

SPRING

HOTEL
DELFINO
LUGANO

Starters

Parma-style prosciutto, sun-dried tomatoes, and burrata pearls 26. -

Rösti potato basket with poached egg on creamy zucchini pesto 22. -

"Swiss Lachs" smoked salmon served with horseradish and toast 26. -

Eggplant parmigiana with creamy Pachino cherry tomato and basil oil 22. -

Pasta & risotto

Ravioli stuffed with asparagus, with egg yolk cream and a hint of lemon 26. -

Spaghettoni AOP with sautéed king prawns and thyme-spiced breadcrumbs 25. -

Risotto & Ticino Luganiga sausage on wild garlic 25. -

Pennette all'amatriciana with Pecorino DOP 23. -

Kids

Pasta with tomato or bolognese sauce 12. -

Chicken Nuggets (6 pz.) with fries 16. -

Dessert

Our classic homemade tiramisu 10. -

Pecan-brownies with caramel ice cream 10. -

Homemade Tonka bean crème brûlée 10.-

Fresh fruit salad with ice cream 9. -

Ice cream or sorbet of your choice (2 scoops) 6.00

Dessert of the day 8. -

Main courses

"Black Angus" Beef Tagliata (200 g) with herb-infused butter 48. -

Guinea Fowl Breast (slow-cooked) with creamy herb jus and Dijon mustard 38. -

Ticino-style Veal Ossobuco with yellow saffron-Risotto and gremolata 38. -

Fish of the day (subject to availability) 42. -

**Dishes are served
with the sides of the day**

Vege / Vegan

Salads and raw vegetables, extra virgin olive oil, walnuts, and fleur de sel 6.50 / 9. -

Pennette with red tomato-Pesto, olives, and basil cream 22. -

Ticino-style Minestrone 16. -

EVENING SPECIAL

Daily Menu 3 courses 45. -

Origin of meat/fish:

CH / IT / GR / HRV

The bread served at the table is locally produced

**Please inform our staff
of any allergies or food
intolerances.**

Prices in CHF, VAT
included