

Ticino tipico - Typical Ticino style

Soups / Salads / cold and warm starters

Zuppa Schiumosa di pomodori bianchi  **16.80**

White tomato soup ~ Pistachio oil

Zuppa di potato **15.80**

Potato soup ~ Wild garlic cream

Insalata di foglie miste **13.80**

Different leaf salads ~ Ticino house dressing 

Insalata valeriana **14.80**

Lamb`s lettuce ~ French dressing ~ Egg ~ Bacon

„without egg or bacon“ **12.80**

Pane all'aglio

Garlic bread directly from the oven **9.80**

Affettato „Sant Antonino“ 120g  **29.80**

Zanetti´s Sausage specialities ~ Ticino mountain cheese ~ Olives
D.O.P ~

Capers ~ Dried Tomatos ~ Maggia bread


Crostino di pere con gorgonzola **19.80**

Maggia bread ~ Grappa ~ Pear ~ Gorgonzola cheese ~


Smoked ham ~ Fresh pepper

Mousse di porcini su pane Maggia tostato **19.80**

Porcini mousse ~ Roasted Maggia bread ~ Wild herbs ~ Roasted
seeds

Tartare di manzo „Grotto Ticino“ 

Our popular beef tatar   seasonally garnished!

As you wish: mild, medium or spicy ~ Maggia bread  ~ Butter

**1 Scoop each 75g Fr. 20.80 2 Scoops Fr. 27.80 3 Scoops Fr.
34.80**

Tartar refined with Ascona Whisky  „plus“ **7.00**

Tartar refined with Cognac „plus“ **7.00**

all prices in CHF and including taxes

We use products in our kitchen, which may contain allergens.

If you are an allergic person or you have any intolerance please talk to our service staff.

Ticino tipico – Typical Ticino Style

Pasta / Polenta / Risotto

Pasta del giorno

Daily Price

Daily fresh prepared pasta, according to the mood of our chefs.

Please ask our waiters!

Vegan Pasta possible.

Smaller „giorno“ -4.00

Ravioli di castagne 🇨🇭

32.80

Goat`s cheese ravioli in chestnut dough ~ Sage/Chili butter

Smaller „castagne“ 28.80

Crostini di polenta con funghi

37.80

Polenta fried in olive oil ~ Gorgonzola au gratin ~ Mixed mushrooms

~ Spring onions ~ Red onions ~ Green sauce

Smaller „crostini di polenta“ 33.80

Risotto con funghi (min. 25 minutes preparation time)

34.80

Risotto ~ sauteed mushrooms of the season ~ Red Merlot ~

Parmesan cheese ~ Butter ~ Dried porcini

Smaller „funghi“ 30.80

Risotto venere con tartufo (min. 20 minutes preparation time)

34.80

Black Venere Rice ~ Truffle butter~ Pea-Almand Pesto ~ Ubriaco

cheese

Smaller „venere“ 30.80

Gnocchi di patate con nduja di spilinga

33.80

Homemade Gnocchi 🇨🇭 ~ Sauce Calabria (Spicy Salami)

Smaller „calabria“ 29.80

Gnocchi di patate con burro salvia

30.80

Homemade Gnocchi 🇨🇭 ~ Sage butter

Smaller „salvia“ 26.80

Gnocchi con gorgonzola e pepe Maggia

33.80

Homemade Gnocchi 🇨🇭 ~ Gorgonzola cheese foam ~ Maggia Pepper

Smaller „gorgonzola“ 29.80

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Gluten free dishes



Dairy free dishes

Ticino tipico – Typical Ticinese style

Meat

Ossobuco ticinese **38.80**

Braised knuckle of veal ~ Rich gravy

Salsiccia di maiale 300g **23.00**

Farmer`s pork sausage ~ From the village`s butcher

Coniglio **37.80**

Coney ragout ~ Buttermilk ~ Rosemary

Brasato di manzo **39.50**

Braised rib eye ~ Merlot gravy ~ Sauteed vegetables

Luganighe ticinese **33.80**

Handmade Luganighe (pork sausages) 2 pieces ~ Herbs brew

Stinco di agnello **450gr** **44.80**

Braised knuckle of Swilss mountain lamb ~ Bone marrow gravy

Sminuzzato di fegato **41.50**

Hand-sliced veal liver ~ Spring onions ~ Sage ~ Butter ~ Red onions ~ Wild garlic Polenta

Contorno di Sua propria scielta in più – Side dish of your choice additional

Polenta **6.80**

Vegetables of the day (on demand) **9.80**

Homemade Gnocchi **9.80**

Mushroom risotto **12.00**

Black Risotto Venere **12.00**

Ticino Potatos **8.50**

White Polenta **6.80**



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Dairy free dishes

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Ticino tipico – Typical Ticino Style

