

LUNCH - DINNER

Classic

Fingerfood

Earth - Water - Air


Appetizers

Culatello, figs and aged balsamic vinegar

or

Artichokes stuffed with meat and smoked potato mousse

or

Millefeuille of beef stew, creamed pumpkin with cream cheese fondue

or

Carpaccio of sea bream, mixed salad and agretti

or

Stewed octopus soup and garlic bread crouton

or

Cream of asparagus with crumbled goat cheese



Hotel - Ristorante

LA TURETA BELLINZONA

Boutique, Business & Bike

LUNCH - DINNER

Classic

Firsts

Cavatelli with rabbit ragout thyme and carrot cream

or

Calamarata, sausage, broccoli and crunchy chilli bread

or

Trofiette with prawns and artichokes

or

Carrot cream risotto, scallops and fava beans

or

Lasagnetta with vegetables and Piora fondue



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Seconds

Sliced beef cooked with right rose, potatoes and vegetables

or

Veal cheek, polenta and rispy bacon

or

Grilled eggplant with pizza sauce and glazed vegetables

or

Seared shrimp and scallops with an orange sauce and quinoa

or

Eggplant parmigiana

or

Tofu escalope in sesame seed crust, curry sauce and peppers



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Dessert

Catalan apricot cream

or

Persimmon mousse, lychee coulis and hazelnut brittle

or

Chocolate brownies, vanilla and hot berry sauce



Fingerfood 10.-/pers
3 courses from 58.-
to 68.-
4 courses from 68.-
to 78.-



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