

For the provision ask the staff

THEY COLLABORATE WITH US...

Dafne Gianettoni Sonogno Farm – Alpe Vegorness

Our farm is located in Sonogno, the last village in the Verzasca Valley. In the attached dairy, we transform the milk from our 25 horned brown cows into delicious cheeses. During the winter, the cows are kept in Sonogno (920 meters above sea level). In late spring, we move to the pastures of Mount Cabione, where the cows graze freely day and night between 1,000 and 1,200 meters above sea level, feeding on fresh grass from the mountain meadows. Around mid-June, we load the Alpe Vegorness, which extends up to 2,400 meters (Lake Barone). The alp has two dairies, Corte di Fondo and Corte Piodoo, where we produce ALPE VEGORNESS DOP cheese. The alpine pasture is accessible only on foot (1 hour's walk to Corte di Fondo, 2 hours to Corte Piodoo, and 3 hours to Corte Barone and Corte Porchier). Both humans and animals require particular tenacity, as the slopes are particularly steep and the grass struggles to grow among the numerous rocks. Our cheeses are stored in maturation cellars in Sonogno, where we take care of the cheeses daily, ensuring they are not only delicious to eat but also pleasing to the eye. With an eye to the past, we tenaciously keep this traditional activity alive, but with an eye to the future, we offer a range of healthy, authentic, and locally sourced products.

Butcher's Valsangiacomo SA



Palmeri fish shop



A centuries-old tradition where Giovanni combines ancient secrets and techniques with the most modern needs. What the Palmieri fish shop wants to highlight is precisely the artisanal aspect, carried out personally by Giovanni.

Net fishing (trout, whitefish, perch, zander...), filleting, smoking (Elda's recipe), and pickled fish (Elda and Pepin).

The freshness and quality of Lake Maggiore fish. But also the art of its processing, and prompt delivery, which guarantees the freshness of the product.

Menù

RISTORANTE

Brio
da Marti e Nino

Welcome to *Brio*,
we want to be your tasty, relaxing break.
To ensure your experience is complete and enjoyable,
please let us know of any allergies or intolerances and
don't hesitate to contact us.
We're ready to provide you with any information you may
need about food and beverages.

Martina & Antonino

Discover all the new additions to our menu.



@brioristorante

APPETIZERS

Mixed salad

(salad with red and green lollo mushrooms, cherry tomatoes, and carrots, dressed with our vinaigrette)

9 -.

Ticino cutting board

(Sonogno “Gianettoni” cheeses, Mendrisiotto “Valsangiacomo” cured meats, and pickled vegetables)

27 -.

(Only “ValsanGiacomo” cured meats)

18-.

(Only “Gianettoni” cheeses)

18-.

Peppered mussels

19 -.

Tartare – krappen

(hand-cut beef tartare, donuts with sour cream, fried onion and chives)

29 -.

Whitefish and caponata

Lake Maggiore whitefish (eggplant, zucchini, onions, cherry tomatoes, pine nuts, and raisins)

24 -.

FIRST COURSES

Fresh tagliolini with clams

26 -.

Fresh tortelli with cooked ham and cream

26 -.

Lemon risotto with Lake Maggiore trout tartare

Min 2 pax

29-.

Vegetarian options upon request

SECONDS

Lake Maggiore zander, brown-butter potato foam, chanterelles

34 -.

Portobello mushroom, brown-butter potato foam, and chanterelles

25 -.

Milanese cotoletta with rucola and cherry tomatoes

(Swiss veal cutlet on the bone)

50 -.

Beef fillet, beef jus, grilled baby lettuce

(Swiss beef fillet from the Valsangiacomo Butcher's Shop)

48 -.

DESSERT

Apricots, vanilla

12 -.

Cherry pie

16 -.

Sicilian brioche, lemon sorbet

10-.