

Grotto Cacciatori

<i>Assortment of cured meats ticino style</i>	<i>Fr. 16.--</i>
<i>Wild boar salami</i>	<i>Fr. 8.50</i>
<i>Cold veal with tuna sauce</i>	<i>Fr. 18.--</i>
<i>Raw ham and melon</i>	<i>Fr. 24.--</i>
<i>Cow's Robiola soft cheese</i>	<i>Fr. 8.--</i>
<i>Minestrone</i>	<i>Fr. 14.--</i>
<i>Chestnut and lentils soup</i>	<i>Fr. 10.--</i>
<i>Spaghetti with tomato sauce</i>	<i>Fr. 14.--</i>
<i>Polenta and porcini mushrooms</i>	<i>Fr. 27.--</i>
<i>Braised beef (ch) with polenta</i>	<i>Fr. 28.--</i>
<i>Beef steak with café de paris butter, french fries</i>	<i>Fr. 27.--</i>
<i>Pork "piccata" Milanese style with noodles</i>	<i>Fr. 29.--</i>
<i>Perch fillet with butter and sage, vegetables</i>	<i>Fr. 32.--</i>
 <i>Dish of the day</i>	 <i>Fr. 22.--</i>