

CAVAGNA

BEEF

SPECIALITY DRY AGED BEEF

CHECK THE BLACKBOARD TO KNOW WHICH SIZE OF STEAK IS AVAIABLE TODAY

LIMOUSINE (FRANCE)

CHOP: Fr. 11.- x 100 gr. T-BONE: Fr. 12.- x 100 gr.

CHIANINA (TOSCANA, ITALY)

CHOP: Fr. 12.50 x 100 gr. T-BONE: Fr. 13.50 x 100 gr.

BLACK ANGUS (GERMANY/IRELAND)

CHOP: Fr. 11.50 x 100 gr. T-BONE: Fr. 12.50 x 100 gr.

SASHI (FINLAND)

CHOP: Fr. 12.- x 100 gr. T-BONE: Fr. 13.- x 100 gr.

WOLOWINA (POLAND)

CHOP: Fr. 11.- x 100 gr. T-BONE: Fr. 12.- x 100 gr.

RUBIA GALLEGA (GALIZIA, SPAIN)

CHOP: Fr. 13.- x 100 gr. T-BONE: Fr. 14.- x 100 gr.

SAUCES

Rose pepper sauce	5
Bernese sauce	5
Butter "café de Paris"	3
Mushrooms sauce	6

SIDES

French fries	4
Coleslaw and apple	4
Baked potatoes with alioli sauce	4
Mixed salad	8
Grilled vegetables	6
Porcini trifolati	8

CAVAGNA

FOOD

WHILE YOU WAIT THAT THE MEAT REST

STARTERS

BEEF TARTARE with toasted bread (CH) (140 gr. beef tartare)	24
CAVAGNA COLD CUTS (IT) (Coppa, pancetta, cured ham, salami, in oil vegetab. e pickles)	24
MARINATED SALMON WITH CITRUS SAUCE (CH) (Homade marinated salmon, sesame crostini)	21
LENTIL FLAN with parmesan cream and herbs bread (Lentil, curry, turmenic, cumin)	16
PUFF PASTRY OF CAPRINO CHEESE, APPLE AND FORMENTINO SALAD (Caprino cheese, walnut, apple vinaigrette)	18

TO SHARING

SPICY CHICKEN WINGS SMALL/LARGE (CH) (8pz. / 15pz. BBQ marinated)	10 / 18
ONION RINGS (Breaded onion bbq sauce)	10
JALAPEÑOS POPPERS (Jalapeños filled with cream cheese, deep sauce)	9
CHICKEN PANKO (CH) (Breaded chicken fillet, mango chutney)	10
BOLINHAS DE BACALHAU (Atlantico) (Codfish quenelles and potatoes, aioli sauce)	9
FALAFEL POPPERS (Chickpea, tzatziki sauce)	9

FIRST COURSES

PARMIGIANA DI MELANZANE (Eggplant, tomato, mozzarella and basil)	18
TAGLIATELLE WITH ORSINO GARLIC PESTO (Local orsino garlic, cashew nuts, tomatoes confit)	18
LASAGNE ALLA BOLOGNESE (Classic lasagne, besciamella, meat suace and grana cheese)	19
ORECCHIETTE BROCCOLI AND TIPICAL SWISS SAUSAGE (anchovies, garlic, chily pepper)	19
RISOTTO PEAR AND TALEGGIO CHEESE (Carnaroli rice, confit pear, taleggio cream)	23

CAVAGNA

— MAINS —

FROM THE EMBER

CHICKEN (CH) (600 gr marinated whole chicken, special sauce)	30
SPARE PORK RIBS (CH) (700 gr spare pork ribs)	32
RACK OF LAMB (NZ) (800 gr rack of lamb)	38
BULL TENDERLOIN (CH) (300 gr grilled bull fillet)	39

FROM THE KITCHEN

PORK SHANCK cooked with Chopfab beer (CH) (with baked potatoes)	28
WIENER SCHNITZEL (CH) (Pork steak breaded with french fries)	28
VEAL MEDALLIONS AND MOREL MUSHROOMS (Veal brisket, morel sauce, crispy polenta)	36
OCTOPUS GUAZZETTO (Atlantic Ocean) (Bisque, onion, tomato, capers, olives and potatoes)	26

— SIDES —

French fries	4
Coleslaw and apple	4
Baked potatoes with alioli sauce	4
Mixed salad	8
Grilled vegetables	6
Porcini trifolati	8

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BURGERS

CAVAGNA BURGER (CH) (200 gr. meat, salad, tomato, pickles, caramelised onion, home sauce)	22
TARTARE BURGER (CH) (180 gr. Lean raw meat, goat cheese, caramelised onion, baby spinach, dijon special sauce)	26
VEGGY BURGER (180 gr. quinoa and lentil paddy, salad, pomodoro, caramelised onion, pickles, home sauce)	21

EXTRAS

Cheddar Cheese	2
Bacon	3
Avocado	3
Chilli spicy jam	2

SIDES

French fries	4
Coleslaw and apple	4
Baked potatoes with alioli sauce	4
Mixed salad	8
Grilled vegetables	6

Dear customer, if required, our staff will be pleased to inform you about the ingredients of the dishes that can trigger allergic reactions .

Team Cavagna

Open from wednesday to sunday 11:30/14:30 - 18:00/24:00
Brunch every sunday 11:30/14:30