

CAVAGNA

— FOOD —

WHILE YOU WAIT THE MEAT TO REST

STARTERS

TASTING OF BRESAOLA FROM FINE MEATS for 2 people (Processed in Valchiavenna: Piedmont Fassona, French Limousine, Iberian Angus)	32
CRUDO DI RUBIA (Sliced Vaca Rubia Galiziana Gutrey selection)	22
SCIATT AND BRESAOLA for 2 people (Limousine bresaola accompanied by deep fried melted cheese's balls)	29
CAVAGNA CURED MEATS (IT/CH) for 2 people (Salami, coppa, pancetta, pickles and oil, Piandoss 24-month alpine cheese and St. Gotthard 5-month)	29
BEEF TARTARE (CH) (Beef tartare served with toast and butter, topped with onion cream, cucumber, soy, honey, capers, Tabasco, mustard, Worcester sauce)	25
MARROW BAGUETTE WITH STEAK BATTUTA (CH) (Bone with marrow accompanied by knife-edged beef tartare seasoned with oil and salt)	16
ASPARAGUS BISMARCK (Asparagus with fried eggs)	15
CROQUETTES WITH BRESAOLA (IT) (Potato and bresaola croquettes served on parmesan cream)	15

MAINS

PARMIGIANA DI MELANZANE (Eggplant, tomato, mozzarella and basil)	19
TAGLIOLINI ASPARAGUS AND PRAWN (Tagliolini with asparagus and giant prawn)	25
GNOCCHI WITH WILD GARLIC PESTO (Homemade potatoes gnocchi with wild garlic pesto and nuts)	18
ASPARAGUS RISOTTO (Carnaroli risotto with asparagus)	22

CAVAGNA

BEEF

SPECIALITY DRY AGED BEEF

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

WE WILL HELP YOU CHOOSE THE RIGHT MEAT FOR YOU

BRUNA ALPINA (SWITZERLAND)

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

CHIANINA (TOSCANA, ITALY)

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

BAVARIAN SIMMENTAL (GERMANY)

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

SHAKU SELECTION COW (DENMARK)

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

WOLOWINA (POLAND)

CHOP: Fr. 12.- x 100 gr. T-BONE: Fr. 13- 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
Mushrooms sauce	9

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— MAINS —

FROM THE GRILL

CHICKEN (CH)	30
(600 gr marinated whole chicken, mustard grain sauce)	
SPARE PORK RIBS (CH)	32
(700 gr spare pork ribs)	
RACK OF LAMB (NZ)	54
(600 gr rack of lamb)	
BULL TENDERLOIN (CH)	47
(300 gr grilled bull fillet)	

FROM THE KITCHEN

VENISON FILET WITH PORCINI MUSHROOMS (AT)	36
(Venison fillet with porcini mushrooms accompanied by spätzli, red cabbage, apple and currant jam)	
TOURNEDOS ROSSINI (CH)	65
(Beef tenderloin napped in butter, accompanied by foie gras escalope with black truffle-scented Madeira sauce)	
ORECCHIA DI ELEFANTE (CH)	42
(Traditional milanese breaded veal chop with french fries)	
BACCALÀ ALLA VICENTINA (ATLANTIC)	32
(Desalted cod fillet, stewed with onions, milk and anchovies accompanied by polenta croutons)	

SIDES

French fries	6
Baked potatoes with alioli sauce	6
Cabbage and apple coleslaw	5
Mixed salad	8
Grilled vegetables	7
Trifolated porcini mushrooms	9

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BURGERS

CAVAGNA BURGER (CH) (200 gr. beef, salad, tomato, pickles, caramelized onion, home sauce)	22
TARTARE BURGER (CH) (180 gr. lean raw beef, goat cheese, caramelized onion, baby spinach, special dijon sauce)	26
VEGGY BURGER (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
Chili spicy jam	3

SIDES

French fries	6
Baked potatoes with alioli sauce	6
Cabbage and apple coleslaw	5
Mixed salad	8
Grilled vegetables	7
Onion rings	9

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