

## APPETIZERS

*Knife-cut Swiss Beef Tartare with fresh Puglian burrata and truffle sauce* 26.50

Recommended pairing:

Local red, synonymous with quality

*Campanian Buffalo Mozzarella, raw shrimp, avocado mousse, white yogurt* 23.50

Recommended pairing:

Medium-bodied white or lightly-structured red

*Marinated Scottish Salmon with mango, cucumber, and apple* 21.50

Recommended pairing:

A great rosé would be ideal

## Salads

**SOSTANZIOSA** 23.50

Crispy iceberg lettuce, lamb's lettuce, cherry tomatoes, English Roast Beef

Recommended pairing:

White or rosé, preferably with hints of fresh fruit and flowers

**CESARONA** 21.50

Crispy iceberg lettuce, lamb's lettuce, bread croutons, chicken breast, shavings of 36-month-old Sbrinz cheese.

Recommended pairing:

Dry white wine or even a sparkling wine

**CAPRESE** 18.50

Campanian Buffalo Mozzarella, plum tomato, oregano, and fresh basil.

Recommended pairing:

Dry white wine from Southern Italy with pronounced minerality

**WineBar**

# First courses

## FIRST COURSES

*Risotto Carnaroli with roasted pepper cream, Luganighetta sausage, and seared scallops. 23.50*

Recommended pairing:

No contrasts on this dish, stick with Merlot.

*Potato delights with clams and crispy guanciale. 21.50*

Recommended pairing:

A nice medium-bodied red with moderate tannins.

*Raviolini del Plin stuffed with braised beef and black truffle. 21.50*

Recommended pairing:

Requires a structured and balanced red wine.

(Including 7.7% VAT)

Prices in Swiss Francs. To ensure your food safety, we recommend always asking our waitstaff for the list of allergens in our dishes and the origin of the meat and fish.

Wine Bar Lugano

# Main courses

## MAIN COURSES

*Lamb chops with curry carrot cream and figs* 42.50

Recommended pairing:

For this classic dish, go for an intensely structured red with a balanced and persistent bouquet.

*Swiss cockerel in the basket  
curry sauce and chips* 24.50

Recommended pairing:

The spicy notes require fun for the palate and why not dare with a craft beer

*Seabass fillet on the plancha with  
porcini mushroom cream and sea  
lettuce.* 23.50

Recommended pairing:

Go for something light, the choice is yours.

## SIDE DISHES

Grilled Vegetables 6.50

Mixed/Green Salad 5.00

Savory Oven-Baked Potatoes 5.00

French Fries 5.00

(Including 7.7% VAT)

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Wine Bar Lugano

# Dessert

## OUR HANDCRAFTED DESSERTS

*White chocolate Mamelaca with  
almond crumble 12.50*

*Mango and coconut Panna Cotta 6.50*

*Warm chocolate fondant with vanilla  
ice cream 12.50*

## Dessert Wines chalice

*VILLA CRISTINA 9.00*

*Az. Mezzana  
Vitigno: Solaris*

*VINSANTO TOSCANO CASTEL GREVE 9.00*

*Az. Castello del Gravepesa  
Vitigno: Malvasia, Trebbiano*

*BEN RYE' 9.00*

*Az. Donna Fugata  
Vitigno: Moscato d'Alessandria in purezza*

*ANGELORUM RECIOTO DELLA VALPOLICELLA 9.00*

*Az. Masi  
Vitigno: Corvina, Rondinella, Molinara*

*SARACCO 9.00*

*Az. Saracco  
Vitigno: Moscato d'Asti Docg*

*PICCOLIT DOCG 9.00*

*Az. Gigante  
Vitigno: Piccolit*



**WineBar**

Wine Bar - Quartiere Maghetti - LUGANO