

Appetizers suggested by Chef Enrico

Traditional Appetizer Figini (for 2 people): local cold cuts, local cheeses and caramelized onion with büscion's mousse (local fresh cheese)	25
Caramelized onion with büscion's mousse and coppa (local cold cut)	18
Tris of bruschetta Lard and honey, taleggino cheese and porcini mushrooms, patè of taggia's olives and sun-dried tomatoes	3pz -12 6pz -20
Bruschetta with grilled pork' sausage	3pz -12 6pz -18
SEASONAL: Faroe Islands salmon tartare with capers, cherry tomatoes and organic apple sauce with chicory and anchovy salad (150/225 gr)	27 / 32
SEASONAL: Roman-style chicory salad	16
SEASONAL: Artichoke salad with parmesan flakes	18
SEASONAL: Duck fois gras, honey with saffron pistils, carne secca (local cold cut) and crispy bread	26

Local and traditional appetizers

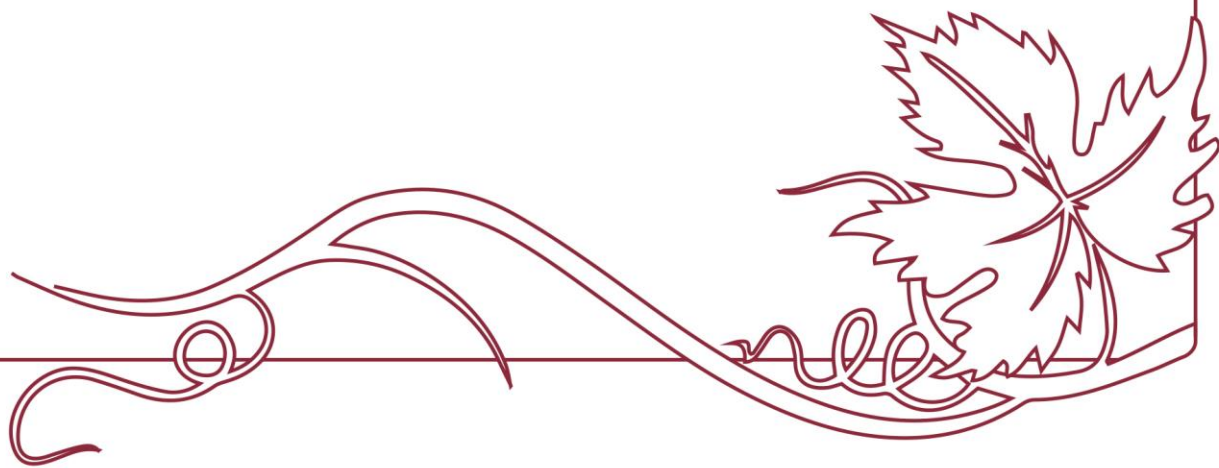
Büscion (cheese) with cow's milk(fresh) or with goat's milk (mature)	7.50 / 9
Little Salami of pork (salametto local cold cut)	7
Mix local cold cut's plate SMALL (for 2 people) / BIG (for 4 people) From Vecchio Borgo in Mendrisio and Macelleria Alpina in Mesocco	20 / 36
Mix local cheeses'plate SMALL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

First course and soups

Pasta di Gragnano with bolognese sauce	18
SEASONAL: Onion's soup gratinated with Gruyère cheese with crispy bread	22
SEASONAL: Risotto with pears and alpine local cheeses, walnuts and pink pepper (min.2 people)	25 p.p
SEASONAL: Homemade ravioli with artichokes and ricotta with celeriac cream, thyme and pecorino d'Amatrice	26

Salads

Green salad / mix salad (green, carrots, tomatoes) / tomatoes and onions	6 / 8 / 8
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Polenta with...

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

Main Courses

<i>Grilled tomino cheese with vegetables and baby roasted potatoes</i>	18
<i>Figini's beef burger in a loaf of brown bread, with porcini mushrooms and taleggino cheese from Muggio's Valley. Maionese with black garlic and roasted baby potatoes</i>	26
<i>Pork cheeks with merlot sauce and polenta</i>	28
SEASONAL: Venison stew with morels and polenta	32
SEASONAL: Local sliced venison with garlic and rosemary butter, Roman-style artichoke salad and browned new potatoes	36

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 meets are gluten-free and lactose-free

<i>Pork 'sausage TI (approx. 200 gr)</i>	18
<i>Vallespluga's rooster IT (approx. 500gr)</i>	28
<i>Pork's ribs (approx. 500 gr) / XXL Pork's ribs CH (approx. 750 gr)</i>	30 / 42
<i>Bull's fillet CH (approx. 200 gr)</i>	42
<i>Mixed grill CH/IT/NZ (approx. 500 gr): ribs, rooster, lamb chops, sausage</i>	42

Our grilled meat are served with roasted baby potatoes and salad's bouquet

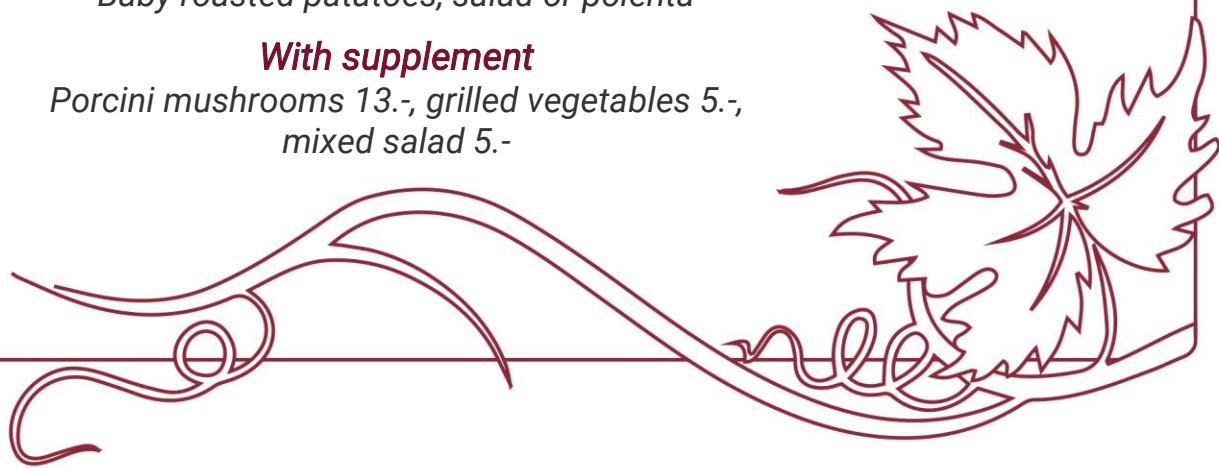
Side dishes

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...

<i>Traditional local Bread cake (Torta di pane)</i>	9
<i>Tiramisù</i>	9
<i>Hazelnut panna cotta (Flan) with nocino reduction and salted caramelized hazelnuts</i>	10
<i>Melted chocolate cake served warm with artisanal ice cream</i>	10
<i>Cooffee gourmand with little sweets</i>	7 / 8
<i>Cantucci (dry biscuits) / with Tinto Forte (local rtified wine) / with sweet wine Sauternes CruBerréjats Barsac</i>	5 / 10 / 12
<i>Artisanal ice cream and sorbets from Gelateria Dolce Fuga Scoop / with liqueur</i>	3.50 / 9

Ask us for Allergies and intolerances

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

*"A recipe has no soul. You as the cook must bring soul to the recipe."
Thomas Keller*

