

# 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	5
Mixed salad	8
Grilled vegetables	6
Sautéed porcini mushrooms	8

# CAVAGNA

## FOOD

WHILE YOU WAIT THAT THE MEAT REST

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### STARTERS

<b>TASTING OF BRESAOLA FROM FINE MEATS</b> for 2 people <b>ACCOMPANIED BY MIXED MUSHROOMS</b> ( Processed in Valchiavenna: Piedmont Fassona, French Limousine, Ibérian Angus )	32
<b>CAVAGNA COLD CUTS (IT/CH)</b> for 2 people ( Coppa, pancetta, cured ham, salami, oil vegetables e pickles )	26
<b>BEEF TARTARE</b> with toasted bread (CH) ( 140 gr. seasoned beef tartare )	25
<b>BRUSCHETTA WITH PORCINI MUSHROOMS, GRANA CHEESE AND ARUGOLA</b> ( Herbs focaccia, Grana Padano, arugola pesto, sautéed porcini mushrooms )	19
<b>PUMPKIN FLAN WITH BAGNA CAUDA</b> ( Delica pumpkin, light garlic and anchovy cream )	16

### TO SHARE

<b>SPICY CHICKEN WINGS SMALL/LARGE (CH)</b> ( 8pz. / 15pz. BBQ marinated )	10 / 18
<b>ONION RINGS</b> ( Breaded onion bbq sauce )	11
<b>JALAPEÑOS POPPERS</b> ( Jalapeños filled with cream cheese, deep sauce )	10
<b>CHICKEN PANKO (CH)</b> ( Breaded chicken fillet, mango chutney )	10
<b>BOLINHAS DE BACALHAU (Atlantico)</b> ( Codfish quenelles and potatoes, aioli sauce )	9
<b>FALAFEL POPPERS</b> ( Chickpea, tzatziki sauce )	9

### FIRST COURSES

<b>PARMIGIANA DI MELANZANE</b> ( Eggplant, tomato, mozzarella and basil )	19
<b>TORTIGLIONI WITH PORCINI MUSHROOMS</b> ( Porcini mushrooms, Parmesan cheese, parsley )	24
<b>LASAGNE ALLA BOLOGNESE</b> ( Classic lasagne, besciamella, meat suace and grana cheese )	20
<b>TAGLIATELLE WITH WILD BOAR RAGU</b> ( Egg tagliatelle, wild boar, parsley )	26
<b>RISOTTO WITH PUMPKIN AND TALEGGIO CHEESE</b> ( Carnaroli rice, pumpkin, taleggio cheese )	23

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## — MAINS —

### FROM THE EMBER

<b>CHICKEN (CH)</b> ( 600 gr marinated whole chicken, special sauce )	30
<b>SPARE PORK RIBS (CH)</b> ( 700 gr spare pork ribs )	32
<b>RACK OF LAMB (NZ)</b> ( 800 gr rack of lamb )	38
<b>BULL TENDERLOIN (CH)</b> ( 300 gr grilled bull fillet )	47

### FROM THE KITCHEN

<b>VENISON OSSOBUCO WITH AUTUMNAL FLAVORS (SI)</b> ( Spätzli, red cabbage, glazed chestnuts )	36
<b>ROE DEER STEW WITH PORCINI MUSHROOMS (SI)</b> ( Spätzli, red cabbage, glazed chestnuts )	42
<b>PORK SHANCK cooked with Chopfab beer (CH)</b> ( with baked potatoes )	28
<b>WIENER SCHNITZEL (CH)</b> ( Pork steak breaded with french fries )	28
<b>OCTOPUS GUAZZETTO ( Atlantic Ocean )</b> ( Bisque, onion, tomato, capers, olives and potatoes )	26

### SIDES

French fries	4
Coleslaw and apple	4
Baked potatoes with alioli sauce	5
Mixed salad	8
Grilled vegetables	6
Sautéed porcini mushrooms	8

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## BURGERS

<b>CAVAGNA BURGER (CH)</b> (200 gr. beef, salad, tomato, pickles, caramelised onion, home sauce)	22
<b>TARTARE BURGER (CH)</b> (180 gr. lean raw beef, goat cheese, caramelised onion, baby spinach, dijon special sauce)	26
<b>VEGGY BURGER</b> (180 gr. quinoa and lentils patty, salad, tomato, 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	5
Mixed salad	8
Grilled vegetables	6
Sautéed porcini mushrooms	8

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