For the provision ask the staff
All the prices are in Swiss Francs.

THEY COLLABORATE WITH US...

Dafne Gianettoni Farm, Sonogno – Alpe Vegornesss

In Sonogno, in the heart of the Verzasca Valley, a family has for generations upheld the ancient tradition of mountain livestock farming and cheese production.
*Their 25 Brown Swiss cows spend the summer grazing on the pastures of Monte Cabione and Alpe Vegorness; it is here, at altitudes of up to 2,400 meters, that the renowned *Formaggio d'Alpe Vegorness* PDO cheese is produced.*
It is an enterprise built on hard work, passion, and respect for the land—one that continues to transform its cows' milk into authentic products deeply rooted in the Verzasca Valley.

Butcher's Valsangiacomo SA

Palmeri fish shop

A centuries-old tradition in which Giovanni combines ancient secrets and techniques with modern needs. What the Palmieri fish shop aims to highlight is precisely the artisanal work carried out personally by Giovanni.
*Net fishing (for trout, whitefish, perch, zander...), fish filleting, smoking (using Elda's recipe), and *carpione*-style preparation (Elda and Pepin).*
It is about the freshness and quality of Lake Maggiore fish, but also the art of processing it and the immediate delivery that ensures the product's freshness.

SD FOOD SA

Bread of our production – first service included, each supplement CHF 1.–

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

Green Salat

10-.

Radicchio Salat, Lollo red, carots, walnuts, apples

16-.

Ticino cutting board

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

27 -.

Sweetbread, black garlic mayonnaise

26 -.

Tartare – donut

(hand-cut beef tartare, donut 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 white ragù

29-.

Pumpkin tortelli with brown butter foam

27-.

Saffron risotto with veal ossobuco

Min 2 pax

40-.

Vegetarian options upon request

MAIN COURSES

Lake Maggiore Pike Perch, brown-butter potato foam, chanterelles

34 -.

Portobello mushroom, brown-butter potato foam, and chanterelles

25 -.

Milanese cutlet with rucola and cherry tomatoes

(Swiss veal cutlet on the bone)

50 -.

Chamois, his jus, endive, pears

52 -.

DESSERT

Cheesecake, figs

13 -.

Apple cake with vanilla ice cream

14 -.

Chocolate Caprese cake with American Grape sorbet

14-.