

Tasty surprises waiting for you after Easter

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 (150/225 gr)	25 / 30

Local and traditional appetizers

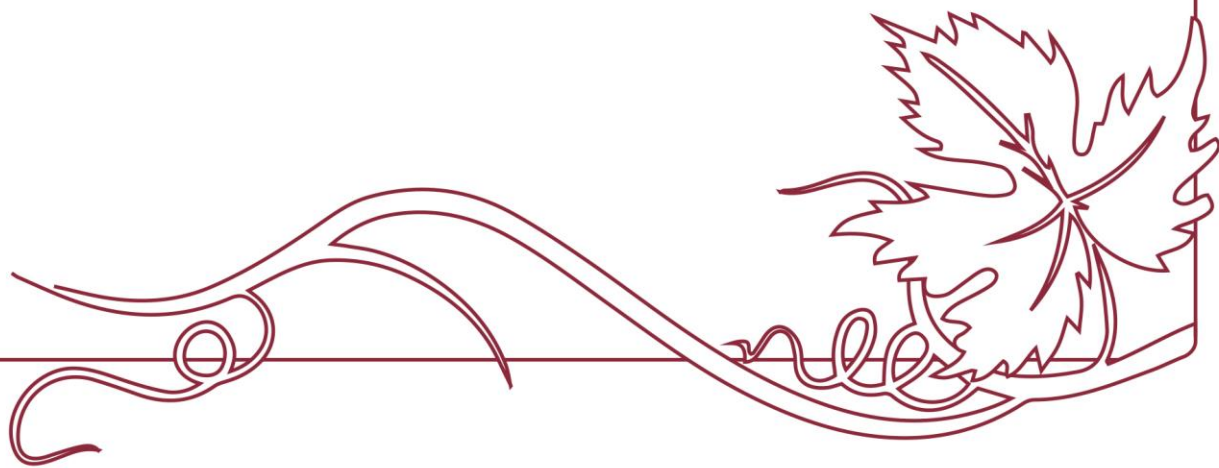
Büscion (cheese) with cow's milk(fresh) or with goat's milk (mature)	7.50 / 9
Little Salami of pork (salametto local cold cut)	7
Mix local cold cut's plate SMALL (for 2 people) / BIG (for 4 people) From Vecchio Borgo in Mendrisio and Macelleria Alpina in Mesocco	20 / 36
Mix local cheeses'plate SMALL (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: Homemade gnocchi with wild garlic	22
SEASONAL: Verona asparagus Parmigiana style / Milanese style (approx. 300gr)	20 / 22
SEASONAL: Risotto with asparagus and zincarlin (local cheese) (min.2 people)	26 p.p

Salads

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

<i>Milk / Porcini mushrooms / Duo of Alpine cheeses</i>	10 / 24 / 26
<i>Gorgonzola cheese / Gorgonzola and fried egg</i>	15 / 18
<i>Mantecata (creamy) with cheeses from mountains and butter</i>	24

Main Courses

<i>Grilled tomino cheese with vegetables and roasted new potatoes</i>	18
<i>Figini's beef burger in a loaf of brown bread, with porcini mushrooms and taleggino cheese from Muggio's Valley. Yogurt and herb sauce and roasted new potatoes</i>	26
<i>Pork cheeks with merlot sauce and polenta</i>	28
<i>SEASONAL: Medium-rare bull fillet, fried egg yolk, asparagus and Parmesan cream</i>	45

BBQ Menù

Grill on all year long

Starting May 1st, the grill is on for lunch and for dinner

<i>Pork 'sausage TI (approx. 200 gr)</i>	18
<i>Vallespluga's rooster IT (approx. 500gr)</i>	28
<i>Pork ribs (approx. 500 gr) / XXL Pork ribs CH (approx. 750 gr)</i>	30 / 42
<i>Frenched lamb chops (approx. 250 gr)</i>	40
<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
<i>N&W Organic Ticino Angus Ribeye (from 400gr)</i>	100gr / 10

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

Side dishes

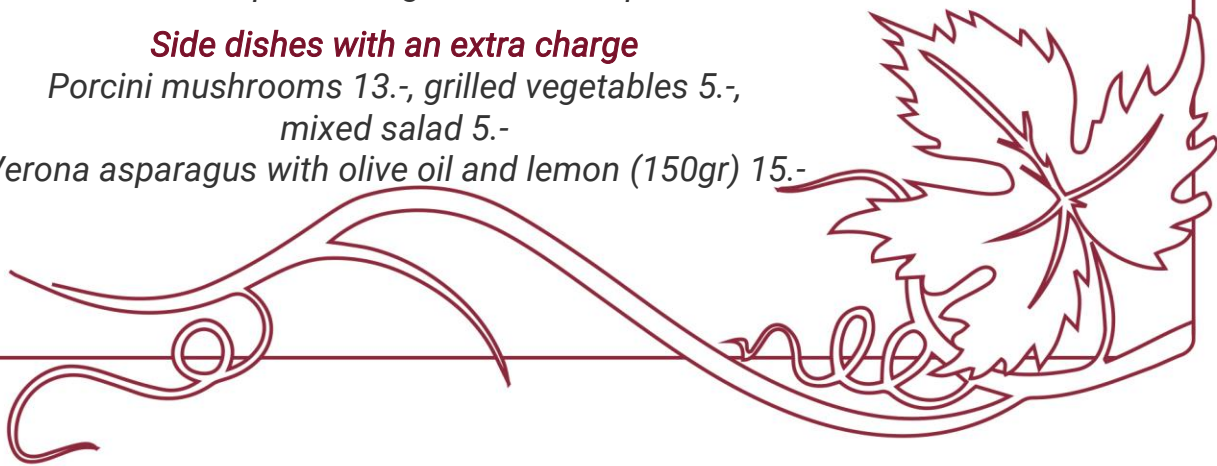
Alternative side dishes included in the price

Roasted new potatoes, green salad or polenta

Side dishes with an extra charge

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

Verona asparagus with olive oil and lemon (150gr) 15.-



Because every meal deserves a sweet ending

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

For allergies and intolerances, please ask our staff

Take-away available - enjoy 10% off

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

