 years old € 20.00  
Oban 14 years old € 12.00  
Lagavulin 16 years old € 14.00

### Gin - Brandy - Cognac - 4cl

Tanqueray Gin € 10.00  
Monkey Gin € 12.00  
Marton Gin € 12.00  
Marton Gin Wild Wombat € 20.00  
Marton Gin Tonka € 30.00  
Gilbach Gin € 12.00  
Vecchia Romagna € 7.50  
Hennessy € 12.00  
Courvoisier € 11.50  
Martell € 12.00  
Armagnac € 12.00

### Rum digestifs (4 cl)

Ron Legendario Elixir de Cuba 7 years old € 9.00  
Ron Legendario Añejo 9 years old € 12.00  
Ron Legendario Gran Reserva 15 years old € 35.00  
Ron Zacapa 23 years old € 12.00  
Ron Pampero aniversario € 8.00

## WINES

### Sparkling wines

Bellebolle Brut Garda D.O.C. Cantine Monteci	Veneto	€ 6.00	€ 24.00
Bellebolle Brut Garda D.O.C. Rosè Cantine Monteci	Veneto	€ 6.00	€ 24.00
Prosecco D.O.C. Trimati	Veneto	€ 6.50	€ 29.00
Cuvée Prestige Ca' del Bosco Franciacorta	Lombardia	€ 9.50	€ 65.00
Champagne Pierre Gobillard	Francia/Champagne	€ 13.00	€ 78.00
Perrier Jouet Champagne Gran Brut	Francia/Champagne	€ 17.00	€ 100.00
Perrier Jouet Champagne Belle Epoque	Francia	€ 290.00	

### Still White Wines

Custoza D.O.C. Cavalchina	Veneto	€ 6.00	€ 24.00
Chardonnay Allegrini Corte Giara I.G.T.	Veneto	€ 6.00	€ 24.00
Ribolla gialla Livio Felluga D.O.C.	Friuli Venezia Giulia	€ 7.50	€ 38.00

### Red Wines

Merlot Corvina I.G.T. Allegrini Corte Giara	Veneto	€ 6.00	€ 24.00
Ripasso Valpolicella D.O.C. Cantine Bertani	Veneto	€ 7.00	€ 35.00
Amarone Valpantena D.O.C.G. Cantine Bertani	Veneto	€ 15.00	€ 78.00



## Quick snacks

Wonder Salad 	€ 13.00
(mixed salad greens, carrots, cherry tomatoes, champignon mushrooms, fiordilatte mozzarella from Puglia, tuna and sweet corn)	
Super Toast	€ 6.00
(cooked ham and Edamer cheese)	
Mediterranean Focaccia	€ 7.50
(tomato, Apulian fiordilatte mozzarella cheese and oregano)	
Baguette sandwich with Parma ham (dry-cured)	€ 7.50
(cheese spread and salad leaves)	
Baguette with tuna, mixed salad leaves and boiled egg	€ 7.50
Pinsa Margherita	€ 9.50
(tomato, Apulian fiordilatte mozzarellacheese and oregano)	
Pinsa capricciosa	€ 10.50
(tomato, Apulian fiordilatte mozzarella cheese, cooked ham and champignon mushrooms)	
Pinsa al crudo	€ 11.50
(Apulian fiordilatte mozzarella cheese, Parma ham and Grana Padano D.O.P.)	
<b>Room service delivery fee</b>	<b>€ 10.00</b>

## ALLERGIES AND INTOLLERANCES

Dear Guest,  
As provided for in Regulation (EU) No 1169/2011, here is the list of the 14 substances identified as the major sources of serious food allergies or intolerances according to the EFSA opinion (European Food Safety Authority).  
You can check for allergens in each dish on our menu by consulting the symbols below in the corresponding infographic chart. Please also note that every precaution is taken to prevent any risk of cross-contamination. However, foods containing allergens, including nuts and gluten, are also used as ingredients in our kitchens. Please ask a member of staff for guidance on ingredients before ordering. Our staff can only offer advice on the 14 common allergens listed. In the case of coeliac disease, express meals cannot be prepared: in accordance with ISO 22000 certification and for food safety reasons, only sealed and freshly reheated meals from certified external suppliers can be served.



The menu may be subject to change, in accordance with the seasonality of the products and in correlation with market availability.

\*We inform our customers that if fresh produce is unavailable, then the ingredients used may have been frozen or blast-chilled.

\* Frozen or blast chilled ingredient.

