

## Grotto Figini's Seasonal Off-Menu Specials

### Appetizers

Small venison or donkey little salami (salametto)	9 / 9
Pumpkin velouté with amaretto cookies and Grandpa's homemade croutons	18
Pumpkin flan with low-temperature cooked ham house-made at the Grotto and rustic Grandpa's croutons	24
Denis's duck foie gras terrine (50gr) with truffled honey and croutons	18
Served with venison air-dried (similar to bresaola) and small venison salami	28

### First courses

Homemade pappardelle with porcini mushrooms	26
Homemade chestnut flour ravioli with porcini mushrooms and Alpine cheese, scented with rosemary	29

### Main courses

Stewed snails with porcini mushrooms and walnuts, served with polenta	30
Bacon-wrapped partridge (from Italy) served on a celeriac purée with pomegranate and roasted new potatoes	32

## Local Game from Ticino

### Appetizers

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

### First and main courses

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

## 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 and fresh salad bouquet	30

