

Menu Bottega del Vino

APPETIZERS

Pumpkin cream with olive oil and toasted seeds	16.-
Platter of cured meats with borettana onions	26.-
Fassona beef carpaccio with artichokes and Grana Padano shavings	28.-
Terrine of smoked salmon with Beluga lentils	19.-
Cantabrian anchovies with bread and butter	24.-
Snails à la Bourguignonne	14.-
Pan-seared foie gras with Calvados-caramelized apples	27.-
Raw artichoke salad with Grana Padano shavings	18.-
Octopus salad with potatoes, sun-dried tomatoes, olive oil and lemon	23.-
Mixed green-leaf salad	11.-
Mixed salad	12. ⁵⁰

MAIN COURSES - PASTA

Ravioli del plin with Parmesan cream	21.-
Spaghetti with garlic & olive oil, crumbled bruschetta and anchovies	20.-
Potato gnocchi with shrimp and artichokes	25.-

MAIN COURSES & SPECIALTIES

Entrecôte Café de Paris with fries	43.-	58.-
Fassona beef tartare from Piedmont	42.-	
"Bottega" hamburger with fries	28.-	
Lamb loin with shallot sauce and herb gratin	39.-	
Steamed monkfish medallions with shrimp cream and pink peppercorns	39.-	
Thai-style king prawns in red curry	32.-	
Grilled king prawns with rice and vegetables	41.-	

A TASTEFUL FINISHING TOUCH

Extra portion:	Fries or vegetables	6.-
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DESSERTS & CHEESE

Selection of Ticino cheeses with fruit mostarda and grappa	15.-
Coffee affogato	8.-
Whisky or Nocino affogato	9. ⁵⁰
Grape sorbet with grappa lemon sorbet with vodka passion fruit with rum	11.-
Dark chocolate mousse with our nougat	14.-
Warm dark chocolate cake	14.-
Crème caramel	10. ⁵⁰
Crème brûlée	12.-
Lime panna cotta	12.-
Orange and Grand Marnier semifreddo	12. ⁵⁰