



# Cena tra i filari

ASCONA, 30 AUGUST 2025

## Aperitif

Small bruschetta with smoked trout, aromatic cream cheese and pickled vegetables  
Zucchini and red onion tartare with balsamic vinegar  
Carrot cream with apricot fillet and pea shoots  
Roasted bell pepper, anchovy and *bagnètt vèrt* (parsley cream)

La Pernice, Merlot Ticino DOC 2024

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## Lake Ceviche

Pike-perch marinated in yuzu juice and fennel petals

Kerner, Ticino DOC 2024

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## Farmer's Risotto

Green risotto with borage and wild herb pesto, thyme bread crunch,  
red and yellow cherry tomato petals on sheep's milk *Busciòn*

Il Castagneto, Chardonnay Ticino DOC 2023

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## Abañil beef skirt

Rolled and filled with Gottardo cheese and eggplant,  
served on grilled celeriac purée and crispy broccoli florets

Ascona Riserva, Merlot Ticino DOC Riserva 2021

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## Dessert

Whipped mascarpone cream with candied lemon zest, cocoa crumble,  
hazelnut crunch and strawberries marinated in Ascona whisky

Whisky Ascona Single Malt, 12 anni

Menu with wine pairing

without meat CHF 190 | with meat CHF 210