

# *Grotto Figini*

## *Recommended Starters*

<b>Traditional Appetizer Figini</b> (for 2 people) Local cold cuts, low-temperature cooked ham house-made at the Grotto, local cheeses and two caramelized onions with cow's büscion's mousse (local fresh cheese)	32.50
<b>Caramelized onion</b> with cow's büscion mousse and traditional cured pork shoulder 'coppa'	18.50
<b>Trio of bruschetta:</b> lard and honey, porcini mushrooms with taleggino cheese from the Muggio Valley, taggiasca olive pâté with sun-dried tomatoes ( <i>3 pieces or 6 pieces</i> )	13.50 / 20.50
<b>Bruschetta</b> with grilled Ticino-style pork sausage 'luganiga' ( <i>3 pieces or 6 pieces</i> )	13.50 / 20.50
<b>Bruschetta</b> with porcini mushrooms and Taleggio cheese from the Muggio Valley ( <i>3 pieces or 6 pieces</i> )	15.50 / 28.50

## *Traditional Ticino appetizers*

<b>Fresh cow's büscion</b> (local cheese)	8.50
<b>Aged goat's büscion</b> (local cheese)	9.50
<b>Local salami of Pork / of venison</b>	8.50 / 9.50
<b>Platter of mixed local cold cuts</b> – Small (for 2 people) / Large (for 4 people)	23.50 / 39.50
<b>Assorted Ticino cheeses</b> – Small (for 1 person) / Large (for 2 people)	16.50 / 30.50

## *First courses and salads*

<b>Pasta from Gragnano</b> with bolognese sauce	18.50
<b>Risotto of the moment</b> (minimum for 2 people)	25.50 p.p
<b>Seasonal homemade first courses</b>	from 26.50
<b>Green salad / Mixed salad</b> (baby mixed greens, carrots, Pachino cherry tomatoes)	7.50 / 10.50
<b>Pachino cherry tomatoes</b> and tropea red onion	13.50

For allergies and intolerances, please contact the staff



## The polenta

And milk	10.50
With gorgonzola / With gorgonzola and fried egg	15.50 / 18.50
And a duo of Alpine cheeses	24.50
And sautéed porcini mushrooms	24.50
Creamed with Alpine cheeses and browned butter	25.50

## Main courses

Grilled Tomino cheese / With vegetables and sautéed new potatoes	12.50 / 18.50
Figini beef hamburger (200gr) in a whole grain bread bun with porcini mushrooms, taleggino cheese from the Muggio Valley, black garlic mayonnaise and sautéed new potatoes	27.50
Braised beef with Merlot sauce 'brasato' served with polenta	31.50

## From the grill over beech wood embers

The grill is always on during the warm season, both at lunch and dinner.  
When it's cooler, it's on every evening; on weekends and holidays also at lunchtime

Ticino-style pork sausage 'luganiga', approx. 200 gr	18.50
Fresh Vallespluga rooster, whole grilled, IT, approx. 500 gr	31.50
Premium horse fillet, hormone-free ARG, approx. 200 gr	34.50
Pork ribs CH, standard portion approx. 500 gr / XL portion approx. 750 gr	34.50 / 47.50
Bull fillet CH, approx. 200 gr	42.50
Boneless lamb chops CH, approx. 250 gr	43.50
Mixed grill CH/IT, approx. 500 gr Rooster, ribs, luganiga sausage and boneless lamb chops	45.50

*Our meats are served with sautéed new potatoes and a salad bouquet*

**Alternative side dishes included in the price (One per person)**

Polenta or green salad

**Side dishes available for an additional charge**

Sautéed porcini mushrooms 13.-, grilled vegetables 5.-,  
mixed salad 6.-

