

# LE SETTIMANE TICINESI



## *Antipasti/Hors-d'œuvre*

### **Zuppa di patate**

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

11.–

## *Gnocchi*

### **Gnocchi al Stracchin**

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

24.–

## *Risotto*

### **Risotto con luganighe**

A fine Ticino risotto with the typical luganighe sausages.

27.–

## *Carne e polenta*

### *Meat with polenta*

#### **Uccelli scappati con polenta**

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

32.–

#### **Brasato di manzo al Merlot**

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

42.–

#### **Ossobuco cremolata**

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

44.–

## *Vino/Wine*

**Merlot del Ticino** 1/2 l 29.–  
Zanini, Ligornetto