





## Specialities

### Cold Main Courses

<b>Cheese Plate</b>	Gorgonzola, Tallegio & Emmentaler	390
<b>Affetati - Italian Cold Cuts Plate</b>	Parma, Coppa, Salami	390
<b>Mixed Cheese &amp; Italian Cold Cuts Plate</b>	Gorgonzola, Tallegio & Emmentaler, Parma, Coppa, Salami	390
<b>Swiss Cheese &amp; Sausage Salad</b>	Cervelat & Emmentaler	320



### Beef Argentina, Australia

 <b>Angus Rib Eye</b> 340 gms	Rocket Salat, Parmesan Chips & Balsamico	890
<b>Steak Tenderloin</b> 200 gms	French Fries & Vegetables	
Sauces of your choice:	Béarnaise, Mushroom Sauce, Pepper Sauce or Café de Paris	640
 <b>Diced Beef Tenderloin</b>	Pommery Mustard Sauce and Asparagus Spaghetti	450
<b>Stroganoff</b>	Sliced beef tenderloin; homemade Fettuccini	390

### Beef Fondue Australia

<b>Bourguignonne</b> 200 gms	Diced Tenderloin, cooked by yourself at your table in oil	660
<b>Chinoise</b> 200 gms	Sliced Tenderloin, cooked by yourself at your table in broth	640
* Served with homemade sauces & French Fries		
<b>Extra Beef</b> tenderloin/per 100 gms		180

### Lamb Australia

 <b>Lamb Chops</b> (imported chilled)	Rosemary Potatoes (served with Mint or Rosemary Sauce)	890
 <b>Simmered Shank</b>	Mashed Potatoes or homemade Fettuccini	590
<b>Lamb Burgers</b>	(no bun), Rosemary Potatoes	460

### Pork Thailand

 <b>Steak Valais</b> 200 gms	melted Swiss Raclette Cheese, Tomato; French Fries & Vegetables	380
 <b>Pork Chop</b> 350 gms	French Fries & Vegetables	350
<b>Cordon Bleu</b>	Taleggio Cheese, Ham, French Fries & Vegetables	350
<b>Schnitzel</b> (breaded, Viennese Style)	French Fries & Vegetables	290

 = Ticino Signature dish and speciality of our kitchen

Tipping at your discretion

Menu changes are charged separately