LA GAZZETTA GABBANI

DICEMBRE 2023

SPECIALE TARTUFO BIANCO grattato al tavolo 8.00/gr

Qualsiasi piatto del menu principale può essere servito con il nostro tartufo grattato sul momento

WEISSER TRÜFFEL, frisch am Tisch gerieben CHF 8.00/gr Jedes Gericht aus der Hauptkarte kann mit unserem Trüffel serviert werden

Jedes Gericht aus der Hauptkarte kann mit unserem Trüffel serviert werden

SPECIAL WHITE TRUFFLE freshly grated at the table CHF 8.00/gr Any dish from our Main menu can be served with our truffle

Antipasti

Occhio di bue con tartufo

Spiegelei it Trüffel

Fried egg with truffle

CHF 28.00 nero/schwarze/black

CHF 39.00 bianco / weisser / white

Patatine fritte con tartufo

Pommes frites mit Trüffel French fries with truffle

CHF 24.00 nero / schwarze / black

CHF 33.00 bianco / weisser / white

Primi

Taglioling contentue

Tagliolino con tartufo Tagliolino mit Trüffel

Tagliolino with truffle

CHF 42.00 nero/schwarze/black

CHF 54.00 bianco / weisser / white

Risotto con Gallinacci e tartufo

Risotto mit Pfifferlinge und Trüffel Risotto with chanterelle and truffle

CHF 48.00 nero/schwarze/black

CHF 59.00 bianco / weisser / white

Plin al sugo d'arrosto e soffice al parmigiano e tartufo

Plin Ravioli mit Bratenjus und Parmesanschaum und Trüffel

Ravioli Pin with gravy and parmesan foam and truffle

CHF 46.00 nero/schwarze/black

CHF 56.00 bianco / weisser / white

Secondi

Rindfilet Rossini mit Schwarzer Trüffel, Kartoffeln Gratin und Saisongemüse

Beef fillet Rossini with black truffle flavour with pommes gratin and season vegetables

CHF **65.00**

Guancetta di manzo brasato con puré al burro di montagna

Geschmorte Rinderbäckchen mit cremiger-Bergbutter-Kartoffelpüree

Braised beef cheeks with creamy alp butter potatoes puree

CHF 48.00



Snack

Scrocchiarella con mortadella, stracciatella di burrata e miele al tartufo

Scrocchiarella mit Mortadella, Stracciatella di burrata, Trüffelhonig Scrocchiarella with Mortadella, Stracciatella di burrata, Truffle honey

CHF 31.50

Vino al bicchiere

Sprudel aus der Champagne

Ponson Brut Rosé, Chardonnay, Pinot Noir, 18.50/dl

CHF 18.50 ₹

Weiss aus Italien

Soave, Corte Sant'Aida, 80%Garganega/20%Trebbiano

CHF 10.00 ₹

Rot aus Italien

Stramonia Benaco Bresciano, Casina Belmonte, Cabernet Sauvignon e Merlo

CHF 10.00 ₹

Rot aus dem Tessin

Alinda, Agriloro, 100% Merlot

CHF 10.00 ₹

GABBANI YESTERDAY AND TODAY

HOTEL, RESTAURANT, BAR, CATERING, GASTRONOMY, BUTCHER, WINE SHOP, BAKERY, PASTRY SHOP, CHEESE SHOP, FRUIT AND VEGETABLE, STREET FOOD

DEDICATION AND PASSION FOR FINE TASTES



Gabbani is a family company steeped in tradition. Founded on 23 December 1937 by Domenico Gabbani, a qualified butcher and experienced gastronome, opened his butcher and delicatessen shop in an old town house in Via Pessina. In those days, circumstances were rather humble. Domenico's wife, Giulietta Beltrami from the Blenio valley, ran the register, while he and his sister-in-law served behind the counter and a delivery boy took care of the deliveries. Gabbani developed its brand and became the place in Lugano for exquisite specialities, fine tastes and quality and it still is today. At the beginning of the 1960s, Domenico's son Lino took over the responsibilities of running the business and developed the company with considerable entrepreneurial vision.

Specialisation, appreciation of regional products, individual service and customer care are the basic principles of the latest additions to the business. The butcher shop has been joined by cheese shop with a fruit and vegetable corner, as well as a bakery, a wine shop and a flower shop. Gabbani has also been a pioneer in the field of catering and event management. Today, Domenico and Francesco, Lino's sons, continue the gastronomic traditions of the business with great commitment and passion. High standards of quality, valuable raw materials, local and artisan products and the spirit of innovation are deeply rooted in the traditions of Gabbani and have been carefully cultivated from its beginnings to the present day.

The Gabbani Restaurant & Bar opened in the Piazza Cioccaro in 2010 and at the same time, the cheese, bakery, wine, and fruit and vegetable shops also relocated their businesses there. A stylish mix of fine food shops emerged together with the restaurant and bar, creating an exciting culinary project in a historic setting, right in the middle of Lugano's old town.



In 2012 the extraordinary structure around the ancient courtyard of a former convent opened its doors as the Hotel Gabbani. The Design hotel in the center of Lugano, offers 17 rooms and impresses with an individually designed high class interior, the perfect choice for guests looking for an unique and charming ambience surrounded by the culinary temptations of Gabbani's fine food shops.

In the same year the historic meat processing workshop Prada in Bioggio was integrated into the company. This is a significant step and allows Gabbani to directly control the quality and origin of its meat products, as well as their processing and in-house storage. The Director Mauro Prada continues to run the business together with the Gabbani brothers.

In 2015, Gabbani took over the Gant production workshop for Panettone and Amaretti in Novazzano (the well-known former Vialetto). Delicious pastries, are prepared here every day with great care and skill according to traditional recipes, handmade with best quality ingredients.