

Grotto Figini

Seasonal specialties

Starters

Vegan pumpkin velouté with amaretto and Grandpa's bread croutons	18.50
Orange and fennel salad with crushed pistachios and Pecorino d'Amatrice	22.50
Caramelized onion with cow's büscion mousse with Grotto-cooked ham (slow-cooked)	22.50
Denis beef "carne salada", served with a balsamic reduction and Grana Padano shavings	26.50

First courses

Gratinated onion soup with Taleggino cheese from Valle di Muggio served in a bread bowl	25.50
Homemade potato gnocchi with spring vegetable and chanterelle ragù	26.50
Homemade pappardelle with asparagus, lardo and thyme	27.50
Venetian asparagus (150 / 300 g)	
- With olive oil and lemon	16.50 / 25.50
- Parmigiana style (Butter, parmesan cheese)	16.50 / 25.50
- Milanese style (Butter, parmesan cheese, fried egg)	18.50 / 27.50

Main Courses

Veal meatballs (CH) from the Chef's traditional family recipe, with merlot sauce and polenta	36.50
Slow-cooked duck breast (IT), gently smoked and cooked with foie gras, crispy bacon and served with thyme-scented asparagus purée	42.50
Focaccia cubes topped with Swiss beef tartare and crispy bacon prepared two ways	
-Fresh egg yolk, Alpine cheese shavings	(2pcs 100gr) 29.50
-Mediterranean Euromar anchovies and mild pear mustard	(4pcs 200gr) 43.50

From Lake Lugano

Grotto-smoked Lake Lugano zander, served on a bed of salad with mandarin oil, curls of San Gottardo butter and Grandpa's bread croutons	25.50
Perch fillet with butter and sage, served with roasted golden new potatoes and a fresh salad bouquet	34.50

