

## *Appetizers suggested by Chef Enrico*

<b>Traditional Appetizer Figini</b> (for 2 people): local cold cuts, local cheeses and caramelized onion with büscion's mousse (local fresh cheese)	25
<b>Caramelized onion</b> with büscion's mousse and coppa (local cold cut)	18
<b>Tris of bruschetta</b> Lard and honey, taleggino cheese and porcini mushrooms, patè of taggia's olives and sun-dried tomatoes	3pz -12 6pz -20
<b>Bruschetta with grilled pork' sausage</b>	15
<b>Homemade Smoked fish delight form Lugano Lake:</b> salmon trout and whitefish with curls of butter from San Gottardo and grandpa's bread croutons	26
<b>Duck fois gras</b> with figs and venison duo of cold cuts	26

## *Local and traditional appetizers*

<b>Büscion</b> (cheese) with cow's milk(fresh) or with goat's milk (mature)	7.50 / 9
<b>Little Salami</b> of pork / deer (salametto local cold cut)	7 / 8.50
<b>Mix local cold cut's plate</b> SMALL (for 2 people) / BIG (for 4 people) From Vecchio Borgo in Mendrisio and Macelleria Alpina in Mesocco	20 / 36
<b>Mix local cheeses'plate</b> SMALL (for 1 person) / BIG (for 2 people)	15 / 28

## *First corse and soups*

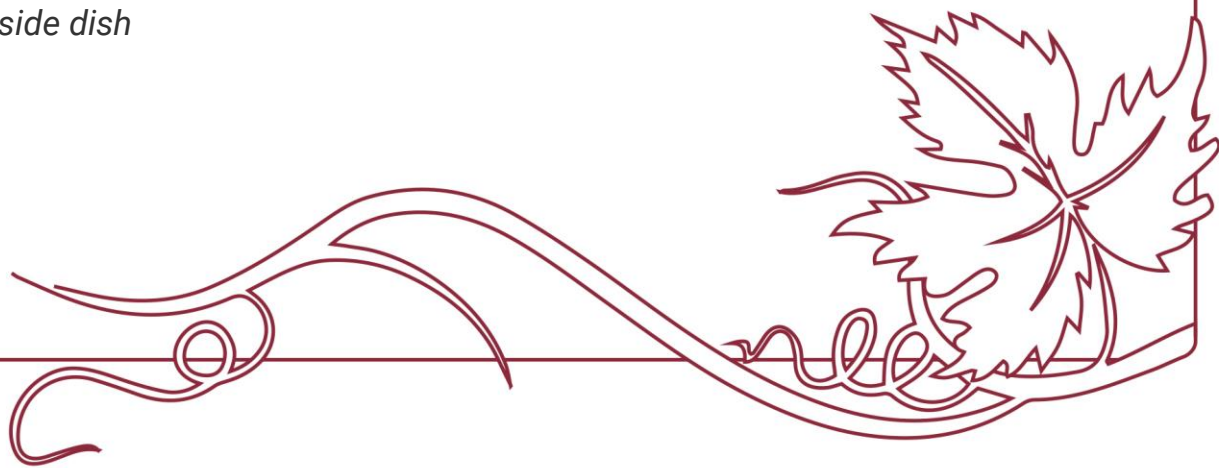
<b>Pasta di Gragnano</b> with bolognese sauce	18
<b>Saffron risotto</b> with pig roasted sausage (min.2 people)	24 p.p
<b>GAME: Homemade beet pappardelle</b> with venison and red fruits' sauce	26
<b>Onion's soup</b> in a loaf of bread gratinated with local cheese	22

## *Salads*

<b>Green salad / mix salad</b> (green, carrots, tomatoes) / tomatoes and onions	6 / 8 / 8
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## *Polenta with...*

<b>Milk / Porcini mushrooms</b>	10 / 24
<b>Gorgonzola cheese / Grogonzola and fried egg</b>	15 / 18
<b>Mantecata</b> (creamy) with cheeses from mountains and butter	24
As a suitable side dish	



## Main Courses

**Every week we have delicious different proposals**

<b>Grilled tomino cheese</b> with vegetables and baby roasted potatoes	18
<b>Figini's beef burger</b> in a loaf of brown bread, with porcini mushrooms and taleggino cheese from Muggio's Valley. BBQ sauce and roasted baby potatoes	26
<b>Fillet of local rainbow trout</b> with marsala'sauce and black rice	28
<b>Brasato (beef braised meet)</b> with polenta	30
<b>WILD GAME: Salmì of hare</b> with juniper berries with polenta	32

