

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
Roman-style puntarelle salad.	18
Artichoke salad with shaved Grana cheese	20
Roman-style artichoke with low-temperature cooked ham house-made	25
Lightly cured venison from Ticino 'Carne Salada' made by Denis, served with a balsamic reduction, walnuts and celery ribbons	26
Denis's duck foie gras terrine (50gr) with truffled honey and croutons <i>Served with venison air-dried (similar to bresaola) and small venison salami</i>	18 28

First courses

Gratinated onion soup with Taleggino cheese from the Muggio Valley, served in a bread bowl	25
Homemade pappardelle with artichokes, speck, and sun-dried tomatoes."	27
Homemade pappardelle with Ticino venison ragù, infused with mountain herbs	27
Homemade chestnut flour ravioli with porcini mushrooms and Alpine cheese, scented with rosemary	29

Main courses

Ticino-style venison stew with polenta	34
Sliced Ticino venison steak served with wild berry compote, roasted new potatoes and a fresh salad bouquet	38
Swiss lamb racks, breaded and cooked in clarified butter, served with roasted new potatoes and a salad bouquet	45

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 and rustic bread crostini	24
Local whitefish fillet in a nut crust with roasted new potatoes and fresh salad bouquet	30

