

## ***1 nostri menù autunno inverno***

**THANKS TO THE VARIOUS ATMOSPHERES OF THE GROTTO FIGINI, IT IS POSSIBLE TO PRIVATIZE A RESTAURANT ROOM (Floor, both indoors and outdoors). This way, you can enjoy a convivial moment with your group of people in complete privacy without any additional cost.**

- Each menu can be prepared for a minimum of 15 people. For smaller groups, please contact us to find together the best solution for your needs.
- Possibility to customize your own menu and/or create a personalized one together (based on our menu à la cart or on specific requests).
- Options available for people with intolerances, allergies, vegetarian, and vegan diets.
- Appetizer buffet available upon request
- Possibility of order a custom cake from our pastry chef, with an additional cost of 3 CHF per person

### ***Menù Agra - 41 CHF***

- ◇ Appetizer with assorted local Ticinese cold cuts, mixed cheeses from mountain and homemade focaccia
- ◇ Gragnano Paccheri OR homemade gnocchi with Bolognese'sauce (one choice for everybody)
- ◇ American grape sorbet. Coffee offered by the house

### ***All you can eat pork's ribs- 45 CHF | 53 CHF***

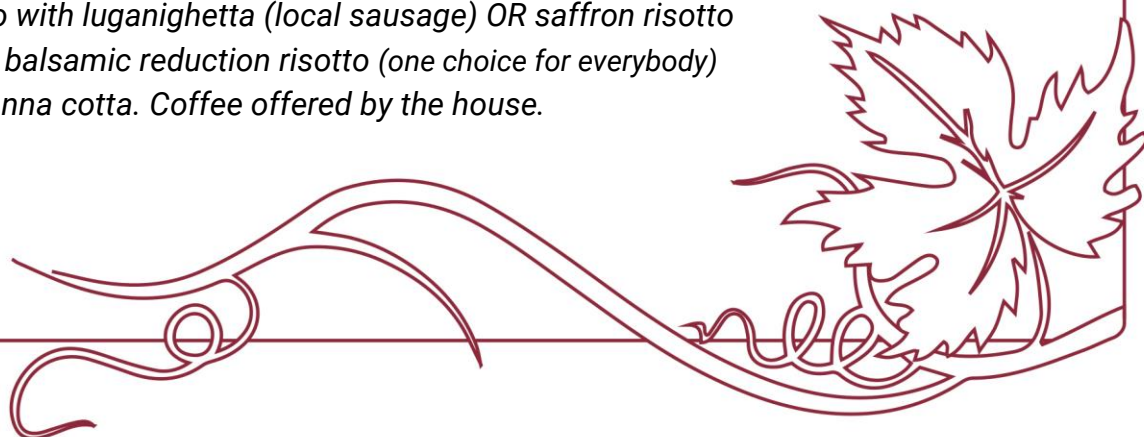
◇ All you can eat pork's ribs with roasted new potatoes/polenta/green salad  
Included: water, 1 glass of wine or 1 soft drink or 1 beer included. Coffee offered by the house

OR

All you can eat pork's ribs with appetizer (salami, formagella cheese and bruschetta)  
Included: water, 1 glass of wine or 1 soft drink or 1 beer included. Coffee and blueberry liqueur offered by the house

### ***Menù Collina d'oro - 47 CHF***

- ◇ Appetizer with assorted local Ticinese cold cuts, bruschetta with lard and honey, pizza and focaccia homemade
- ◇ Merlot risotto with luganighetta (local sausage) OR saffron risotto  
OR thyme with balsamic reduction risotto (one choice for everybody)
- ◇ Raspberry panna cotta. Coffee offered by the house.



### **Menù Montagnola - CHF 52 | CHF 54 | CHF 56**

- ◇ Mixed salad and venison salami (local little salami) with mature goat Büscion cheese (local cheese)
- ◇ Pork cheeks OR beef braised meet (Brasato) OR veal ossobuco with polenta on the side
- ◇ Homemade jam tart. Coffee offered by the house

### **Menù BBQ - 57 CHF | 66 CHF**

- ◇ Bruschetta with grilled pork'sausage, caramelized onion with büscion's mousse and local cured coppa (cold cut)
- ◇ Pork ribs (500g) with roasted new potatoes and salad OR mixed grill (chicken, ribs, lamb chops, and pork'sausage) with roasted new potatoes and salad
- ◇ Tiramisù. Coffee offered by the house

### **Menù Lugano Lake - 61 CHF**

- ◇ Homemade smoked fish delight from Lugano lake: salmon trout and whitefish with curls of butter from San Gottardo and grandpa's bread croutons
- ◇ Steamed pike-perch fillet from Lugano lake with cherry tomatoes and thyme, salad bouquet and roasted new potatoes
- OR
- Whitefish (Coregone from Ceresio lake) in a crust of nuts (depending on the catch) with salad bouquet and roasted new potatoes
- ◇ Lemon prosecco sorbet. Coffee offered by the house

### **Menù Figini - 79 CHF**

- ◇ Appetizer with assorted local Ticinese cold cuts, mixed cheeses from mountain, caramelized onion with büscion's mousse and homemade pizza and focaccia
- ◇ Homemade tagliatelle with porcini mushroom sauce and parmesan shavings OR homemade gnocchi with porcini, speck, luganiga, and salted ricotta (one choice for everybody)
- ◇ Premium Selection horse fillet tagliata (200gr) with butter, sage, and garlic and roasted new potatoes
- ◇ Vanilla ice cream with warm berries. Coffee offered by the house

### **Wild game Menù - 85 CHF**

- ◇ Venison salami (local little salami), dried deer meat (carne secca cold cut) and seared duck foie gras with brioche bread
- ◇ Wild boar risotto with Granato cheese shavings
- ◇ Grilled wild game trio (venison racks and rump, wild boar fillet) with caramelized chestnuts, red wine pear, balsamic berry jam, and buckwheat spätzle
- ◇ Soft apple cake with dried fruit. Coffee offered by the house