Poultry

Poultry from Kneuss farm (min. 25 minutes preparation time)

The Swiss Poussin  is dairy free  the dips are not

Pollo al forno „Grotto Zurigo“ 38.70

With fresh herbs ~ Melted butter

Pollo al forno „puzzolente rosa“ – Garlic 38.70

With a rich butter ~ Minced garlic ~ Lime

Pollo al forno „mediterraneo“ – Mediterranean Style 38.70

With an aromatic rosemary butter

Pollo al forno „crema piccante“ – Spicy Salt 38.70

With a cream out of smoked chili ~ Sea salt

Contorno di Sua propria scelta in più – Side dish of your choice additional

Polenta  6.80

Vegetables of the day (on demand   )  9.80

Homemade Gnocchi   9.80

Mushroom risotto 12.00

Black Risotto Venere 12.00

Ticino Potatos   8.50

White Polenta    6.80

Dairy free , Gluten free  and vegan  dishes / components

are additionally marked on our menu.

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Fonduta ticinese – Ticino Cheese Fondue

| | |
|--|--------------|
| Fonduta ticinese ~ our Moitié Moitié   | |
| White Merlot | 32.80 |
| Extra composed mixture of Stefan Schaub. (Amstadt's Chäslädeli) | |
| Refined with truffle butter | 36.60 |
| Fonduta Aquarossa ~ the typical Fondue in Ticino   | 34.30 |
| Red Merlot ~ Chestnut pieces | |
| Fonduta di Stracchino verde ~ der müde Grüne | 34.80 |
| Dry aged Gorgonzola cheese ~ dried pear pieces | |
| The special Fondue. (The favorite of our chef !) | |
| Fonduta val Bedretto ~ the fruity Fondue   | 34.30 |
| Apples ~ Grapes ~ Grappa | |
| Fonduta di capra contenta ~ the happy goat  | 33.80 |
| House mixture ~ Creamy goat cheese | |
| Fonduta calabria ~ the spicy one!   | 34.30 |
| Spicy Paprikasalami | |
| Fonduta di bosco ~ the aromatic Fondue!   | 36.20 |
| Dried mushrooms | |

 Gluten free dishes  Dairy free dishes

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Fonduta ticinese – Ticino Cheese Fondue

Ticino Cheese Fondue Festival starting for 3 persons all you can eat

With 3 types of your choice, per person Fr. 41.80

With 4 types of your choice, per person Fr. 45.80

With 5 types of your choice, per person Fr. 49.80

Different cheese Fondue dishes of your choice.
Select your favorites out of all our different Fondue.
It`s your choice.
The different Fondue styles will be served one after another.

Additionally you can choose the following sides to your Fondue :

| | |
|--|--------|
| Potatos | +6.00 |
| Borettane ~ Pickled balsamico onions | +6.00 |
| Borettane ~ Pickled red onions | + 6.00 |
| Peppadew ~ bright red, spicy, hot | + 6.00 |
| Mustard fruits ~ pickled fruits in mustard sirup | + 6.00 |



Gluten free dishes



Dairy free dishes

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Our suppliers

SAPORI DEL SUD ATELIER– Stadtplatz 8, 3270 Aarberg (BE)

Supplies oil, Polenta, Pasta, olives, dried tomatoes and risotto...

Spices and Maggia Pepper

www.saporidelsud-atelier.ch

AMSTAD CHÄSLÄDELI GMBH

Supplies the cheese for our Fondue

The Amstad Chäslädeli exists since 1966

www.chaeslaedeli.ch

HANS FELDER

A family company with more than 70 years of tradition seeking the maximum of freshness and quality over 3 generations.

Certifications ISO 9001:2015, FSSC 22000 (Version 5.0) and Suisse Garantie

www.swisstell.ch

ZANETTI

For more than 100 years local fresh meat and meat specialities is produced in highest quality

www.zanettispecialita.ch

BIANCHI AG

Fresh since 1881 – our fish supplier

www.bianchi.ch

VEGETABLES FROM FAMILY BUSINESS MARINELLO

In Zürich since 1935

www.marinello.ch

VON SALIS AG

Found in 1994, our wine supplier

www.vonsalis-wein.ch

CANETTI VINI SA

Our wine supplier from Losone

www.canetti.ch

INTERCOMESTIBLES

Found in 1986, our drinks supplier from Zürich

www.intercomestibles.ch

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TESSIN GROTTO KINDERKARTE

A small cup of daily soup

10.80

Small leaf salad with French Dressing

9.80

Polenta

6.80

Homemade Gnocchi with tomato sugo

15.80

Pasta Napoli with Parmesan cheese

12.80

Chicken Nuggets with potatoes from Ticino

16.80

Bandit plate to share

For
free