

Menu



Sapore locale

Antipasti

L'orto nel piatto

Seasonal mixed salad, products from our garden



14.00

Selezione di salumi della macelleria del Pin di Mendrisio

Regional cold cuts platter



18.00

Selezione di formaggi Ticinesi

Selection of regional cheeses



18.00

Insalata più unica che rara

Tomato salad with ricotta cheese Flan



18.00

La Battuta

Swiss beef tartare with wild herbs, slow cooked egg (62°C), homemade focaccia crisp

25.00

Trota del Malcantone

Local trout filet confit with tomato water, homemade polenta chips and spring onions



22.00

Gazpacho sbagliato

Cold tomato and cucumber cream with bread croutons



18.00

Primi

Tagliatelle "sporche"

Homemade tagliatelle with "luganighetta" ragout, roasted onions and alp cheese

23.00

Risotto alle erbe

Risotto with rocket salad pesto, lemon and sage



22.00

Gnocchi "orticanti"

Homemade Gnocchi with nettles, carrot cream and crunchy green celery







22.00

Menu





Degustazione

Piatti principali

Pesce del Ceresio Local fish from Lake Ceresio with vegetables spaghetti and potatoes		36.00
La cecina verde Chickpea and zucchini "farinata cake" with regional tomatoes coulis, basil and seasonal vegetables		28.00
Faraona della Ciossa Guinea fowl roulade, creamy mashed potato, raisins and Belgian endive with homemade red vinegar		39.00
Costine "piano piano" Slow cooked pork ribs (36 hours at 60° C) with baked potatoes and seasonal vegetables		37.00

Dessert

Meringata e albicocche Meringue with apricots, thyme, Maldon salt and extra virgin olive oil		12.00
Creoso bianco e rosso White chocolate "creoso", merlot peach and honey biscuit		12.00
Crème brûlée tutta Ticinese Rosemary crème brûlée with "farina bona" ice cream		12.00

Kids Menu:

Our Chef offers tailor-made dishes for all needs (CHF 10.00 / 14.00)

 Vegan /  Gluten free

Please do share with us your allergies and/or food intolerances
All our meat and fish are local

69.00 chf

Amuse Bouche from our Chef

La Battuta

Swiss beef tartare with wild herbs, slow cooked egg (62°C), homemade focaccia crisp

Ravioli farciti

Ravioli with ricotta cheese and basil, zucchini cream, chili crumble

Rib eye

Rib eye medallion, potatoes and vegetables



Meringata e albicocche

Meringue with apricots, thyme, Maldon salt and extra virgin olive oil



Our Sommelier suggest a pairing with local wines

28.00