



Grotto Cavicc





*«Mangiare bene, e bere ancora meglio,
rilassa gli sfinteri dell'anima,
sconvolge i punti cardinali della cultura repressiva
e prepara alla comparsa
di una comunicabilità che non va sprecata»*

Manuel Vázquez Montalbán

GROTTO
DEL
CAVICC

dal
1854



Fam. Bertoldi-Pelazzini

Welcome!

The real aristocrats of good taste know that wellbeing resides in simplicity. Thus, our kitchen is based on simple things: to go and search for the most genuine products, and to cook with passion what you find best every day on the market. Daily activities bearing that flavour of ancient times, unchanged since more than two thousand years ago when Marcus Gavius Apicius wrote “De re coquinaria” (“About good cooking”) for the chefs of Imperial Rome: to abstain from useless complications to rediscover all of the beauty and pleasure of the table; simply: in the best tradition of the regions Ticino and Lombardia.





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Antipasti (Starters)

Picc. porz.

Porz.

Small Salami (<i>pork or horsemeat</i>)	8.50	
Variety of cold cuts	13.50	19.50
Ticinese Salami	12.50	17.50
Sliced lard	11.50	16.50
Cooked liver Mortadella	11.50	16.50
“Bresaola” (<i>air-cured beef</i>)	13.50	18.50
“Coppa piacentina”	12.50	17.50
Parma ham	13.50	18.50





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Entrees (small portion/portion)

Picc. porz.

Porz.

Vegetable soup with pearl barley		12.50
Garden pasta	12.50	15.50
Onions with tuna sauce		11.50

Salade

Green		7.50
Mixed		8.50
Big mixed		14.50





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Ticino Regional Kitchen

Polenta with “ossobuco” (<i>veal</i>)	31.50
Polenta with ossobuco and mushrooms	36.50
Polenta with slow braised pork cheeks	25.50
Polenta with slow braised pork cheeks and mushrooms	30.50
Polenta and pork shank	26.50
Polenta with slow braised pork shank and mushrooms	31.50
Polenta with mushrooms	27.50
Polenta with grilled “luganighetta” (<i>sausage</i>)	21.50
“Polenta uncia” (<i>cheese, butter, garlic</i>)	15.50
Polenta and gorgonzola	15.50
Polenta and warm soft cheese	13.50
Polenta and fried egg	12.50



Grilled Meat

T-bone beef steak (500 grams) CH	49.50
Fillet of beef (200 grams) CH	39.50
Rib-eye steak (250 grams) CH	38.50
Loin of veal (180 grams) CH	38.50
Venison steak (200 grams) NZ	36.50
Fillet of foal (200 grams) FR	35.50
Lamb chops (250 grams) NZ	34.50
Free-range spatchcock chicken (450 grams) CH	27.50
Pork ribs (650 grams) CH	31.50
Porcini mushrooms (1 person)	11.50
Portion porcini mushrooms (2 or 3 people)	23.50

All dishes are served with potatoes

Meat sourced from

Switzerland, New Zealand, France, Canada, USA



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Cheeses

Büscion	7.50
Formaggino (Cream cheese)	8.50
Zincarin	9.50
Alpe	9.50
Gorgonzola	7.50

For Children

Breaded cutlet with potatoes	16.50
Polenta and milk	9.50
Children pasta	15.50





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Desserts (home made)

Wood berries (<i>warm</i>) with vanilla-icecream	10.50
Tiramisù	9.50
Crème caramel	9.50
Yogurt cream with fresh fruit	10.50
Fresh fruit with ice cream	9.50
Panna cotta	8.50

Ice-creams and sorbets

Walnuts-icecream with Nocino (<i>walnuts liqueur</i>)	9.50
Lemon sorbet with vodka	9.50
Grape sorbet with grappa	9.50
Pear sorbet with Williams pear liqueur	9.50
Two scoops of icecream (<i>several flavours</i>)	7.00



Il dialetto a tavola

«A mangié e beef ciamémm mi,
a laurà ciamée el mé pà...»

Mendrisiotto

«La bóca l'è mia straca
se nu sa da vaca...»

Mendrisiotto

«La pulenta la cunténta...»

Poschiavo

«Pitòst che roba avanza,
crépa panza...»

Mendrisio

«La minèstra sénza furmai l'è cumè
una caròzza sénza cavai...»

Mendrisio

«Chi mangia pan cun polénta,
o ca l'è matt o ca l divénta...»

Poschiavo





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*....and if you are not happy with our cuisine,
do not hesitate to report it, we will appreciate
your advice!*

*P.S. For technical reasons, we can only accept credit cards
for sums exceeding CHF 100.*





Hermann Hesse
als Maler



SEIBER AND VERLAG