

GUSTO TICINO

POP UP BY TERRENI ALLA MAGGIA AND CASTELLO DEL SOLE



STARTERS

Ticino platter	22
Prosciutto, salametti, carne secca, Piora Alp cheese, Grissini and marinated olives	
Colourful spring salad with honey and grape vinaigrette	16
with Ticino goat cheese, roasted hazelnuts and crispy apples	
Minestrone Prima Vera	15
Spring vegetables with Fregola Sarda and wild garlic oil	

MAINS

Ticino tarte flambée	20
Ticino Pancetta, spring onion and Piora Alp cheese	
Vitello Ravioli	36
with wild garlic nut butter and pecorino	
Ticino burger	24
Luganighette, Merlot onion marmalade, Polenta Bun and maize chips	
Polenta Rossa from the Terreni alla Maggia	44
veal cheeks braised with Merlot and root vegetables	
Loto risotto from the Terreni alla Maggia	34
with pointed morels and green asparagus	

Gusto Ticino stands for the carefully cultivated and selected ingredients from our own farm, the Terreni alla Maggia, in Ascona in Ticino. All prepared according to the secret recipes of the Castello del Sole. #aLivingCircleMoment

SWEETS & CHEESE

Rhubarb & Raspberry Tart with meringue	12
Tiramisu à la Castello del Sole	14
Nocino ice cream with pickled Williams pears	14
Ticino cheese platter with fruit bread, walnuts and Ticino fig mustard	18