



WEEKLY LUNCH PROPOSAL

Seasonal salad with our homemade vinaigrette	13.–
Mixed cold cuts from Ticino with homemade sweet and sour vegetables (200g)	28.–
Asparagus cream with Büscion cheese from Lavertezzo bruschetta	18.–
Wild garlic risotto with “Pata negra” lardo	24.–
Braised veal cheeks served with spring side dishes and wild thyme jus	38.–
Tart of the day	9.–
Vanilla panna cotta with rhubarb confit	12.–
Scoop of homemade ice cream “Dolce Vita Locarno”	4.50
- <i>Fior di Latte</i>	- <i>Ricotta and pistacchio</i>
- <i>Bitter chocolate</i>	- <i>Lemon sorbet</i>
- <i>Farina Böna</i>	- <i>Raspberry sorbet</i>