PALACINEMA
LOCARNO

DAILY MENU

2 – 6 November 2026

MONDAY 2 NOVEMBER	TUESDAY 3 NOVEMBER	WEDNESDAY 4 NOVEMBER	THURSDAY 5 NOVEMBER	FRIDAY 6 NOVEMBER
SALAD Seasonal mixed salad	**STARTER** Puff pastry with aubergine cream, büscion goat cheese, Taggiasca olives and seasonal mixed salad	**SALAD** Seasonal mixed salad	**STARTER** Warm couscous with baby vegetables, vegan feta and basil oil	**SALAD** Seasonal mixed salad
MAIN COURSE Chicken saltimbocca alla romana with saffron risotto *or* **VEGETARIAN DISH** Ricotta with winter savory, crispy carasau flatbread and balsamic radicchio	**MAIN COURSE** King prawn tails with black rice timbale, snow peas and coconut milk curry sauce *or* **VEGETARIAN DISH** Buffalo mozzarella caprese with Yoom tomatoes and basil oil	**MAIN COURSE** Pumpkin ravioli with creamy gorgonzola and amaretti *or* **VEGETARIAN DISH** Red polenta with “Onze” egg, seasonal vegetables and Gottardo cheese fondue	**MAIN COURSE** Sliced venison with savoy cabbage and cured ham, red cabbage and spätzli *or* **VEGETARIAN DISH** Marinated organic Ticino seitan with curry sauce, courgettes and black rice	**MAIN COURSE** Salmon fillet with lemon salmoriglio, spinach and wild rice *or* **VEGETARIAN DISH** Beetroot tartare with sour cream, chervil and crispy turmeric

DAILY MENU PRICES

FULL DAILY MENU ..... **19.- CHF**
Starter or salad + main course or vegetarian dish

MAIN COURSE / VEGETARIAN DISH ..... **15.- CHF**

AUTUMN SPECIALS

Available all week

Tagliatelle with porcini mushrooms ..... **23.- CHF**

Venison entrecôte wrapped in savoy cabbage and Ticino cured ham ..... **38.- CHF**
Lingonberry jus, seasonal vegetables, braised red cabbage and spätzli

For information on allergens and the origin of our products, please ask our staff.