Grotto Figini

Seasonal Autumn Specialties

Starters

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 vegetable flan and toasted crostini	25.50
Hand-sliced venison carne salada by Denis, with cocoa crumble and mandarin oil	26.50
Homemade duck foie gras with brioche, figs, balsamic reduction, venison salami and cured venison	18.50 29.50
Smoked Lake Lugano pike-perch or salmon trout (according to the catch), traditionally smoked at the Grotto, served on a bed of salad with mandarin oil, San Gottardo butter curls and toasted bread croutons	25.50

First Courses & Homemade Bronze-Die Pasta

Homemade potato gnocchi with Gorgonzola and pistachio	25.50
Risotto with locally sourced blueberries, lardo, thyme and Muggio Valley Zincarlin cheese (Minimum order for two people)	p.p 26.50
Beetroot paccheri with fresh baby spinach, pine nuts and smoked salted ricotta	27.50
Fresh porcini mushroom pappardelle	29.50

Main Courses: Meat, Game & Lake Fish

Veal meatballs (CH), prepared according to 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 - Oil-cured Sicilian anchovies and mild pear mustard	(2pz 100gr) 32.50 (4pz 200gr) 43.50
Slow-cooked and grilled pigeon with orange sauce and baby potatoes	31.50
Venison stew scented with cocoa and served with polenta	34.50
Game Grill: wild boar chop, venison chop and wild boar luganiga sausage, served with roasted baby potatoes and fig jam	38.50
Whitefish fillet in an almond and pistachio crust, served with roasted baby potatoes and salad	33.50

