Borgovecchio

dal 1978 ristorante

The menu

SUMMER 2026 AND THE DISHES WE ALWAYS SERVE

Summer flavours

The summer 2026 menu: salads, poke, cold dishes and the grill.

Caprese salad with buffalo mozzarella 19.50
tomato, buffalo mozzarella and basil

Greek salad 20.50
lettuce, feta, gherkins, tomato, red onion, olives

Chef's salad 22.50
lettuce, chicken breast, cherry tomatoes, Grana shavings

Salmon poke 22.50
basmati rice, salmon, soy, mango, avocado, cherry tomatoes, sweetcorn

Chicken poke 21.50
basmati rice, chicken, soy, avocado, cherry tomatoes, mango, sweetcorn

Octopus poke 23.50
rice, octopus, soy, cherry tomatoes, mango, sweetcorn and avocado

Parma ham with melon 25.50

Spaghetti with uncooked tomato sauce 18.50
fresh tomato, basil, garlic

Paccheri pasta with aubergine cream, buffalo mozzarella and prosciutto 23.50

Octopus salad with potatoes and Taggiasca olives 28.50

Beef carpaccio with rocket and Grana shavings 23.50

Roast beef, tartare sauce and chips 29.50

Vitello tonnato (cold veal with tuna sauce) with chips 32.50

Elephant-ear veal cutlet with rocket, cherry tomatoes and chips 43.50

Grilled pork ribs with potato salad 29.50

Grilled luganighetta (Ticino pork sausage) with chips 25.50

Spit-roasted spring chicken with chips 26.50

Summer focaccia 20.50
buffalo mozzarella, vine tomato, basil

Focaccia with prosciutto and a small burrata 22.50

Summer pizza 35.50
tomato, buffalo mozzarella, pata negra ham

While you wait

Local cured meats and cheeses from our valleys, beside the Iberian board.

Local salami 9.00

Pata negra lardo (cured pork fat) 17.50

Prosciutto 19.00

Mixed board 22.50
local cured meats and cheeses from our valleys

Iberian board 26.50

First courses

Home-made gnocchi, the house spaghetti, 3 risottos.

Home-made gnocchi with Bolognese ragù 19.50

Spaghetti carbonara 19.50

Spaghetti Borgovecchio 18.50
cherry tomatoes, chilli, garlic and Grana shavings

Spaghetti with clams 19.50

Seafood spaghetti 21.50

Merlot risotto with luganighetta (Ticino pork sausage) 20.50

Saffron risotto with porcini 20.50

Seafood risotto 20.50

The great classics

Grilled meat, the cordon bleu, fish.

Marinated chicken breast 25.50

Cordon bleu 350 g 29.50

Entrecôte with Café de Paris butter 38.50

Sliced beef steak with rocket and Grana shavings 38.50

Beef tartare 160 g 28.50

Beef tartare 250 g 31.50

Picanha (rump cap), minimum 2 people ..... 38.00 per person

Mediterranean-style sea bream 27.50

Large mixed fried fish with vegetables 32.50

Pizzas

From the wood oven. A classic dough with 00 flour from the Mulino di Maroggia, or a 7-grain one with sesame and sunflower seeds: your choice.

Marinara 11.50
tomato, garlic, oregano

Margherita 12.50
tomato, mozzarella, basil

Napoli 13.00
tomato, mozzarella, anchovies

Romana 13.50
tomato, mozzarella, anchovies, olives, capers

Ham 16.00
tomato, mozzarella, ham

Plain calzone 16.00
tomato, mozzarella, cooked ham

Parmigiana 16.50
tomato, mozzarella, aubergine, Grana

Mascarpone and rocket 16.50
tomato, mozzarella, mascarpone, rocket

4 cheeses 17.00
tomato, mozzarella, gorgonzola, Grana, taleggio

Vegetarian 17.00
tomato, mozzarella, grilled vegetables

Diavola 17.50
tomato, mozzarella, spicy salami, olives

Sorrentina 17.50
tomato, buffalo mozzarella, cherry tomatoes

4 seasons 17.50
tomato, mozzarella, ham, artichokes, olives, mushrooms

Ham and mushrooms 17.50
tomato, mozzarella, ham, mushrooms

Ham and gorgonzola 17.50
tomato, mozzarella, ham, gorgonzola

Hawaiian 17.50
tomato, mozzarella, ham and pineapple

Capricciosa 18.00
tomato, mozzarella, ham, artichokes, olives, mushrooms, anchovies

Loaded calzone 18.00
tomato, mozzarella, ham, artichokes, mushrooms, anchovies

Tirolese 18.50
tomato, mozzarella, speck (smoked ham), gorgonzola

Fantasia 18.50
tomato, mozzarella, spicy salami, mushrooms, Grana

Lusitana 18.50
mozzarella, olives, cherry tomatoes, salt cod

Prosciutto 19.00
tomato, mozzarella, prosciutto

Valtellina 19.50
tomato, mozzarella, bresaola (air-dried beef), rocket, Grana

Oliveira 19.50
tomato, mozzarella, porcini, olives, luganiga (Ticino pork sausage)

Borgovecchio 19.50
tomato, mozzarella, luganiga (Ticino pork sausage), formaggella (soft local cheese), onion

Andalusia 27.50
tomato base, buffalo mozzarella, pata negra ham

Wines

The wine room starts with Merlot from Balerna and the producers of the Mendrisiotto. Prices by the bottle; the rest of the cellar is on the wall.

San Rocco, Merlot del Ticino DOC 34.–
Fumagalli, Balerna

Ronco d'Arzo, Ticino DOC 49.–
Fumagalli, Balerna

San Giorgio rosato, Merlot del Ticino DOC 32.–
Fumagalli, Balerna

Piccola vigna, Merlot del Ticino DOC 33.–
Ortelli, Corteglia

I trii pin, Ticino DOC 38.–
Ortelli, Corteglia

Gaio, Svizzera italiana IGT 36.–
Trapletti, Coldrerio

Colli del Mendrisiotto, Bianco del Ticino DOC 30.–
Mezzana, Coldrerio

Aurora, Bianco del Ticino DOC 50.–
Fumagalli, Balerna

Berlucchi 61 brut, Franciacorta DOCG 64.–
Berlucchi, Corte Franca

Bonnaire brut tradition, Champagne AOC 90.–
Maison Bonnaire

Prices in Swiss francs, VAT and service included.
Ask our staff for the allergen list. The 7-grain dough may contain traces of soya, mustard, lupin and milk.