

Grotto Cacciatori

<i>Mixed salad</i>	<i>Fr. 9.--</i>
<i>Salmon trout carpaccio with basil and olive oil</i>	<i>Fr. 20.--</i>
<i>Assortment of cured meats ticino style</i>	<i>Fr. 16.--</i>
<i>Cold veal with tuna sauce</i>	<i>Fr. 16.--</i>
<i>Minestrone</i>	<i>Fr. 9.--</i>
<i>Chestnut and lentils soup</i>	<i>Fr. 9.--</i>
<i>Spaghetti with tomato sauce or garlic and oil</i>	<i>Fr. 14.--</i>
<i>Meat filled ravioli with cream and walnut sauce</i>	<i>Fr. 17.--</i>
<i>Ricotta – filled tortelloni with rocket pesto</i>	<i>Fr. 17.--</i>
<i>Polenta and porcini mushrooms</i>	<i>Fr. 20.--</i>
<i>Braised beef (ch) with polenta</i>	<i>Fr. 21.--</i>
<i>Veal „Osso Buco ” with polenta</i>	<i>Fr. 24.--</i>
<i>Beef steak with café de paris butter, french fries</i>	<i>Fr. 24.--</i>
<i>Minced rabbit saddle fillets with sage and polenta</i>	<i>Fr. 30.--</i>
<i>Veal “piccata ” Milanese style with potato gratin</i>	<i>Fr. 34.--</i>
<i>Perch fillet with butter and sage, vegetables</i>	<i>Fr. 30.--</i>