



*“Quality and tradition since 1842”*

**OPENING HOURS GROTTO**

**11:30 AM to 02:30 PM**

**06:30 PM to 10:30 PM**

**OPENING HOURS KITCHEN**

**12:00 AM to 02:00 PM**

**06:30 PM to 09:30 PM**

Origin of the meat  
SWITZERLAND (CH) and ITALY (I)

For intolerances or allergies we are happy to advise you

**In addition to the menu below  
we offer daily selected seasonal dishes**

**ENJOY YOUR TASTING!**



## COLD CUTS

Morchino board (cold cuts + cheeses, CH)	26.-
Cold cuts board (CH)	19.-/29.-
Pork lard (CH)	15.-
Raw ham (CH)	21.-
Dried beef (CH)	25.-
Pork little salami (CH)	9.-



## CHEESES

Cheeses board	19.-/29.-
Gorgonzola	8.-
Fresh cow's cheese (Büscion)	8.-
Formagella (little aged)	9.-
Alps chees (long aged)	11.-

## SALADS

Mix salad	10.-	
Green salad	8.-	

## SOUPS

Vegetable soup, <i>MINISTRONE</i>	13.-	
Tripe soup, <i>BUSECCA</i> (CH)	15.-	

## POLENTA ROSSA WITH

Stewed rabbit (I)	28.-
Stewed beef with Murchi, <i>BRASATO</i> (CH)	31.-
Stewed veal shank, <i>OSSOBUCO</i> (CH)	35.-
Gorgonzola	16.-
Eggs	13.-



This list may change depending on availability

Prices are in CHF, VAT included



Served only in the evening and on weekends also for lunch,  
according to weather conditions!

### **FROM THE GRILL**

Beef Entrecote 180 g (CH)	42.-
Pork spareribs from carrè (CH)	32.-
Pork sausage (CH)	26.-
Tomino cheese	21.-
Mixed grill (CH)	48.-
<i>(Beef Entrecote, Pork ribs carrè, Pork sausage)</i>	

### **LA MURCHINADA**

(Minimum 2 people)

Cold cuts board (CH)

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Mixed grill (CH)

*(Beef Entrecote, Pork spareribs from carrè, Pork sausage)*

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Sorbet or ice cream of your choice

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Coffee

63.- p.p.