Grotto Figini

Recommended Starters

Traditional Appetizer Figini (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
Grilled Tomino cheese with a salad bouquet	12.50
Caramelized onion with cow's büscion mousse and traditional cured pork shoulder 'coppa'	18.50
Trio of bruschetta: lard and honey, porcini mushrooms with taleggino cheese from the Muggio Valley, taggiasca olive pâté with sun-dried tomatoes *(3 pieces or 6 pieces)*	15.50 / 20.50
Bruschetta with grilled Ticino-style pork sausage 'luganiga' *(3 pieces or 6 pieces)*	15.50 / 20.50
Bruschetta with porcini mushrooms and Taleggio cheese from the Muggio Valley *(3 pieces or 6 pieces)*	18.50 / 28.50

Traditional Ticino appetizers

Fresh cow's büscion (local cheese) / **Aged goat's büscion** (local cheese)	8.50 / 9.50
Local salami of pork / Local salami of venison	8.50 / 9.50
Platter of mixed local cold cuts – Small (for 2 people) / Large (for 4 people)	25.50 / 39.50
Assorted Ticino cheeses – Small (for 1 person) / Large (for 2 people)	19.50 / 30.50

First courses and salads

Homemade bronze-die extruded pasta with Swiss beef Bolognese sauce	22.50
Risotto of the moment (minimum for 2 people)	25.50 p.p
Seasonal homemade first courses	from 26.50
Green salad	7.50
Mixed salad (baby mixed greens, carrots, datterini tomatoes)	10.50
Datterini tomatoes and tropea red onion salad	13.50

For allergies and intolerances, please contact the staff

Grotto Figini

The polenta

And milk	12.50
With gorgonzola / With gorgonzola and fried egg	16.50 / 19.50
And sautéed porcini mushrooms*	25.50
And a duo of Alpine cheeses	25.50
Creamed with Alpine cheeses and browned butter	25.50

Main courses

Grilled Tomino cheese with vegetables and sautéed new potatoes	20.50
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	28.50
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	20.50
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
Mixed salad 5, Grilled vegetables 7, Sautéed porcini mushrooms 13*

**When fresh porcini mushrooms are available, a supplement will be charged according to the market price*