

LE SETTIMANE TICINESI



Antipasti/Hors-d'œuvre

Zuppa di patate

Home-made potato soup with strips of bacon and parsley.

9.50

Gnocchi

Gnocchi al Stracchin

Potato gnocchi, prepared on a spicy gorgonzola sauce with roasted walnuts.

19.50

Risotto

Risotto con luganighe

A fine Ticino risotto with typical diminutive luganighe sausages.

25.-

Risotto ai funghi porcini

Risotto with cep mushrooms.

24.-

Carne e polenta

Meat with polenta

Uccelli scappati con polenta

28.50

Two home-made braised and stuffed beef rolls on delicate roast gravy, and served with traditional Ticino polenta.

Brasato di manzo al Merlot

36.-

A gently prepared, delicate pot roast of beef, prepared on a fine Merlot red wine sauce. Served with traditional Ticino polenta.

Ossobuco cremolata con polenta

34.-

A wonderful, delicate veal joint, braised on a sophisticated sauce with red wine, tomatoes and a selection of vegetables. Served with traditional Ticino polenta.

Vino/Wine

Merlot del Ticino 1/2 l 24.-
Zanini, Ligornetto