









# Menu







## Sapore locale







### Antipasti

<b>L'orto nel piatto</b> Seasonal mixed salad, seasonal products	 	14.00
<b>Tofu tra le nuvole</b> Smoked tofu, carrot cooked at a low temperature in cocoa butter, bio chickpea hummus, vegan carrot's mayonnaise	 	19.00
<b>Uovo affogato</b> 62° egg with potato mousse, spinach from "Orto di Agno", endive with honey		19.00
<b>Selezione di salumi</b> Local charcuterie board		20.00
<b>Selezione di formaggi</b> Selection of regional cheeses		20.00
<b>Salmone di primavera</b> "Swisslachs" raw salmon, zucchini and white cabbage spaghetti, radish		24.00
<b>Quaglia allevamento "La Ciossa"</b> "La Ciossa" farmhouse quail with dandelion and wild thyme flavored stuffing, bio spelt salad, fresh spring onion		26.00




### Primi

<b>Crema di carote</b> Carrot cream with herb-flavored olive oil, crumbled tamari flavored tempeh, bio sprouted lentils	 	16.00
<b>Gnocchi</b> Beetroot potato gnocchi, celery, spinach with black garlic		23.00
<b>Le Tagliatelle "sporche"</b> Homemade chestnut tagliatelle with local "luganighetta" ragout, stracciatella from "Latteria del Borgo"		24.00
<b>Risotto all'aglio orsino</b> Val Colla's wild garlic risotto, goat ricotta cream from "del Faggio" farm, starchickweed		25.00

## Piatti principali

<b>Sedano rapa</b> Celeriac cooked at a low temperature in a bay leaf infusion, herb and turnip sauce, officinal herbs potato	 	30.00
<b>Collo di maiale</b> Pork neck seasonal vegetable, roasted potatoes		35.00
<b>Bavetta di manzo</b> Flanksteak with vegetable garden flan, black cabbage, roasted potatoes		36.00
<b>Pesce del Ceresio</b> Fish from Lake Lugano in a potato crust, spring vegetables		37.00
<b>Agnello del Dosso</b> "Dosso dell'Ora" lamb with new potatoes, pack-choi		43.00

## Dessert

<b>Semifreddo</b> Almond semifreddo with a water-based chocolate sauce		11.00
<b>Millefoglie vegan</b> Vegan mille-feuille filled with vegan pastry cream, caramelized apples and pears		12.00
<b>Creme brulèe</b> Corn flour crème brulèe with its biscuit, rhubarb and sorrel compote		12.00
<b>Ice creams and sorbets</b>		6.00

### Kids Menu:

Our Chef offers tailor-made dishes for all tastes (CHF 10.00 / 14.00)

 Vegan /  Gluten Free /  Slow Food

Please do share with us your allergies and/or food intolerances

All our meat and fish is of swiss origin



## Degustazione

### Benvenuto dalla Locanda

#### Salmone di primavera

"Swisslachs" raw salmon, zucchini and white cabbage spaghetti, radish



#### Risotto all'aglio

Val Colla's wild garlic risotto, goat ricotta cream from "del Faggio" farm, starchickweed



#### Collo di maiale

Pork neck, seasonal vegetable, roasted potatoes



#### Semifreddo

Almond semifreddo with a water-based chocolate sauce



**CHF 69.00**

*Our sommelier suggests local wines pairing*

29.00