

## ***Group Menu - Autumn/Winter Season***

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 - 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

OR

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

