



WEEKLY LUNCH PROPOSAL

Seasonal salad with our homemade vinaigrette	13.–
Mixed cold cuts from Ticino with homemade sweet and sour vegetables (200g)	28.–
Ticino tomato gazpacho served with burrata and basil bruschetta	18.–
Blueberry risotto with Brione büscion	24.–
Braised veal cheek (CH) served with roast potatoes, wild thyme jus and summer vegetables	38.–
Tart of the day	9.–
Vanilla panna cotta with roasted peaches and crumble	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>