

BREAKFAST SENATO HOTEL MILANO

DEAR GUEST, GOOD MORNING

To prepare you a memorable breakfast, we've selected the best ingredients from the Lombard countryside and beyond. Here's what you'll be sampling this morning:

the rich aroma of Mokito coffee, one of Milan's oldest roasters;

tea from Dammann Frères. Since 1825 their premium black teas and aromatic blends have seduced the French palate and today it's your turn;

freshly squeezed orange juice to ensure you enjoy the taste and all the benefits of the fruit's vitamin C;

freshly churned butter, milk and eggs (try soft creamy scrambled or hard-boiled) are from Latteria Soresina in the Po River Valley. Located 80 km from Milan, cows graze in open pastures and chickens roam free;

all-natural yogurt and apple juice come from a farming cooperative in the village of Chiuro in Valtellina, a region rich in sights and flavors that makes the perfect daytrip from Milan;

pastries in the form of croissants and baked tarts are the handiwork of Pasticceria Valentina, a bakery located on Milan's doorstep;

the bresaola cured meat and characteristic Bitto and Casera cheeses hail from Valtellina; the cooked ham by Branchi, considered Italy's best, is from the Baganza Valley; the prosciutto crudo from Parma and Grana Padano and Quartirolo cheeses are supplied by Luigi Guffanti, whose Arona cheese shop was named fifth best in the world by The Wall Street Journal;

the salami arrives from Varzi, south of Pavia, and is aged 24 months - it took Michelangelo twice as long to paint the frescoes in the Sistine Chapel.