

Grotto Figini

Seasonal specialties

Starters

Vegan pumpkin velouté with amaretto and Grandpa's bread croutons	18
Roman-style puntarelle salad	18
Orange and fennel salad with crushed pistachios and Pecorino d'Amatrice	22
Roman-style artichoke with Grotto-cooked ham, slow-cooked	25
Denis beef "carne salada", served with a balsamic reduction and Roman-style puntarelle salad	26

First courses

Gratinated onion soup with Taleggino cheese from Valle di Muggio served in a bread bowl	25
Homemade potato gnocchi with butter and sage on Vallesana fondue "moitié-moitié"	26
Homemade pappardelle with artichokes, speck and sun-dried tomatoes	27
Homemade licorice tagliatelle with partridge ragù (IT) and chanterelle mushrooms	27

Main Courses

Veal meatballs (CH) from the Chef's traditional family recipe, with merlot sauce and polenta	36
Slow-cooked duck breast (IT), gently smoked and cooked with foie gras, served with thyme-scented artichoke purée and crispy bacon	42
Roasted pigeon legs and breast (IT) with thyme-infused raspberry sauce and golden baby potatoes	42
Focaccia cubes topped with Swiss beef tartare and crispy bacon prepared two ways	
Fresh egg yolk, Alpine cheese shavings	(2pcs 100gr) 29
Mediterranean Euromar anchovies and mild pear mustard	(4pcs 200gr) 43

From Lake Lugano

Local smoked fish at the Grotto, served on a bed of salad with mandarin oil, curls of San Gottardo butter and Grandpa's bread croutons	25
Perch fillet with butter and sage, served with oééé. golden new potatoes and a fresh salad bouquet	34

