

WONDER BAR



GARDALAND BREAKFAST BOX for PRINCES AND PRINCESSES

Service available from 09:15 a.m. to 10:00 a.m.
AND FROM 10:15 a.m. TO 11:00 a.m. - BY RESERVATION ONLY

MENU

Drinks

- 1 fruit drink per person, of your choice from peach, pineapple, ACE, blueberry, pear, apricot and orange juice;
- 1 hot drink per person of your choice from:
 - o Espresso coffee
 - o Macchiato coffee
 - o Decaffeinated coffee
 - o Barley coffee
 - o Cappuccino
 - o Milk
 - o Latte Macchiato
 - o Chocolate
 - o Tea, herbal tea, infusion and chamomile
- 1 bottle of 50 cl natural mineral water and 1 bottle of 50 cl sparkling water per table

Sweets

- Marshmallow stick
- His/Her Majesty's Red Velvet Cupcake
- Royal Waffle various fillings
- Princely Donut various fillings
- Fresh fruit salad
- Multi-grain croissant filled with Parma ham, salad and cream cheese

Euro 105.00 for up to five persons
Euro 25.00 for each additional person
(max. 3 additional persons)

Coffee shop

Espresso coffee	€ 2.00
Corretto coffee	€ 3.00
Moroccan coffee	€ 2.50
Decaffeinated coffee	€ 1.80
Barley coffee	€ 1.80
Bitter ginseng coffee	€ 3.00
Shaken iced coffee	€ 3.50
Double Coffee	€ 4.00
Double Coffee Macchiato	€ 4.00
Cappuccino	€ 3.00
Barley Cappuccino	€ 3.00
Decaffeinated Cappuccino	€ 3.00
Cappuccino with soy milk	€ 3.00
Refill baby bottle with whole milk	€ 3.00
Milk in a glass	€ 3.00
Latte macchiato	€ 3.50
Fresh milk bottle 1 lt	€ 7.00
Hot chocolate	€ 5.00
Twinnings herbal teas and chamomile	€ 4.50

Cakes and Pastries

Assortment of croissants	€ 2.50
Mignon pastries (per piece)	€ 1.50
Assorted donuts	€ 4.00
Waffles	€ 4.50
Slice of fresh tart made by our baker	€ 7.00
Drinks	
Draught drinks	€ 4.00
Bottled drinks	€ 4.50
(Sprite – coca cola zero 33 cl)	
Redbull	€ 5.00
Assorted fruit juices	€ 4.00
Fresh orange juice	€ 5.00
Mineral water - cl. 50	€ 2.50
Mineral water - cl. 100	€ 4.00

Smoothies & Shakes

Strawberry & banana	€ 6.00
Mango, Pineapple, Kiwi & Apple	€ 6.00
Mango and Raspberry	€ 6.00
Banana, Redcurrant, Blackcurrant & Cherry	€ 6.00

Draught beers

Draught Heineken beer	€ 6.00
Draught Unfiltered Ichnusa beer	€ 7.50
Draught Moretti red beer	€ 7.50

Bottled beers

Heineken beer 33 cl	€ 5.00
Gluten-free beer 33 cl	€ 6.50
Messina salt crystal beer 50 cl	€ 6.50
Moretti IPA Beer 33 cl	€ 5.50
Alcohol-free beer	€ 6.00

Alcohol-free aperitifs

Classics:	
Crodino, Sanbittèr, Gingerino, Cedrata	€ 4.50
Ginger Beer	€ 5.50
Home-made alcohol-free aperitif	€ 6.00
Aurora: Pineapple nectar, fresh strawberries, lemon, green tea	
Prezzemolo: Pear nectar, fresh kiwi, coconut pulp, green tea	
T-Gey: Tropical blue, orange juice, coconut nectar	

Alcoholic aperitifs

Happy Hour per person	€ 10.00
Appetiser of the day, drink of your choice from:	
Draught Heineken cl 40, Glass Chardonnay	
Glass Valpolicella, Glass Prosecco, Campari spritz	

Aperol spritz, Apertass – cedrata, aperol
Hugo spritz, Crodino, Sanbittèr, Gingerino, Cedrata

Happy Hour for two persons € 20.00

Tiered stand with assorted appetisers, drink per person of your choice from:
Draught Heineken beer cl 40, Glass Chardonnay, Glass Valpolicella, Glass Prosecco, Campari Spritz, Aperol Spritz, Apertass – Cedrata, Aperol, Hugo Spritz, Crodino, Sanbittèr, Gingerino, Cedrata

Spritz with passion!