## Directly from BBQ

**In winter season our BBQ is always turned on for dinner, during the week-end and public holidays also for lunch**

**Our BBQ's meet are gluten-free and lactose-free**

<b>Pork 'sausage TI / Luganighetta TI</b> (little curly sausage) (approx. 200 gr / 230 gr)	18
<b>Vallespluga's rooster IT</b> (approx. 500gr)	28
<b>Pork's ribs</b> (approx. 500 gr) / <b>XXL Pork's ribs CH</b> (approx. 750 gr)	30 / 42
<b>All you can eat pork's ribs / with appetizer</b> (available for entire table only) Including: water, 1 drink pro person (glass of wine, soda, or 3dl beer). Cooffee offered	45 / 53
<b>Bull's fillet CH</b> (approx. 200 gr)	42
<b>Mixed grill CH/NZ</b> (approx. 500 gr): ribs, rooster, lamb chops, sausage	42
<u>Our grilled meet are served with roasted baby potatoes and salad's bouquet</u>	
<b>WILD GAME Trio:</b> racks and rump of deer, wild boar fillet (approx. 300 gr)	40
<b>WILD GAME Roe Deer'saddle</b> (approx. 300 gr)	59

Game'side dishes are chestnuts with mou (caramel), pear cooked in wine, balsamic berry jam and buckweat spätzle

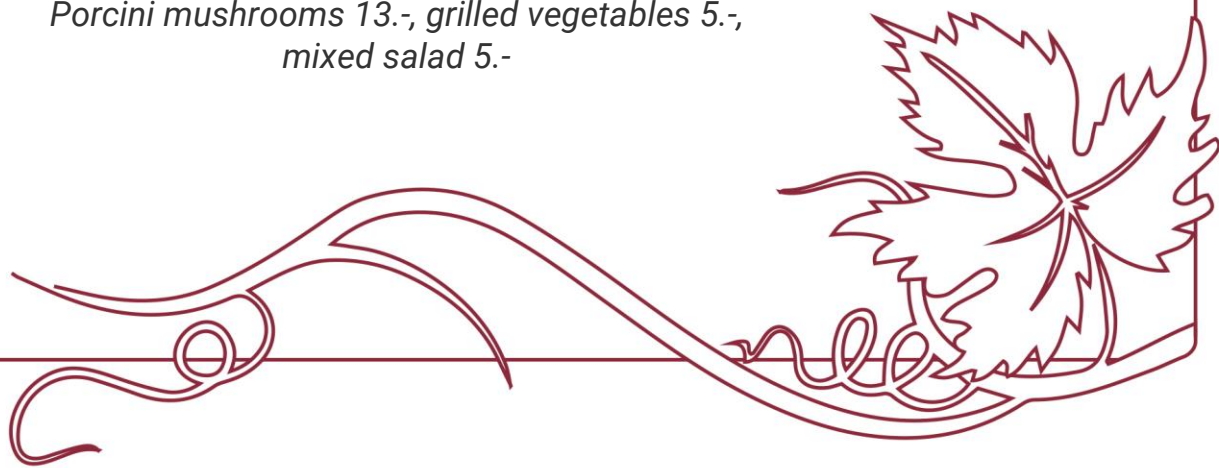
## Side dishes

**Suitables included in the price**

Baby roasted potatoes, salad or polenta

**With supplement**

Porcini mushrooms 13.-, grilled vegetables 5.-,  
mixed salad 5.-



***To end on a sweet note : desserts...***

<b><i>Traditional local Bread cake (Torta di pane)</i></b>	9
<b><i>Tiramisù</i></b>	9
<b><i>Panna cotta (flan) cappuccino taste with crumble of nuts and maldom salt</i></b>	9
<b><i>Autumn cake with chestnuts, hazelnuts, raisins and apple served with artisanal ice cream</i></b>	10
<b><i>Melted chocolate cake served warm with artisanal ice cream</i></b>	10
<b><i>Cooffee gourmand with little sweets</i></b>	7 / 8
<b><i>Cantucci (dry biscuits) / with Tinto Forte (local rtified wine) / with sweet wine passito di Donna Fugata</i></b>	5 / 10 / 12
<b><i>Artisanal ice cream and sorbets from Gelateria Dolce Fuga Grape, lemon, passion fruit, vanilla, walnut, chocolate / with liqueur</i></b>	3.50 / 8

***Ask us for Allergies and intolerances***

***Take away service available  
with discount of 10%***

