

Our Menus

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 - 39 CHF | 45 CHF | 47 CHF

◇ Appetizer with assorted local Ticinese cold cuts, mixed cheeses from mountain and homemade focaccia

◇ Paccheri di Gragnano with braised beef sauce (Brasato)

OR

Homemade gnocchi with Bolognese'sauce

OR

Homemade tagliatelle with porcini mushroom sauce and Parmesan flakes
(one choice for everybody)

◇ American grape sorbet. Coffee offered by the house

Menù Collina d'oro - 48 CHF | 50 CHF

◇ Appetizer with assorted local Ticinese cold cuts, bruschetta with lard and honey, pizza and focaccia homemade

◇ Merlot risotto with luganighetta (local sausage)

OR

Zaffron risotto

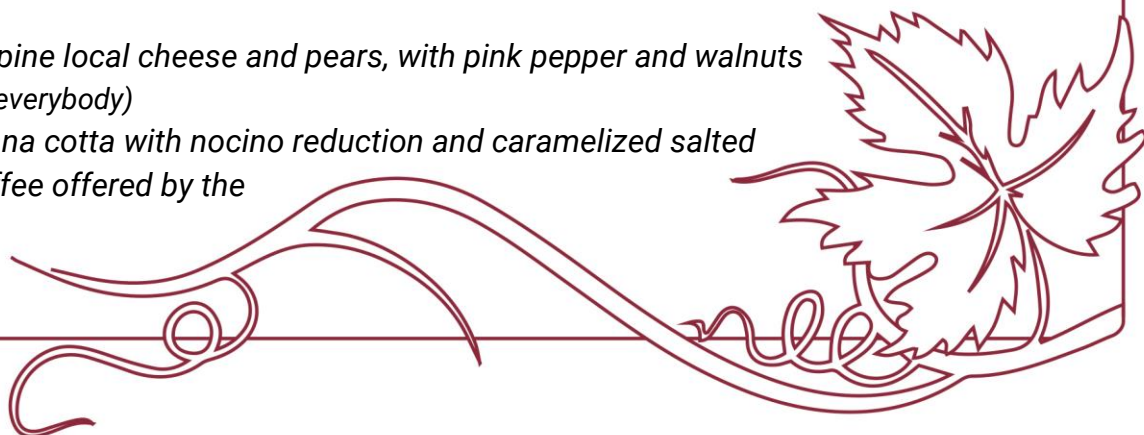
OR

Thyme with balsamic reduction risotto

OR

Risotto with Alpine local cheese and pears, with pink pepper and walnuts
(one choice for everybody)

◇ Hazelnut panna cotta with nocino reduction and caramelized salted Hazelnuts. Coffee offered by the house



Menù Montagnola - CHF 52 | CHF 54 | CHF 58

◊ Mixed salad and venison salami (local little salami) with mature goat Büscion cheese (local cheese)

◊ Pork cheeks with polenta

OR

Beef braised meet (Brasato) with polenta

OR

Veal ossobuco with polenta

◊ Homemade jam tart. Coffee offered by the house

Menù BBQ - 59 CHF | 69 CHF

◊ Caramelized onion with cow's büscion mousse and local coppa, accompanied by grilled luganiga (sausage) on bruschetta

◊ 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 - 59 CHF

◊ Faroe Islands salmon tartare (100g) with cherry tomatoes, capers, organic apple sauce, and toasted bread cubes

◊ Steamed pikeperch fillet with cherry tomatoes and thyme, salad bouquet, and roasted new potatoes

OR

Coregonus (whitefish from Ceresio Lake) in a nut crust with roasted new potatoes and salad bouquet

(Depending on catch of the day)

◊ Lemon sorbet with prosecco, coffee offered by the house

Menù Stagionale - 78 CHF

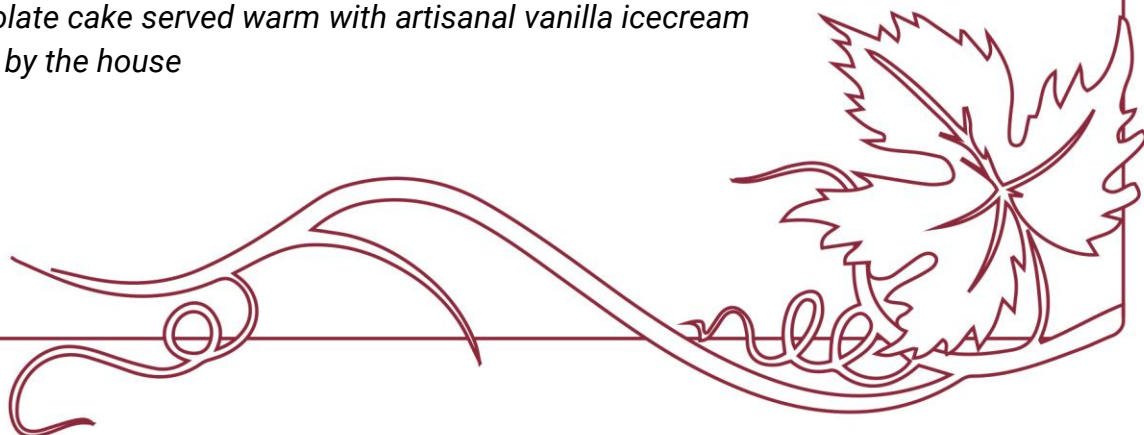
◊ Roman-style puntarelle salad

◊ Homemade ravioli filled with sheep's ricotta, lemon, and mint, sautéed with brown butter and sliced toasted almonds

◊ Robespierre of smoked Black Angus with rosemary and extra virgin olive oil, served with roasted new potatoes

◊ Malted chocolate cake served warm with artisanal vanilla icecream

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 rabbit ragù, almonds, dried plums, Taggiasca olives, and smoked salted ricotta*

◊ *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*

