

Grotto Figini

Spring Group Menu

THANKS TO THE VARIOUS ATMOSPHERES OF THE GROTTO FIGINI, IT IS POSSIBLE TO PRIVATIZE A RESTAURANT ROOM (Floor, both indoors and outdoors). *This way, you can enjoy a convivial moment with your group of people in complete privacy without any additional cost.*

- Each menu can be prepared for a minimum of 15 people. For smaller groups, please contact us to find together the best solution for your needs
- Possibility to customize your own menu and/or create a personalized one together (based on our menu à la cart or on specific requests)
- Options available for people with intolerances, allergies, vegetarian, and vegan diets
- Appetizer buffet available upon request

Menù Agra - 46 / 49 CHF

◇ Appetizer with assorted local Ticinese cold cuts, mixed cheeses from mountain and homemade focaccia

◇ Paccheri di Gragnano with braised beef sauce (*Brasato*)

OR

Homemade gnocchi with Bolognese'sauce

OR

Homemade pappardelle with porcini mushroom and parmesan shavings

(one choice for everybody)

◇ American grape sorbet, coffee offered by the house

Menù Collina d'oro - 56 / 58 CHF

◇ Appetizer with assorted local Ticinese cold cuts, bruschetta with lard and honey, pizza and focaccia homemade

◇ Zaffron risotto

OR

Thyme with balsamic reduction risotto

OR

Merlot risotto with luganighetta (*local sausage*)

OR

Risotto with Alpine local cheese and pears, with pink pepper and walnuts

OR

Asparagus risotto with zincarlin cheese and Maggia Valley pepper

(one choice for everybody)

◇ Hazelnut panna cotta with nocino reduction and caramelized salted hazelnuts, coffee offered by the house

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Menù Montagnola - 56 | 59 | 62 CHF

◇ Mixed salad and pork salami (*local little salami*) with mature goat büscion cheese (*local cheese*)

◇ Pork cheeks with polenta

OR

Beef braised meet (*Brasato*) with polenta

OR

Veal ossobuco with polenta

◇ Homemade jam tart, coffee offered by the house

Menù BBQ - 62 | 72 CHF

◇ Assorted appetizers: caramelized onion with cow's büscion cheese mousse and local cured coppa, plus grilled luganiga sausage on bruschetta

◇ Pork ribs (*approx. 500g*) with roasted new potatoes and fresh salad bouquet

OR

Mixed grill (*chicken, ribs, lamb chops, and pork'sausage approx. 500gr*) with roasted new potatoes and fresh salad bouquet

◇ Tiramisù. Coffee offered by the house

Menù Lugano Lake - 64 | 66 CHF

◇ 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

◇ Coregonus (*whitefish from Ceresio Lake*) in a nut crust with roasted new potatoes and salad bouquet

OR

Steamed pikeperch fillet with cherry tomatoes and thyme, fresh salad bouquet and roasted new potatoes

(*Depending on catch of the day*)

◇ Lemon sorbet with prosecco

OR

Vanilla ice cream with warm mixed berries, coffee offered by the house

Menù Figini - 83 CHF

◇ Appetizer with assorted local Ticinese cold cuts, mixed cheeses from mountain, caramelized onion with büscion's mousse, homemade pizza and focaccia

◇ Homemade pappardelle with spring vegetable and chanterelle ragù

◇ Veal meatballs from the Chef's traditional family recipe with merlot sauce and polenta

◇ Traditional grotto-style bread cake, coffee offered by the house

Grotto Figini

Seasonal Menu - from 89 CHF

◇ Low-temperature cooked ham, house-made at the Grotto with thyme and potato flan
OR

Denis beef "carne salada", served with a balsamic reduction and Grana Padano shavings

◇ Homemade pappardelle with asparagus, lardo and thyme

OR

Venetian asparagus parmigiana / milanese style

◇ Robespierre of bull fillet with rosemary and extra virgin olive oil, served with roasted new potatoes

OR

Slow-cooked duck breast, gently smoked and cooked with foie gras, crispy bacon and served with celeriac purée

(one choice for everybody)

◇ Cheesecake with mixed berries, coffee offered by the house

Possibility to order a cake for your event from our trusted pastry chef

Additional charge of CHF 3 per person on the menu price