

# CAVAGNA

## BEEF

SPECIALITY DRY AGED BEEF

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

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## FOOD

WHILE YOU WAIT THAT THE MEAT REST

### STARTERS

<b>BEEF TARTARE with toasted bread (CH)</b>	24
( 140 gr. beef tartare )	
<b>CAVAGNA COLD CUTS (IT)</b>	24
( Coppa, pancetta, cured ham, salami, in oil vegetab. e pickles )	
<b>MARINATED SALMON WITH CITRUS SAUCE ( CH )</b>	21
( Homade marinated salmon, sesame crostini )	
<b>HOMEMADE FOCACCIA WITH BURRATA CHEESE</b>	18
( Focaccia, datterini tomatoes, olives )	
<b>PUFF PASTRY OF CAPRINO CHEESE, APPLE AND FORMENTINO SALAD</b>	18
( Caprino cheese, walnut, apple vinaigrette )	
<b>CAPRESE CAVAGNA</b>	19
( nem of mozzarella, tomato, rocket salad, basil )	

### TO SHARING

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

### FIRST COURSES

<b>PARMIGIANA DI MELANZANE</b>	18
( Eggplant, tomato, mozzarella and basil )	
<b>LINGUINE WITH MUSSELS</b>	23
( Cream of mussels, rocket salad, cherry confit tomatoes )	
<b>LASAGNE ALLA BOLOGNESE</b>	19
( Classic lasagne, besciamella, meat suace and grana cheese )	
<b>RIGATONI WITH TOMATOES PESTO</b>	19
( Datterini tomatoes and ricotta )	
<b>RISOTTO WITH BURRATA CREAM AND BASIL PESTO</b>	21
( Carnaroli rice, burrata cheese, basil )	

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## — MAINS —

### FROM THE EMBER

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

### FROM THE KITCHEN

<b>ROAST BEEF ( CH )</b>	28
( Beef, tartar sauce )	
<b>VITELLO TONNATO ( CH )</b>	26
( Veal, tuna sauce, capers )	
<b>PORK SHANCK cooked with Chopfab beer (CH)</b>	28
( with baked potatoes )	
<b>WIENER SCHNITZEL (CH)</b>	28
( Pork steak breaded with french fries )	
<b>OCTOPUS GUAZZETTO ( Atlantic Ocean )</b>	26
( Bisque, onion, tomato, capers, olives and potatoes )	

### — 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

<b>CAVAGNA BURGER (CH)</b> (200 gr. meat, salad, tomato, pickles, caramelised onion, home sauce)	22
<b>TARTARE BURGER (CH)</b> (180 gr. Lean raw meat, goat cheese, caramelised onion, baby spinach, dijon special sauce)	26
<b>VEGGY BURGER</b> (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