



Our offerings are infused with the scent of the Mediterranean and crafted from premium organic ingredients, carefully selected from sustainable local producers. Each one tells the story of Elba and supports its vibrant communities.

ORGANIC BREAKFAST WITH LOCALLY SOURCED INGREDIENTS

MENU

by Michele Nardi - Emotion Chef, elban by passion ♥

OUR BASKETS | SWEET Breakfast - € 18

- Sheep's milk **yogurt** (or cow's*) with **elban herb syrups** or sheep's **ricotta** (or cow's*) with **fig jam**
- **Granola** (almonds, pine nuts, raisins, dried figs)
- **Fresh seasonal fruit**
- **Our homemade bread** (white, unsalted)
- **Butter with wild herbs from Bagnaia**
- **Elban honey** (heather, thistle, or wildflower)
- **Orange marmalade or apricot jam**
- **Chef's tart with loquat jam and Corollo** (orange-scented ring cake)

• **GLUTEN FREE SUBSTITUTIONS** *Gluten-free bread** • *Gluten-free biscuits**

• **VEGAN SUBSTITUTIONS** *Soy yogurt** • *Orange marmalade, apricot jam, or herb syrup* • *Vegan croissant**

OUR BASKETS | SAVORY Breakfast - € 18

- Sheep's **yogurt/ricotta** with **toasted savory granola** (almonds, pine nuts, and seeds)
- **Fresh seasonal fruit**
- **Our homemade bread** with **wild herb butter from Bagnaia** and **"tonnina"** (tuna belly)
- **Selection cheeses** (sheep/goat)
- **Schiaccia del pigro** (bread baked with salami and cheese) and **Tuscan prosciutto**

GLUTEN FREE SUBSTITUTIONS *Gluten-free bread**

• **VEGAN SUBSTITUTIONS** *Soy yogurt** • *Our homemade bread with new extra virgin olive oil and tomato* • *Olive "schiaccia" (flatbread with olives)*

COFFEE | one drink of your choice

- **Coffee***: espresso, lungo, macchiato, decaffeinated
- **Cappuccino***: classic, vegan
- **Latte***: hot/cold cow's milk
- **Bevande vegetali***: soy, almond, oat
- **Hot chocolate***
- **Chef's herbal infusions** (with wild elban herbs and flowers)
- **Tea**: hot/cold

HOT DISHES & VEGETABLE JUICES

1 hot dish + 1 vegetable juice € 14








HOT DISHES

-  • **Elbitat Omelette with tranapecori** (wild Elban plant) and **goat cheese**
-  • **Our take on Eggs & Bacon** (bacon bread with scrambled eggs)
-  • **Cinque e cinque** (bread, chickpea flatbread, grilled eggplant)

VEGETABLE JUICES

- **Pomegranate and rosemary**
- **Wild fennel, lime, mint, and green apple**
- **Orange, lemon, grapefruit, and lavender**

Our local delights

-  The **jams, honeys, and sheep's milk products** are all organic and handcrafted by REGALI RURALI, a sustainable farm in Capoliveri (LI).
-  **Our bread and schiaccia** are freshly baked by our chef, using stone-ground organic whole wheat flour from Tuscany.
-  The **tonnina** (tuna belly) is traditionally prepared by TONNINA, a seafood cannery in Portoferraio (LI), using only fish from our local waters.
-  The **organic goat cheeses** come from PODERE RUGGERI, an ethical traditional farm in Pontassieve (FI).
-  **Aromatic herbs** (nepitella, wild fennel, rosemary, lavender, helichrysum) are handpicked by our chef in the Bagnaia area; seasonal availability may lead to substitutions.
-  **Fresh fruits and vegetables** are grown locally on the island in Schiopparello; availability varies with the season and any changes will be communicated.
-  **Herbal syrups and flavored butter** are homemade by our chef.

Note: Items marked with an asterisk () come from large-scale distribution*

Book your breakfast

The items on this menu are prepared off-site and **delivered to your villa between 8:00 and 10:00 AM**. To ensure timely service, please **place your order by 6:30 PM** via WhatsApp or at the reception.

MICHELE NARDI, the chef in love with Elba

Originally from Piombino, he moved to the Island of Elba after being captivated by its charm. A specialist in “emotional cuisine,” he creates dishes designed to awaken the senses and emotions, focusing on high-quality local ingredients.

Allergies and Intolerances Our dishes may contain allergens (indicated with icons) or may have come into contact with them. If you have any intolerances or allergies, please let us know, and we will do our best to accommodate your needs.

 GLUTEN
 MILK

 SEEDS
 EGGS

 SOY
 FISH

 NUTS