

Appetizers suggested by Chef Enrico

Traditional Appetizer Figini (for 2 people): local cold cuts, grotto-style low-temperature cooked ham, local cheeses and caramelized onion with büscion's mousse (local fresh cheese)	30
Caramelized onion with büscion's mousse and coppa (local cold cut)	18
Tris of bruschetta Lard and honey, rocket pesto, patè of taggia's olives and sun-dried tomatoes	3pz -12 6pz -20
Bruschetta with grilled pork' sausage	3pz -12 6pz -18
Whitefish fillet (coregone) from Lake Lugano in a light carpione marinade	20
Grotto-style low-temperature cooked ham served with 125g of burrata and traditional crostini from Grandpa's bread	24

Local and traditional appetizers

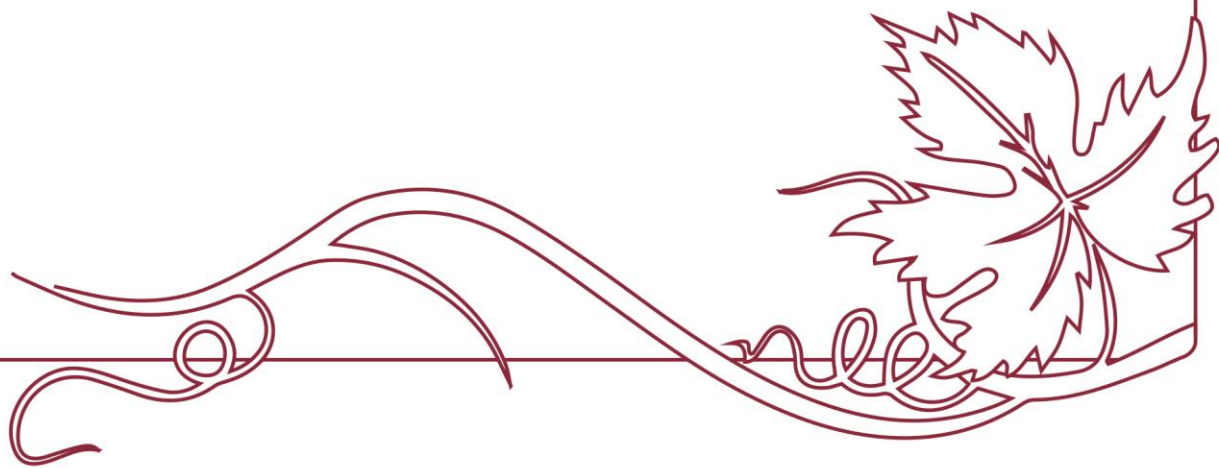
Büscion (cheese) with cow's milk(fresh)/sheep (fresh) or with goat's milk (mature)	7.50 / 9 / 9
Little Salami of pork (salametto local cold cut) / of donkey.	7.50 / 9
Mix local cold cut's plate SMALL (for 2 people) / BIG (for 4 people)	22 / 38
Mix local cheeses'plate SMALL (for 1 person) / BIG (for 2 people)	15 / 29

First course and soups

Pasta from Gragnano with bolognese sauce	18
Soup of the day with Grandpa's rustic bread crostini	18
Homemade gnocchi with gorgonzola Cheese and pistachio	24
Risotto with saffron and Sausage (min.2 people)	25 p.p
Homemade pappardelle with pork rib ragù, prunes, and sun-dried tomatoes	26

Salads

Green salad / mix salad (<i>green, carrots, tomatoes</i>)	6 / 8
Tomatoes and onions / Chicory salad	8 / 10
Fennel, orange, walnut and pecorino of Amatrice Salad	20



Polenta with...

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

Main Courses

Grilled tomino cheese with vegetables and roasted new potatoes	18
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	26
Traditional Piedmontese veal with tuna sauce and green salad	30
Pork cheeks with polenta / Brasato Slow-braised beef with polenta	28 / 30
Local Whitefish fillet in a nut crust (coregone) with sautéed new potatoes	30
Roast beef with Grana cheese shavings, rocket, and tartar sauce	34

BBQ Menu Grill fired up all year round

Local Pork 'sausage TI (approx. 200 gr)	18
Vallespluga's fresh rooster IT (approx. 500gr)	30
Pork ribs (approx. 500 gr) / XL Pork ribs CH (approx. 750 gr)	32 / 45
Hormone-free Horse fillet PREMIUM ARG (approx. 200 gr)	32
Frenched lamb chops CH (approx. 250 gr)	42
Bull's fillet CH (approx. 200 gr)	42
Mixed grill CH/IT/NZ (approx. 500 gr): pork ribs, rooster, lamb chops, sausage	44
Local Veal chop TI	75 / kg
Local Bone-in veal chop TI	80 / kg
Local Organic Angus Ribeye (Bio) / Local Organic Angus T-bone steak (Bio) TI	100 / kg

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.-, chicory salad 10.-



Because every meal deserves a sweet ending

Traditional local Bread cake (Torta di pane)	9
Tiramisù	9
Hazelnut panna cotta (Flan) with wild berries'sauce	10
Cheesecake with wild berries'sauce / pear, saffron, and pink peppercorn sauce	10
Cooffee gourmand with little sweets	7 / 8
Cantucci (dry biscuits) with Moscatel (spain) / Tinto Forte (local fortified wine) / Sauternes CruBerréjats Barsac	5 / 9 / 12 12
Artisanal ice cream and sorbets Scoop / with Grappa, nocino, liqueur	3.50 / 9

For allergies and intolerances, please ask our staff

Take-away available - enjoy 10% off
Takeaway wines at cellar prices

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

