




RISTORANTE GABBANI

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THE STORY

A PASSION FOR GENUINE TASTES SINCE 1937

It all began with a gastronomy store in Via Pessina 12, which over the years grew and became a temple for quality food. Domenico and Francesco Gabbani, Lino's sons and Domenico's grandchildren, are keeping up with the family tradition with passion and dedication. In 2012 they opened their Hotel and Restaurant in a former convent at Piazza Cioccaro in Lugano, which became one of Lugano's most famous icons. So history goes on, in the pursuit of beautiful and delicious things.

OUR "KM VERO"

Gabbani's philosophy is based on Zero-Km products, which we also call 'Km Vero', and is put into practice daily on several fronts. We believe and invest in local producers and products, as well as in the places that can offer us the best quality. "Vero" are the kilometres of the Gabbani supply chain reduced to the minimum by the acquisition of small production facilities, such as the Prada butchery in Bioggio or the Gant bakery in Novazzano. "Vero" is the authentic and sincere relationship we have established with our suppliers over the years. "Vero" is therefore the daily research we offer you with the best products that we study, taste, experiment and select for you. "Vero" is the relationship that Gabbani cares to establish with its customers, listening to their needs and trying to always offer freshness and delicious products



OUR MEAT

CONTROL AND QUALITY

In order to offer improved, quality-controlled product, in 2012 the brothers Domenico and Francesco Gabbani purchased the meat processing facility "Prada" in Paradiso, which was later moved to Bioggio (TI). The meat served at our counters come from animals which are carefully selected by the Director, Mauro Prada, and raised according to high quality standards. Prada also produces various sausages, luganighe and hams using traditional and local recipes.

SELECTION OF RAW MATERIALS AND THE MATURING PROCESS

All of our meat goes through a strict process that begins with the careful selection of the raw materials directly from the local or Swiss breeder. Subsequently, the meat is hung on the bone, which is essential for retaining the aroma of the meat and its delicacy. The maturing process is carefully performed by our experienced butchers in Bioggio.

FROM THE LOCAL BREEDER ONTO YOUR TABLE

Finally, the meat is served with dedication and professionalism by our vendors in via Pessina 12 and prepared with great care by our Chef Salvatore Messere and his team at our Restaurant in Lugano and Zürich.

For additional information about allergies, please ask our staff for the detailed list.

ORIGINS AND PROVENANCE OF OUR MEAT. Beef CH, calf CH, pork CH, poultry CH/FR, cured meat CH/IT/ESP.

ORIGINS AND PROVENANCE OF OUR FISH. Red shrimp (*Aristaeo-morpha foliacea*): zone FAO 37 Mediterranean Sea-trawl net fishing OTB, wild; Salmon (*Salmo salar*): zone FAO 27 Norway – aquaculture farming; Octopus (*Octopus vulgaris*): zone FAO 34 Central Eastern Atlantic –pot and trap fishing, wild; Anchovies (*Engraulidae*): zone FAO 27 Cantabrian Sea - surrounding and drop net fishing. Cuttlefish (*Sepia Officinalis*): zone FAO 34 Central Western Atlantic–pot and trap fishing; Bottarga (*Musil Cephalus*): zone FAO 37 – weir fishing.





I PIATTELLI

CONTINUED SERVICE

Depending on availability and aging process

Raw ham Gabbani-Selection

Simple CHF 28.00 - with buffalo mozzarella CHF 36.00 - with burrata CHF 43.00

Mixed Gabbani charcuterie on a wooden board

For two: CHF 28.50

Starting from 3 people: CHF 41.00

Mixed cheese board Gabbani selection

For two: CHF 28.50

Starting from 3 people: CHF 41.00

Dried beef meat Gabbani production

CHF 27.50

LE SCROCCHIARELLE

CONTINUED SERVICE

Culaccia raw ham and burrata

CHF 30.00

Datterini tomatoes, mozzarella and basil


CHF 27.00

Buffalo straciatella with anchovies from Cantabrian Sea

CHF 30.50

Mortadella, buffalo straciatella, pistacchio cream and native olive oil

CHF 29.50





SALADS

Green salad

Small CHF 14.00

Large CHF 20.00

Mixed salad

Small CHF 16.00

Large CHF 23.00



Nizzarda salad

Lettuce, french beans, black olives, tuna fish, tomato, anchovies and boiled eggs

CHF 28.50

Caesar salad

Chicken breast, lettuce, croutons, parmesan cheese slivers and "Caesar" sauce

CHF 29.00

Tricolore salad

Lettuce, avocado, tomato and buffalo mozzarella

CHF 28.00







STARTERS

Crunchy cauliflower, slightly spicy with Yuzu mayonnaise 

CHF 26.00

Small bulgur balls with chickpea humus 
and Tzatziki sauce

CHF 27.00

Buffalo mozzarella, oregano datterini tomatoes 
and basil cream

CHF 28.50

Salmon tartare with ginger, avocado,
baby salad and pepper Sansho crumble

CHF 33.00

Beef tartare Gabbani selection with a light Béarnaise sauce
and toasted Sant Abbondio dark bread


CHF 37.00

Mazara red prawn carpaccio, balsamic pearls,
coconut sauce and fried rocket salad

CHF 35.50

Smoked duck breast, burrata, mustard,
caramelised onion and “Lingue di gatto” bread

CHF 27.50







FIRST COURSE

FRESH PASTA FROM OUR IN HOUSE PRODUCTION

Gluten-free pasta available on request

Lasagnetta with aubergines and mozzarella, datterini tomatoes coulis, 
basil and Taggiasca olives
CHF 30.00

Pasta Pacchero "Verrigni" with datterini tomatoes and basil 
CHF 28.50

Ravioli Plin with gravy and Parmesan foam
CHF 35.00

Pasta Pacchero "Verrigni" Amatriciana
CHF 35.00

Cacio e pepe
18 minutes waiting time
CHF 28.00

Pasta Rigatoni "Vicidomini" Carbonara
CHF 31.00

Spaghettone "Gragnano" aglio olio e peperoncino,
cetara anchovies and breadcrumbs
CHF 27.00





MAIN COURSE

Saffron risotto with veal ossobuco in reduced gravy

CHF 53.00

Hamburger “Gabbani” with french fries

Swiss beef burger Gabbani-Selection, Cheddar cheese, lettuce, tomatoes, bacon, caramelised onion, pickles, ketchup, mayonnaise and mustard

CHF 37.00

La Milanese

Breaded veal chop with rocket salad,
cherry tomatoes in balsamic vinegar

CHF 52.00

Ribeye with Béarnaise estragon sauce, new potatoes
with rosemary and seasonal vegetables

CHF 53.00

Grilled “butterfly” seabass with new potatoes
with rosemary and seasonal vegetables

CHF 43.50

Rossini beef fillet, truffle scented sponge,
new potatoes with rosemary and seasonal vegetables

CHF 59.00

EXTRA SIDE DISHES

New potatoes with rosemary CHF 9.00

French fries CHF 8.00

Seasonal vegetables CHF 12.00





DESSERT

Cannolo siciliano (tube shaped shell of fried pastry filled ricotta cream)

CHF 6.00 / piece

Tiramisù

CHF 15.00

Homemade Cheesecake with passion fruit sauce

CHF 12.00

Small chocolate cake with a soft Guanaya heart and vanilla ice cream

CHF 16.00

GELATO GABBANI

1 gusto CHF 6.00 – 2 gusto CHF 10.00

Ice cream flavours: lemon, chocolate, pistachio, vanilla

