

Figini's All-Time Favorites

Recommended Starters

Traditional Appetizer Figini (for 2 people): local cold cuts, low-temperature cooked ham, house-made at the Grotto, local cheeses and caramelized onion with büscion's mousse (local fresh cheese)	30
Caramelized onion with cow's Büscion mousse and local coppa	18
Trio of bruschetta: lard and honey, porcini mushrooms with taleggino cheese from the Muggio Valley, taggiasca olive pâté with sun-dried tomatoes <i>(available 3 pieces or 6 pieces)</i>	12 / 20
Bruschetta with grilled pork' sausage <i>(local special sausage, available 3 pieces or 6 pieces)</i>	12 / 20
Burschetta with porcini mushrooms with Taleggino cheese from the Muggio Valley <i>(available 3 pieces or 6 pieces)</i>	15 / 28

The Tradition

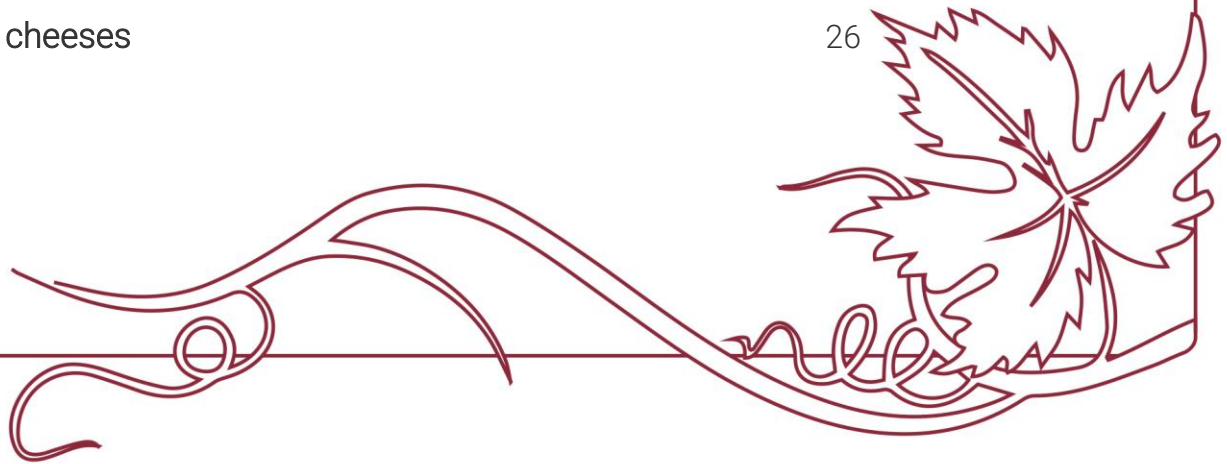
Büscion <i>(local cheese)</i> with cow's milk (fresh) / sheep (fresh) or with goat's milk (mature)	7.50 / 9 / 9
Traditional pork little salami (salametto, is a local cold cut)	7.50
Mix local cold cut's plate SMALL (for 2 people) / BIG (for 4 people)	22 / 38
Mix local cheeses'plate SMALL (for 1 person) / BIG (for 2 people)	15 / 29

First Courses and Salads

Pasta from Gragnano with bolognese sauce	18
Risotto with saffron and local pork' sausage (min.2 people)	25 p.p
Green salad / mix salad <i>(green, carrots, tomatoes)</i> / tomatoes and onions	6 / 8

Polenta with...

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



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 Valley, black garlic mayonnaise and roasted new potatoes 26

Slow-braised beef (brasato) with merlot sauce and polenta 30

Grilled over a constantly-burning beechwood fire all year long

In the warm season, the grill is fired up for both lunch and dinner. When the weather is cooler, it's on every evening - and also at lunchtime on weekends and public holidays

Local Pork 'sausage TI (approx. 200 gr) 18

Vallespluga's fresh rooster IT (approx. 500gr) 30

Hormone-free Horse fillet PREMIUM ARG (approx. 200 gr) 32

Pork ribs (approx. 500 gr) / XL Pork ribs CH (approx. 750 gr) 33 / 46

Frenched lamb chops CH (approx. 250 gr) 42

Bull's fillet CH (approx. 200 gr) 42

Mixed grill CH/IT (approx. 500 gr): pork ribs, rooster, lamb chops, local sausage 44

Local Organic Angus Ribeye (Bio) / Local Organic Angus T-bone steak (Bio) TI 10 / 100gr

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

Side dishes

Alternative side dishes available included in the price (one per person) Green salad or polenta

Side dishes available with an extra charge porcini mushrooms 13.-,
grilled vegetables 5.-, mixed salad 5.-

Because every meal deserves a sweet homemade ending

Artisanal ice cream and sorbets scoop / with Grappa or nocino or liqueur 3.50 / 9

Cantucci (dry biscuits) and Moscatel / Tinto Forte (local fortified wine) / Sauternes 5 / 9 / 12

Gourmet coffee with bread cake, cantucci and chocolate 8 / 9

Traditional local bread cake (Chocolate cake with candied fruit and pine nuts) 9

Tiramisù 9

Panna cotta (flan) of the day 10

Cheese cake of the day 10

For allergies and intolerances, please ask our staff

