LE SETTIMANE TICINESI



Antipasti /Hors-d'œuvre

Zuppa di patate **11.50**
Homemade potato soup
with strips of ham and parsley.

Pasta

Tagliatelline di castagne **28.–**
Chestnut tagliatelle in a
porcini mushroom cream sauce
refined with thyme and walnuts.

Risotto

Risotto con luganighe **29.–**
A delicious Ticino risotto
with the typical Luganighe sausages.

Carne e polenta
Meat with polenta

Uccelli scappati con polenta **34.–**
Two tender braised and stuffed
beef rolls in a fine roast gravy,
served with typical Ticino polenta.

Brasato di manzo al Merlot **42.–**
A long-marinated, tender pot
roast of beef, prepared with a fine
Merlot red wine sauce. Served
with traditional Ticino polenta.

Ossobuco gremolata con polenta **47.–**
A wonderful, tender veal joint,
braised on a sophisticated sauce with
red wine, tomatoes and a selection
of vegetables. Served with traditional
Ticino polenta.

Vini ticinesi / Wines from Ticino

To complement our specialties from Ticino, we present two outstanding red wines from Tenuta San Giorgio, located in Cassina d'Agno on the shores of Lake Lugano:
First, the Crescendo, a pure and complex Malcantone Merlot and second, the Marselan, crafted from the grape variety of the same name, which originates from the south of France and was planted in a protected vineyard few years ago.

Crescendo 2024
Merlot
Tenuta San Giorgio
1dl **11.50**

Marselan 2022
Marselan
Tenuta San Giorgio
1dl **12.–**

Prices incl. 8.1% VAT

11./12.2026

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