

# Grotto Figini

## Seasonal summer specialties

### Starters

Baby chicory salad with Tropea red onion and Pachino cherry tomatoes	13.50
Vegan velouté with bread croutons	18.50
Orange and fennel salad with crushed pistachios and Pecorino d'Amatrice	22.50
Low-temperature cooked Grotto ham with fresh burrata (125 g) and toasted crostini	25.50
Denis beef "carne salada", served with a balsamic reduction and Grana Padano shavings	26.50

### First courses

Saffron risotto with luganighetta sausage (minimum two persons)	p.p. 25.50
Apulian fusilloni with hand-pulled rustic tomato sauce, black garlic, caper powder, fresh basil and burrata	27.50
Homemade potato gnocchi with pork rib ragù, sun-dried tomatoes and prunes	27.50

### Main Courses

Traditional Piedmont-style Vitello Tonnato (CH) with green salad	33.50
Swiss roast beef (CH) with tartare sauce, rocket salad, aged Parmesan and roasted baby potatoes	34.50
Veal meatballs (CH) from the Chef's traditional family recipe, with merlot sauce and polenta	36.50
Swiss beef tartare (CH) on focaccia cubes with crispy bacon, prepared two ways	
- Fresh egg yolk, Alpine cheese shavings	(2pcs 100gr) 29.50
- Oil-cured Sicilian anchovies and mild pear mustard	(4pcs 200gr) 43.50

### From Lake Lugano

Lightly marinated Lake Lugano whitefish fillet (coregone), served warm	23.50
Grotto-smoked Lake Lugano zander, served on a bed of salad with mandarin oil, curls of San Gottardo butter and bread croutons	25.50
Whitefish fillet (coregone) in almond and pistachio crust, served with roasted baby potatoes and a mixed salad bouquet	34.50

