

# EVENT MENU

2025

For groups of 10 people or more.

The menu must be the same for the whole group, one dish of your choice per course.



Menu must be defined **no later than 10 days before the event**,  
as is the number of vegetarians, vegan or guests with special intolerances.

## STARTER

Platter of local cured meats with gherkins and pickled onions  

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Salad with cream of fresh Zincarlin cheese  


Vegan tartare of sundried tomatoes and kidney beans with capers, spring onion and crouton  

## FIRST COURSE

Risotto with pear, gorgonzola and walnuts (\*)  

Trofie pasta with cream of broccoli and lemon and shavings of Sbrinz cheese (\*)  



Meat ravioli with mixed mushroom and baby vegetable ragout 

Rigatoni with tomato basil coulis and crispy Ticino bacon (\*) 


Cream of mushroom soup, sour cream and oregano bread croutons (\*)

## MAIN COURSE

Pork cheek cooked at low temperature with mashed potato and vegetables  

Beef braised in red wine with local polenta  



Vegan steak with roast potatoes and crunchy vegetables  


White trout fillet on a pea and red lentil cream with lemon sauce  





## DESSERT

Warm apple pie with cinnamon sauce 

Sweet strawberry hummus with chopped almonds  

Mascarpone semifreddo with cocoa powder and chocolate sauce  

Crumbly sbrisolona cake in a cup with custard and melon 

 Vegetarian  Vegan (\*) = Can be prepared in vegan form  Gluten free  Lactose free

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