



*Quality and tradition since 1842*

**OPENING HOURS GROTTO**

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

**06:30 PM to 10:00 PM**

**OPENING HOURS KITCHEN**

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

**06:30 PM to 09:00 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 FROM BRUZELLA WITH...

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

This list may change depending on availability