

Menù Bottega del Vino

STARTERS AND FIRSTS

	½ portion	
Cured meat platter with home-made pickles		26.-
Andalusian Gaspacho		14.-
6 Snails à la Bourguignonne		13.-
Tomatoe carpaccio with red onions and Cantabrian anchovies		22.-
Fassona Carpaccio with chanterelles and Grana shavings	22.-	28.-
Potato gnocchi with safran, broccoli and shrimps	18.-	25.-
Ravioli di magro alla crudaiola	18.-	22.-
Sauteed foie gras with caramelized apples and Calvados		26.-
Salad with prawns, mango and curry mousse		22.-
Mixed salad		12.-
Mixed green salad		11.-
Portion of home-made potato chips		5.-
Addition of prized black truffle		9. ⁵⁰



Bottega del Vino

Prezzi in CHF, IVA compresa | Preise in CHF, Inkl. MwSt
 Prix en CHF, TVA incl. | Prices in VAT incl.

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MAINS AND SPECIALTIES

Entrecote Café de Paris with home-made potato chips	200 g	43.-	300 g	58.-
Fassona tartare (beef from Piemonte)				42.-
'Bottega Hamburger' with home-made potato chips				28.-
Hamburger with egg, truffle and home-made potato chips				36.-
Lamb entrecote with herbs and wasaby				39.-
Tonnato della Bottega				22.-
Seared red tunafish with vegetables and potatoes				37.-
Grilled jumbo shrimps with rice and vegetables				41.-
Herb omelette with vegetables and potatoes				19.-

DESSERTS AND CHEESE

Selection of Ticino Alp cheese served with Grappa mustard				14.-
Vanilla ice-cream with Nocino (nut liqueur)/ with Whisky				9. ⁵⁰
Affogato (coffee with ice cream)				8.-
Grape sorbet with Grappa/ Lemon- with Vodka/ Passion fruit- with Rhum or Campari				9. ⁵⁰
Crème caramel				9. ⁵⁰
Panna cotta with berries				9. ⁵⁰
Semifreddo with pistachio and meringue				9. ⁵⁰
Melting dark (70%) and white chocolate mousse with our torrone (nougat)				14.-
Warm melting chocolate tart				14.-
Mango mousse with yogurt				9. ⁵⁰