



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, basil

SMOKED SALMON **D G**

sliced onion & cream cheese on a bagel

EGGS BENEDICT | 26

THE CLASSIC **D G**

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

CAPRESE **D G**

tomato, basil & fresh mozzarella, hollandaise, ciabatta bread

HEALTHY | 16

MAPLE APPLE & COCONUT **V**

CHIA SEED PUDDING

AVOCADO TOAST **G**

sourdough, arugula | add poached eggs | 6

SWEET & SYRUP | 19

COCONUT FRENCH TOAST **D G**

coconut chantilly, sugar powder

JUICES | 12

THE RED

beet, carrot, orange, apple, ginger

THE YELLOW

pineapple, grapefruit, passionfruit, 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

Consuming 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.