

ROOTS

LOUNGE &
RESTAURANT

A stylized graphic of roots in a dark green color, extending from the bottom of the letter 'T' in the word 'ROOTS'.

MENU

Roots means exactly that: roots.
Roots that connect us to our family, to our land,
to the values that shaped who we are.
We chose this name because everything we are
comes from there: from a love for simple food, genuine hospitality,
and the desire to make every person feel at home.
Roots is our way of remembering who we are.
And of giving you a place to come back to.
Welcome.

Some foods may contain allergens.
If you have any allergies or intolerances, please ask our staff for information before ordering.

TO SHARE

FRENCH FRIES

8.-

COLD CUTS & CHEESE BOARD (S/M/L)

28- / 35.- / 45.-

FRIED CALAMARI

With lime and ginger mayonnaise

15.-

3 LAMB ARROSTICINI

13.-

OUR PINSE

Margherita

Tomato, fiordilatte, basil and extra virgin olive oil

16.-

Tartarina

Focaccia base, beef tartare, burrata stracciatella and pistachios

28.-

Salsiccia e Patate

Fiordilatte, sausage, potatoes, basil and extra virgin olive oil

23.-

Crudo e Burrata

Focaccia base, Parma ham and burrata stracciatella

23.-

Vegetariana

Tomato, fiordilatte, eggplant, zucchini and bell peppers

20.-

STARTERS

Squid tagliatelle, pea cream, squid ink sauce, macadamia nuts

22.-

64°C egg, potato and Gruyère cream, mushroom ragù and hazelnut shavings

25.-

Salmon tartare, avocado, mango sauce, black lemon powder, dill emulsion

26.-

Black Angus tartare, smoked egg yolk,
hazelnuts, sweet-and-sour shallots, fermented garlic

30.-

Savory cheesecake with red prawn tartare and pistachio crumble

30.-

FIRST COURSES

(Gluten-free + CHF 3)

Strozzapreti with zucchini cream, stracciatella and macadamia crumble

24.-

Pappardelle with farmyard ragù, Pecorino shavings

26.-

Sardinian gnocchetti, luganighetta sausage, saffron, red and yellow datterini tomatoes

26.-

Calamarata pasta with baby squid, olives and toasted bread crumble

28.-

Pumpkin risotto, crispy sausage and cheese fondue

28.-

MAIN COURSES

Iberico secreto, friggirelli peppers, blackberries and shallots

38.-

Crusted pork tenderloin with chanterelle mushrooms, Brussels sprouts, crushed potatoes and its jus

42.-

Crispy octopus tentacle on potato cream, 'nduja oil and sweet bell peppers

38.-

Roasted celeriac, apple, hazelnuts, black garlic and vegetable jus reduction

32.-

Cod loin, edamame, baby spinach and vermouth sauce

38.-

BURGER

Black bun charcoal bread with crispy chickpea-crust octopus, rocket, stracciatella, sun-dried tomatoes, lime and ginger mayonnaise

32.-

Black Angus and Gruyère, crispy fried onion rings, lettuce, bacon jam and purple cabbage ketchup

30.-

MENÙ BABY

Pasta with tomato sauce, or butter and Parmesan

10.-

Mini cheeseburger with French fries

15.-

Chicken nuggets served with French fries

15.-

DESSERT

(Homemade)

Soft-centered pistachio fondant

10.-

Napoleon pastry with pastry cream and dulce de leche

10.-

Hazelnut shortcrust pastry, ricotta and pear

10.-

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roots.lugano