# Bottegone del vino

*Daily menu and wines by the glass*

Via Massimiliano Magatti 3, 6900 Lugano · +41 91 922 76 89 · Monday to Saturday, 11.30am–midnight, kitchen until 10pm



*An example of our board*

Prices in Swiss francs

STARTER

Scampi carpaccio, red cabbage marinated in rice vinegar and crème fraîche **28.–**

FIRST COURSES

Potato gnocchi, clams and black kale **26.–**

Agnolotti del plin, small pinched ravioli with a meatless filling, Blu Ticinese blue cheese foam and their own brown jus **26.–**

MAIN COURSE

Oil-poached amberjack, black polenta chips, coral sauce and vegetable pearls **38.–**

DESSERT

Chocolate and raspberry millefeuille **12.–**

## THE CLASSICS.

*Beef tartare · Tomino, a small soft cheese · Cheeses · Cured meats*

## THE OTHER BOARD.

On the other board, wines from Ticino alongside wines from abroad, by the glass too. Ask Rodolfo to help you choose.

*"Where there's wine, there's culture."*

Some labels we've had at the Bottegone:

*Castello Luigi Belvedere · Marani from Georgia · Perrier-Jouët Belle Époque · Château Latour 1990*