Group Menu - Autumn/Winter Season

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

Menù Agra - 42 | 44 | 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

OF

Homemade pappardelle with porcini mushroom (one choice for everybody)

♦ American grape sorbet. Coffee offered by the house

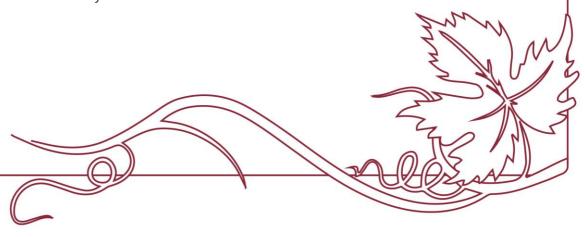
Menù Collina d'oro – 51 / 53 CHF

- ♦ Appetizer with assorted local Ticinese cold cuts, bruschetta with lard and honey, pizza and focaccia homemade
- ♦ Zaffron risotto *OR* Thyme with balsamic reduction risotto *OR*

Merlot risotto with luganighetta (*local sausage*) 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 - 52 | 54 | 58 CHF

♦ Mixed salad and pork 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 - 60 / 70 CHF

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

♦ Pork ribs (approx. 500g) with roasted new potatoes and fresh salad bouquet OR

Mixed grill (chicken, ribs, lamb chops, and pork'sausage approx. 550gr) with roasted new potatoes and fresh salad bouquet

♦ Tiramisù. Coffee offered by the house

Menù Lugano Lake - 63 / 65 CHF

♦ Local fish fillet smoked in - house at the Grotto on a bed of salad, mandarin-infused oil, curls of San Gottardo butter rustic Grandpa's croutons

♦ 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, fresh salad bouquet, and roasted new potatoes

(Depending on catch of the day)

♦ Lemon sorbet with prosecco, 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 pappardelle with game ragù (game varies according to the catch)
- ♦ Premium Selection horse fillet tagliata with butter, sage, and garlic and roasted new potatoes

♦ Vanilla ice cream with warm berries. Coffee offered by the house

Menù Stagionale – from 83 CHF

♦ Low-temperature cooked ham, house-made at the Grotto, with pumpkin flan and tasting of homemade foie gras

OR

Lightly cured venison 'Carne Salada' from Denis, served with a balsamic reduction, walnuts, and celery ribbons

(one choice for everybody)

- ♦ Homemade pappardelle with porcini mushroom
- ♦ Robespierre of bull fillet with rosemary and extra virgin olive oil, served with roasted new potatoes

OR

Seared game loin (game varies according to the catch) served with wild berry compote, roasted new potatoes and a fresh salad bouquet

(one choice for everybody)

♦ Cheesecake with mixed berries. Coffee offered by the house

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

Additional charge of CHF 3 per person on the menu price

