

Breakfast at the Park Hotel Italia

Breakfast is a ritual to which we dedicate the utmost care in research of typical and delicious products for our customers.

OUR PROPOSAL

We offer cold cuts and cheeses from our valleys, but also typical of the tradition Italian, like mozzarella and gorgonzola.

There is no shortage of cakes made by our pastry chef, warm brioches and chocolate creams created by a local artisan workshop.

We also bring sea products to our buffet that arrive directly from Sicily such as sardines, mackerel, baby octopus, anchovies in oil.

We also offer a choice of alternative drinks to milk such as almond, hazelnut, oats and soy.

A part of the Buffet is designed for sportsmen and for those who love nature with a rich choice of dried fruit, seeds and cereals. We have a juicer and an extractor that allows the customer to make a customized juice or extract.

We are characterized by a choice of honey that varies according to the seasons and a honeycomb that offers wholemeal honey, both placed on the old carpenter's table which is in the center of the buffet.

Hot drinks are always available by means of a machine distributor who, starting from the Italian espresso, arrives at the American coffee or cappuccino, latte macchiato and all the varieties listed without caffeine.

For drip coffee lovers we have a machine that prepares American coffee.

Another strong point is the tea area where herbal teas can be prepared and traditional teas in capacious mugs.

A small section is also dedicated to gluten free, always with fresh fruit salad and a large basket of mixed fruit available, as well as single-portion yogurt with fruit and natural yoghurt. A stone mill grinds what grains it can add to yogurt

THE LOCATION

The lakeside terrace welcomes our customers for their breakfast with a wonderful view on the castles of Cannero and on the opposite bank.

The Olea Fragrans Restaurant is also open for breakfast to external customers upon reservation.
