

Grotto Figini's Seasonal Off-Menu Specials

Little Salami

Venison / Donkey 9

Pumpkin

Pumpkin velouté with amaretto cookies and Grandpa's homemade croutons 18

Low-temperature cooked ham, house-made at the Grotto, with pumpkin flan and rustic Grandpa's croutons 24

Fresh porcini mushrooms

Polenta with fresh porcini mushrooms 26

Homemade pappardelle with fresh porcini mushrooms 27

Homemade chestnut flour ravioli with porcini mushrooms and Alpine cheese, scented with rosemary 29

Sautéed fresh porcini with garlic and parsley 15

Local Game from Ticino

Lightly cured venison 'Carne Salada' from Denis, served with a balsamic reduction, fresh figs, walnuts, and celery ribbons 26

Homemade pappardelle with game ragù (*game varies according to the catch*) 27

Duck foie gras by Denis, served with venison air-dried (similar to bresaola) and small venison salami 28

Game stew with polenta (*game varies according to the catch*) 32 - 35

Seared game loin (*game varies according to the catch*) served with wild berry compote, roasted new potatoes and a fresh salad bouquet 38 - 42

Bacon-wrapped partridge (from Italy) served on a celeriac purée with pomegranate and roasted new potatoes 32

Fish from Lake Lugano

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 24

Local whitefish fillet in a nut crust with roasted new potatoes 30

