

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. 14.- x 100 gr.

BAVARIAN SIMMENTAL (GERMANY)

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

SASHI (FINLAND)

CHOP: Fr. 12.- x 100 gr. T-BONE: Fr. 14.- x 100 gr.

WOLOWINA (POLAND)

CHOP: Fr. 11.- x 100 gr. T-BONE: Fr. 12.50- x 100 gr.

RUBIA GALLEGA (GALIZIA, SPAIN)

CHOP: Fr. 13.50.- x 100 gr. T-BONE: Fr. 14.50- 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

STARTERS

TASTING OF BRESAOLA FROM FINE MEATS for 2 people	32
(Processed in Valchiavenna: Piedmont Fassona, French Limousine, Irish Angus)	
CAVAGNA COLD CUTS (IT/CH) for 2 people	22
(Coppa, pancetta, cured ham, salami, oil vegetables e pickles)	
CRUDO DI RUBIA	26
(Sliced Vaca Rubia Galiziana Gutrey selection)	
BEEF TARTARE with toasted bread (CH)	25
(140 gr. seasoned beef tartare)	
BRUSCHETTA WITH PORCINI MUSHROOMS, GRANA CHEESE AND ARUGOLA	19
(Herbs focaccia, Grana Padano, arugola pesto, sautéed porcini mushrooms)	

TO SHARE

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

FIRST COURSES

PARMIGIANA DI MELANZANE	19
(Eggplant, tomato, mozzarella and basil)	
CASERECCHE WITH BROCCOLI, LUGANIGHETTA AND ANCHOVIES	24
(Pasta with broccoli sauce, luganighetta sausage and anchovies)	
LASAGNE ALLA BOLOGNESE	20
(Classic lasagne, besciamella, meat suace and grana cheese)	
TAGLIATELLE WITH VEAL WHITE RAGU' (CH)	21
(Egg tagliatelle with long cooking veal chest ragù)	
RISOTTO WITH PEARS AND TALEGGIO CHEESE	23
(Carnaroli rice, ginger confit pears, taleggio cheese cream)	

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— MAINS —

FROM THE EMBER

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

FROM THE KITCHEN

BEEF BOURGUIGNON AND POLENTA	32
(Braised beef cheeks, champignons, bacon and polenta)	
PORK SHANCK cooked with Chopfab beer (CH)	28
(with baked potatoes)	
WIENER SCHNITZEL (CH)	28 / 39
(Pork or veal steak breaded with french fries)	
OCTOPUS GUAZZETTO (Atlantic Ocean)	26
(Bisque, onion, tomato, capers, olives and potatoes)	

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

CAVAGNA BURGER (CH) (200 gr. beef, salad, tomato, pickles, caramelised onion, home sauce)	22
TARTARE BURGER (CH) (180 gr. lean raw beef, goat cheese, caramelised onion, baby spinach, dijon special sauce)	26
VEGGY BURGER (180 gr. quinoa and lentils patty, salad, tomato, caramelised onion, pickles, home sauce)	21

All the burgers are also available gluten-free

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