Campari Spritz	€ 7.00
Aperol Spritz	€ 7.00
Apertass (Aperol and Cedrata)	€ 7.00
Black Spritz (liquorice)	€ 7.50
Hugo Spritz (lime, mint and sambuco)	€ 7.00

Classics

Crodino & Prosecco	€ 7.00
Crodino & white wine (Chardonnay)	€ 7.00
Crodino & Martini Bianco	€ 7.00
Campari Soda & Prosecco	€ 7.00
Campari Soda & vino bianco (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
Coppa Martini	€ 10.00
Moscow mule	€ 10.00

Long Drinks

Vodka Redbull	€ 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	
Diamond (By Marcello Farris)	

Mojitos € 12.00
Classic mojito, Passion mojito
Black mojito, Strawberry mojito

Frozen € 10.00
Pina Colada, Margarita, Daiquiri

Liqueurs - cl.4 € 6.00
Our assortment of liqueurs

Montenegro, Amaro del Capo, Ramazzotti, Jagermeister, Amaretto di Saronno, Averna, Cynar, Lucano, Braulio, Unicum, Fernet-Branca, Brancamenta, Limoncino, Mirto, Anima Nera, Sambuca, Cointreau
Tequila € 6.00
Grand Marnier, Baileys € 7.50

Grappas - cl.4

Sarpa - Poli € 7.50
Grappe 18 Lune € 8.50
Grappe 18 Lune Riserva Porto € 10.50
Grappa alle erbe: € 7.50
Selvana, Mugo, Genziana, Ginepro, Liquirizia, Asperula
Grappa (green apple) € 7.50
Grappa Amarone Giare € 11.50
Grappa Affina Riserva Ciliegio € 18.00
Grappa di Sassicaia € 16.00
Grappa Lugana Capovilla € 10.00

Whisky & Whiskey - cl. 4

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

Gin - Brandy - Cognac - cl. 4

Gin Tanqueray € 10.00
Gin Monkey € 12.00
Gin Marton € 12.00
Gin Marton Wild Wombat € 12.00
Gin Marton Tonka € 15.00
Gilbach Gin € 12.00
Vecchia Romagna € 7.50
Hennessy € 12.00
Courvoisier € 11.50
Martell € 12.00
Armagnac € 12.00

Nightcaps Rum (cl.4)

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



10 cl



Wines

Bubbly

Bellebolle Brut Cantine Monteci	Veneto	€ 6.00	€ 24.00
Bellebolle Brut Rosè Cantine Monteci	Veneto	€ 6.00	€ 24.00
Prosecco Trimati	Veneto	€ 6.50	€ 29.00
Prosecco D.O.C.G.Valdobbiadene	Veneto	€ 7.00	€ 39.00
Cuvée Prestige Ca' del Bosco	Franciacorta	€ 9.50	€ 65.00
Champagne Pierre Gobillard	Francia	€ 13.00	€ 78.00
Perrier Jouet Champagne Gran Brut	Francia	€ 17.00	€ 100.00
Perrier Jouet Champagne Belle Epoque	Francia		€ 290.00

Still White Wines

Custoza Cavalchina	Veneto	€ 6.00	€ 24.00
Chardonnay Allegrini Corte Giara	Veneto	€ 6.00	€ 24.00
Le Quaiare Lugana D.O.C. Cantine Bertani	Veneto	€ 6.00	€ 24.00
Naso Matto Igt Ottella	Veneto	€ 6.50	€ 29.00
Solosole Vermentino Bolgheri D.O.C.	Bolgheri Toscana	€ 7.00	€ 33.00
Ribolla gialla Livio Felluga	Friuli Venezia Giulia	€ 7.50	€ 38.00
La Rocca Pieropan	Veneto		€ 75.00

Red Wines

Merlot Corvina Igt Allegrini Corte Giara	Veneto	€ 6.00	€ 24.00
Ripasso della Valpolicella Cantine Bertani	Veneto	€ 7.00	€ 35.00
Valpolicella classico Bio D.O.C. Cantina Monteci	Veneto	€ 6.50	€ 28.00
Valpolicella Superiore D.O.C. Cantine Allegrini	Veneto	€ 7.00	€ 35.00
Palazzo della Torre Igt Veronese Cantine Allegrini	Veneto	€ 7.50	€ 38.00
La Grola Igt Veronese Cantine Allegrini	Veneto	€ 8.50	€ 45.00
Amarone Valpantena Cantine Bertani	Veneto	€ 15.00	€ 78.00
Amarone della Valpolicella Cantina Monteci	Veneto	€ 14.00	€ 82.00

Quick snacks

Wonder Large Salad	€ 13.00
Salad, mixed greens, carrots, tomatoes, mushroom carpaccio, mozzarella, tuna and sweetcorn	
Hot Dog (würstel – sauces separate)	€ 6.00
Super Toast	€ 6.00
(Premium cooked ham, cheese)	
Mediterranean Focaccia alla caprese	€ 7.50
(tomato, Apulian mozzarella, oregano)	
Rustichello with Parma ham (raw), cream cheese and salad	€ 7.50
Filoncino bread with tuna, mixed greens and hard-boiled egg	€ 7.50

Nuvola di pinsa (thick dough pizza)

Pinsa tomato sauce and mozzarella fior di latte	€ 7.50
Pinsa tomato sauce and mozzarella fior di latte cooked ham and mushrooms	€ 8.50
Pinsa, mozzarella fior di latte, cherry tomatoes, raw ham, and shavings of grana cheese	€ 9.50

Ice creams

1 scoop	€ 2.50
2 scoops	€ 4.00
3 scoops	€ 6.00
Room service (per delivery)	€ 10.00

FOOD ALLERGIES & INTOLERANCES

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 cross-referring 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.

In the case of coeliac disease, we will serve you sealed dishes made by external, certified suppliers, which may be reheated in a dedicated microwave oven.



° In the absence of fresh product, we would like to inform customers that the product may be frozen or have been blast chilled.

*Product originally frozen and blast chilled.

Vegan

For hygiene and security reasons, electronic payment is recommended

You can consult the menu here!

