

Menù Bottega del Vino

STARTERS AND FIRSTS

	½ portion	
Cured meat platter with Puntarelle in olive oil		26.-
Artichocke soup with croutons		16.-
6 Snails à la Bourguignonne		12.-
Fassona Carpaccio with artichockes and Grana shavings	22.-	28.-
Raw artichocke salad with Grana shavings and extra virgin olive oil		19.-
Potato gnocchi with butter and sage	18.-	24.-
Sauteed foie gras with apples and Calvados		26.-
Creamed cod with croutons and herbs		19.-
Mezze maniche (pasta) with Nante Formagella fondue and chicory		24.-
Mixed green salad		10.-
Mixed salad		11.-

MAINS AND SPECIALTIES

	200 gr	300 gr
Entrecote Café de Paris with home-made potato chips	43.-	58.-
Fassona tartare (beef from Piemont)		41.-
'Bottega Hamburger' with home-made potato chips		28.-
Seared red tunafish with vegetables and potatoes		37.-
Sauteed tartare (beef) Conte Rossi (with or without roasted egg)		43.-
Lamb entrecote with thyme		42.-
Seared octopus with mashed potatoes and olive oil		37.-
Vegetable and herb omelette		19.-

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DESSERTS AND CHEESE

Selection of Ticino Alp cheese served with Grappa mustard	14.-
Vanilla ice-cream with Nocino (nut liqueur)/ with Whisky	9. ⁵⁰
Grape sorbet with Grappa/ Lemon- with Vodka/ Passion fruit- with Rhum or Campari	9. ⁵⁰
Crème caramel	9. ⁵⁰
Crème Brulée with Grand Marnier	12.-
Pears and prunes in red wine with vanilla ice-cream	12.-
Melting dark (70%) and white chocolate mousse with our torrone (nougat)	14.-
Warm melting chocolate tart	14.-