Grotto Figini

Autumn Menus

Private dining: Thanks to the Grotto's variety of welcoming spaces, you can reserve a private area of the restaurant, either indoors or outdoors.

Enjoy a relaxed and convivial experience with your guests, in complete privacy and with no additional charges

* Each menu is available for a minimum of 15 guests. For smaller groups, please get in touch with us and we'll be happy to find the best solution to suit your needs

* You are welcome to swap courses between our menus or create a fully customised menu tailored to your individual preferences and wishes

* Upon request, we are happy to offer options for guests with food intolerances or allergies, as well as vegetarian and vegan alternatives

* Possibility to arrange a standing buffet featuring a selection of appetizers

* New: all our pasta is homemade and bronze-die extruded

Menù Agra - from 48 to 52CHF

◊ A selection of traditional Ticinese cured meats, local mountain cheeses and homemade focaccia

◊ Homemade bronze-die extruded paccheri with slow-braised beef sauce *(brasato)*
Or Homemade gnocchi with traditional Bolognese sauce
Or Homemade gnocchi with gorgonzola cheese and walnuts
Or Homemade bronze-die extruded tagliatelle with porcini mushroom sauce and Parmesan shavings
Or Homemade bronze-die extruded chestnut tagliatelle with porcini mushrooms, Luganiga sausage and thyme
(Same for everyone)

◊ American grape sorbet, complimentary coffee

Menù Collina d'oro - from 58 to 62 CHF

◊ A selection of traditional Ticinese cured meats, bruschetta with lardo and honey, homemade pizza and focaccia

◊ Saffron risotto
Or Thyme with balsamic reduction
Or Merlot and Luganighetta sausage
Or Risotto with local alpine cheeses and pears, finished with pink peppercorn and walnuts
Or Blueberry risotto with lardo, Zincarlin cheese and Maggia Valley pepper
(Same for everyone)

◊ Panna cotta with salted caramel sauce, complimentary coffee

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Menù Montagnola - from 59 to 63 CHF

◊ Mixed salad and pork salami with aged Büscion goat cheese, served with homemade focaccia

◊ Merlot-braised pork cheeks with polenta
Or Merlot-braised beef with polenta
Or Veal ossobuco with polenta
Or Merlot-braised wild boar cheeks with polenta

◊ Homemade jam tart, complimentary coffee

Grill Menù - 63 | 73 CHF

◊ A selection of two appetizers: caramelised onion with cow's milk Büscion mousse and local coppa, and grilled Luganiga sausage served on bruschet

◊ Pork ribs (approx. 500 g) with golden baby potatoes and a mixed green salad
Or Mixed grill (spring chicken, pork ribs, Frenched lamb chops and Luganiga sausage, approx. 500 g), served with golden baby potatoes and a mixed green salad

◊ Tiramisu, complimentary coffee

Lugano Lake Menu - 66 | 68 CHF

◊ Locally sourced fish fillet, smoked in-house at the grotto, served on a bed of salad with mandarin-infused oil, San Gottardo butter curls and homemade croutons

◊ Coregone in a mixed-nut crust, served with golden baby potatoes and a mixed green salad
Or Steamed pike-perch fillet with cherry tomatoes and thyme, served with a mixed green salad and golden baby potatoes
(Catch of the day)

◊ Lemon sgroppino with Prosecco
Or Vanilla ice cream with warm berries, complimentary coffee

Menù Figini - from CHF 59 for 3 courses | CHF 85 for 4 courses

◊ A selection of traditional Ticinese cured meats, Grotto-style cooked ham, local mountain cheeses, caramelised onion with cow's milk Büscion mousse, homemade pizza and focaccia

◊ Tasting of homemade gnocchi with vegetable ragù and porcini mushrooms

◊ Veal meatballs prepared according to the Chef's traditional family recipe, served with Merlot sauce and polenta
Or Toro fillet "Robespierre" with olive oil, rosemary and green pepper, served with golden baby potatoes

◊ Traditional Grotto bread pudding, complimentary coffee

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Seasonal Menu - from 56 CHF for 3 courses | from 74 CHF 4 courses

◊ Chef's low-temperature cooked ham, prepared in-house at the Grotto, served with a seasonal vegetable flan
Or Hand-sliced venison carne salada by Denis, served with cocoa crumble and mandarin-infused oil

◊ Homemade bronze-die extruded pappardelle with game meat ragù
Or Homemade bronze-die extruded chestnut tagliatelle with porcini mushrooms, wild boar Luganiga sausage and thyme
(Same for everyone)

◊ Mixed game grill: wild boar chop, venison chop and wild boar Luganiga sausage, served with golden baby potatoes and red berry jam
Or Low-temperature cooked, lightly smoked duck breast with foie gras and crispy bacon, served on celeriac cream
Or Wild boar Luganiga sausage with potatoes and a mixed green salad

◊ Wild berry cheesecake, complimentary coffee

You can order a cake for your event from our trusted pastry chef.

A supplement of CHF 3 per person will be added to the menu price