La Tinèra

The menu

Via dei Gorini 2, 6900 Lugano · +41 91 923 52 19 · Monday to Saturday, 11:30–15:00 and 18:00–23:00

Prices in Swiss francs.
As on the menu from 2022; the current one is in the restaurant.

To start

Mixed Ticinese cold cuts	23.–
Piora cured ham	23.–
Local lardo cured pork back fat	19.–
Mixed salad	9.–
Green salad	7.–

The chef recommends…

Perch fillet with risotto	30.–

First courses

Spaghetti with meat sauce	17.–
Spaghetti with garlic, oil and chilli	15.–
Penne arrabbiata tomato sauce and chilli	16.–
Parmesan risotto	17.–
Gorgonzola risotto	**20.–**
Two fried eggs with polenta	15.–
Two fried eggs with spinach	15.–
Vegetable minestrone	15.–
Meat broth	6.–

Our Swiss meat

Ossobuco with polenta braised veal shank	**35.–**
Luganiga baked in foil, with risotto Ticinese pork sausage	**21.–**
Calf's liver with onions, Venetian style	30.–
Country-style chicken	23.–
Grilled beef entrecôte	35.–
Beef tartare with toast and butter	29.–

Weekly menu (lunch only)

At lunch, the weekly menu with salad: **CHF 20.–**

It changes every week: ask at the table or give us a call.

Desserts

Tiramisù	**8.–**
Crème caramel	8.–
Panna cotta	8.–
Fresh fruit salad	8.–
Walnut ice cream with nocino nocino: walnut liqueur	10.–
Grape ice cream with grappa	10.–