

Our Menus for groups

THANKS TO THE VARIOUS ATMOSPHERES OF THE GROTTA 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*

Menù Agra - 39 CHF / 41 CHF

- ◇ Assorted local Ticinese cold cuts, mixed cheeses from mountain and homemade focaccia
- ◇ Homemade gnocchi with Bolognese 'sauce
- OR
- Paccheri di Gragnano with pork rib ragù, prunes, and sun-dried tomatoes
- OR
- Homemade gnocchi with Bolognese 'sauce
- OR
- Homemade tagliatelle with porcini mushroom sauce and Parmesan flakes
(one choice for everybody)
- ◇ Artisanal american grape sorbet. Coffee offered by the house

Menù Collina d'oro - 51 CHF / 53 CHF

- ◇ 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
(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 pig 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 / 70 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 - 63 / 65 CHF

◇ Faroe Islands salmon tartare (150gr) with cherry tomatoes, capers, organic apple sauce, and toasted bread cubes

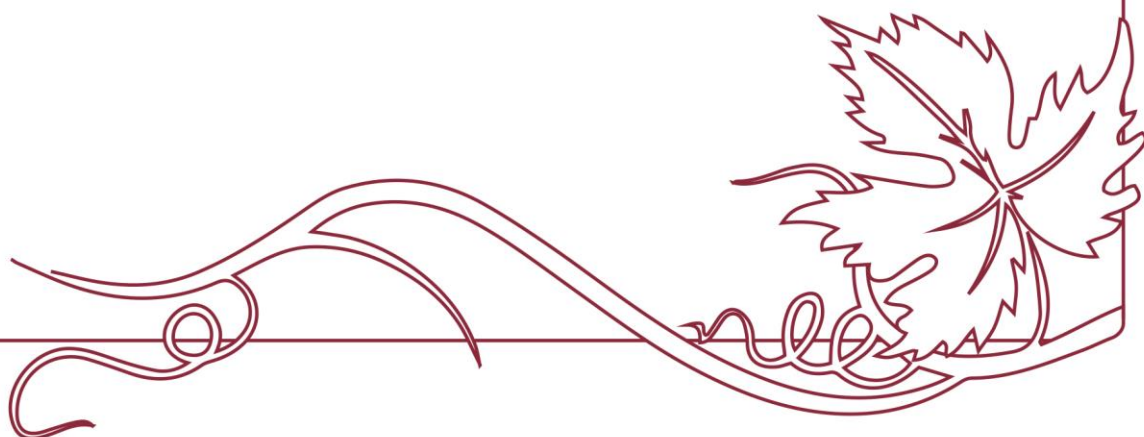
◇ Coregonus (whitefish from Ceresio Lake) in a nut crust with roasted new potatoes and salad bouquet

OR

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

(Depending on catch of the day)

◇ Lemon sorbet with prosecco, coffee offered by the house



Menù Stagionale - 85 CHF

- ◇ Grotto-style low-temperature cooked ham served with burrata (125gr) and traditional crostini from Grandpa's bread
 - ◇ Orecchiette Genovese-style (with basil, green beans, and potatoes)
 - ◇ Thinly sliced bull tenderloin 'Robespierre style' with olive oil, rosemary, and green peppercorns, served with sautéed new potatoes
 - ◇ Traditional local Bread cake
- 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
- ◇ Gragnano fusilloni with house pesto: basil, datterini tomatoes, and almonds
- ◇ Premium Selection horse fillet (200g), sliced and seared with butter, sage, and garlic, served with sautéed new potatoes
- ◇ Vanilla ice cream with warm berries. Coffee offered by the house

Possibility to order a custom cake for your event from our trusted pastry chef.

An additional charge of CHF 3 per person will be added to the menu price.

