




## Starters

### Specialities


	<b>Salmon Tartar</b>	290
	<b>Shrimp Cocktail</b>	290

### Our Salad Range (grown in our hydroponic farm)

	<b>Rocket</b>	Rocket Salad, Parmesan, Olive Oil	260
	<b>Caesar</b>	Romaine Lettuce, Croûtons, Egg, Bacon	220
	<b>Caprese</b>	Tomato, Mozzarella, Basil, Olive Oil	250
	<b>Italiana</b>	Mixed Salad, Tuna, Anchovies, Olives	190
	<b>Mixed</b>	Mixed Salad	130
	<b>Tomatoes</b>	Tomato Salad (with or without Onions)	110
	<b>Cucumber</b>	Cucumber Salad with Dill Yoghurt Dressing	110
	<b>Green</b>	Green Leaf Salad	110

Dressing of your choice: Balsamico, French or Italian Dressing

### From the Soup Kettle

	<b>Minestrone Ticino</b>	Vegetable Soup (non-vegan)	150
	<b>Basilico</b>	Italian Basil Soup	110
	<b>Broccoli</b>	Broccoli Soup	110
	<b>Onion</b>	French Onion Soup	110
	<b>Tomato Cream</b>	Tomato Cream Soup	110

### Ticino's Bread Basket

<b>Bruschetta</b>	Herbed Tomato Dices & Olive Oil on Baguette	120
<b>Garlic</b>	Fresh Garlic Bread Slices	90
<b>Ticino Bread Roll</b>	Extra Bread Rol	25

 = Ticino Signature dish and speciality of our kitchen

Tipping at your discretion

Menu changes are charged separately