

# CAVAGNA

## FOOD

WHILE YOU WAIT THE MEAT TO REST

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### STARTERS

<b>TASTING OF BRESAOLA FROM FINE MEATS for 2 people</b> ( Processed in Valchiavenna: Piedmont Fassona, French Limousine, Iberian Angus )	32
<b>CRUDO DI RUBIA</b> ( Sliced Vaca Rubia Galiziana Gutrey selection)	22
<b>WAGYU BRESAOLA 5 slices</b> ( Sliced Japanese Wagyu beef A5 marbling accompanied by fried gnocco )	35
<b>CAVAGNA CURED MEATS (IT/CH) for 2 people</b> ( Coppa, pancetta, ham, salami, oil vegetables and pickles )	26
<b>BEEF TARTARE (CH)</b> ( 140 gr. seasoned beef tartare with toasted bread )	25
<b>SPICY CHICKEN WINGS SMALL/LARGE (CH)</b> ( 8pz. / 15pz. BBQ marinated )	10 / 18
<b>HOMEMADE BRUSCHETTA</b> ( Homemade bread with cherry tomatoes, basil emulsion and Taggiasca olives )	18
<b>SCIATT</b> ( Deep fried melted cheese's balls on bed of fresh green salad )	15

### MAINS

<b>PARMIGIANA DI MELANZANE</b> ( Eggplant, tomato, mozzarella and basil )	19
<b>THE SEA BLUEBERRY</b> ( Blueberry trenette with white fish ragù )	26
<b>LASAGNE ALLA BOLOGNESE</b> ( Classic lasagne, besciamella, tomato sauce ragù and grana cheese )	20
<b>MEDITERRANEAN GNOCCHETTI</b> ( Homemade black olive's gnocchi with basil and cherry tomatos )	21
<b>ST. JAQUES RISOTTO</b> ( Carnaroli risotto with scallops and jumbo shrimp )	32

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## BEEF

SPECIALITY DRY AGED BEEF

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

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### LIMOUSINE ( FRANCE )

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

### CHIANINA ( TOSCANA, ITALY )

CHOP: Fr. 13.- x 100 gr.      T-BONE: Fr. 14.50.- x 100 gr.

### BAVARIAN SIMMENTAL ( GERMANY )

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

### SASHI ( FINLAND )

CHOP: Fr. 12.50.- 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. 14.- x 100 gr.      T-BONE: Fr. 15.- x 100 gr.

### SAUCES

Bernese sauce	6
Butter "café de Paris"	4
Chimichurri sauce	5

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## — MAINS —

### FROM THE GRILL

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

### FROM THE KITCHEN

<b>CHOKO SASHI ( FIN )</b>	<b>42</b>
( Roastbeef of Finnish Sashi cow fed with cocoa beans accompanied by tartar sauce )	
<b>VEAL TONNATO ( CH )</b>	<b>28</b>
( Roast veal in tuna sauce and caper )	
<b>WIENER SCHNITZEL (CH)</b>	<b>28 / 39</b>
( Breaded pork or veal steak with french fries )	
<b>THREE-COLOURED OCTOPUS ( Atlantic Ocean )</b>	<b>35</b>
( Octopus tentacles on green bell pepper culis accompanied by purple carrot's purée and orange sauce )	

### SIDES

French fries	6
Coleslaw and apple	5
Baked potatoes with alioli sauce	6
Mixed salad	8
Grilled vegetables	7
Citrus Carpaccio	6

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## BURGERS

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

All the burgers are also available gluten-free

### EXTRAS

Cheddar Cheese	3
Bacon	3
Avocado	3
Chilli spicy jam	3

### SIDES

French fries	6
Coleslaw and apple	5
Baked potatoes with alioli sauce	6
Mixed salad	8
Grilled vegetables	7
Citrus Carpaccio	6

### TREATS

<b>ONION RINGS</b> ( Breaded onions with bbq sauce )	15
<b>JALAPEÑOS POPPERS</b> ( Jalapeños filled with cream cheese, dipping )	15
<b>CHICKEN PANKO (CH)</b> ( Breaded chicken fillet, mango chutney )	15

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 11:30/14:00 - 18:00/23:00  
Brunch every Sunday 11:30/14:30