



# LA CORTE DEI SAPORI

news

EVENT PLANNING, VERNISSAGE, RESTAURANT, VINERIA TICINESE, FISH MARKET, BRACERIA ELVETICA, BAKERY & CAFFÈ

Corte dei Sapori comes from our passion for catering and gastronomy. A passion that, over the years, has become a great profession.

Corte dei Sapori project was born in Quartiere Maghetti in 2018, with the inauguration of Braceria Elvetica. A boutique of first-choice Swiss meat. The project expanded in 2020, with the opening of Wine Bar "Vineria Ticinese".

A large cellar with carefully selected wines from the territory and international origin, perfect to savour with local Swiss delicious charcuterie and dairy products.

Corte dei Sapori project then reached its goal in 2021, with the opening of the Fish Shop with restaurant "Pesce Pazzo" (Crazy Fish).

The ideal place to purchase fresh fish, as at the ancient fish markets on the seashore, or for those



who love seafood cuisine. Our terrace is the perfect location to comfortably savour seafood specialties. But this doesn't end here! Corte dei Sapori also has in store for you a last charming gift full of tastes: "Latte Macchiato". An Italian-style Bakery Café with handmade bakery products and a delicious coffee choice of multiple flavours and savours.

Corte dei Sapori is a meeting point for those who love quality Swiss meat; those who enjoy quality drinking, with excellent, selected wines; those who have a sweet tooth for Sweet Bar, with its original, innovative and delicious bakery and coffee products; those who are in love with seafood, either to purchase or to savour here at our Fish Market with show cooking. Corte dei Sapori wishes to transform Quartiere Maghetti, at the heart of Lu-

gano, into an innovative and futuristic island. Not just for the food sector, but also as a place for events, vernissages and much more. Stay tuned to our social media channels to find out the news updates that, day by day, build up our future. A great project for great people who want quality, excellent service and courtesy every single day.

*La Corte dei Sapori*



## GOING TO SEA . . .



If you go fishing with a fishing rod and a hook, you are a fisherman. A fisherman can fish by sitting at the dock or standing on a boat in the middle of a lake. Sometimes fishermen release the fish they have just caught, other times they bring it home to have it grilled.

Fishermen are fascinating creatures; they can remain silent for hours in front of their fishing rod, keeping it tenderly in their hands, though pulling firmly as soon as they realise that something has bitten. There's some poetry in each of them.

*"The fishermen know that the sea is dangerous and the storm terrible, but they have never found these dangers sufficient reason for remaining ashore."*

*(Vincent van Gogh)*



## PESCE PAZZO

PESCHERIA CON CUCINA  
QUARTIERE MAGHETTI  
6900 LUGANO

TEL. +41 (0)91 921 26 03

INFO@PESCEPAZZOLUGANO.CH



## RAW FISH

*By pesce parvo*

FRESH LOBSTER	9.50 PER 100 G.
SCAMPI MEDIUM	12.50 PER 100 G.
SCAMPI MAXI	13.50 PER 100 G.
MEDIUM MAZZARA SCARLET PRAWN	14.50 PER 100 G.
MAXI MAZZARA SCARLET PRAWN	18.50 PER 100 G.



## Oysters



## OUR PLATEAUS

### PLATEAU N. 1

52.50

TUNA AND SALMON SASHIMI  
N.4 RED PRAWNS  
N. 2 SCAMPI  
N. 4 FIN DE CLAIRE OYSTERS

### PLATEAU N. 2

65.50

TUNA AND SALMON SASHIMI  
N.4 RED PRAWNS  
N. 2 SCAMPI  
N. 4 FIN DE CLAIRE OYSTERS  
N. 4 SEA TRUFFLE

### PLATEAU N. 3

185.00

TUNA AND SALMON SASHIMI  
N.6 RED PRAWNS  
N. 4 SCAMPI  
N. 4 FIN DE CLAIRE OYSTERS  
M.4 SEA TRUFFLE  
N.4 FASOLARE SHELLFISH  
STEAMED LOBSTER

## THE FRIED FISH

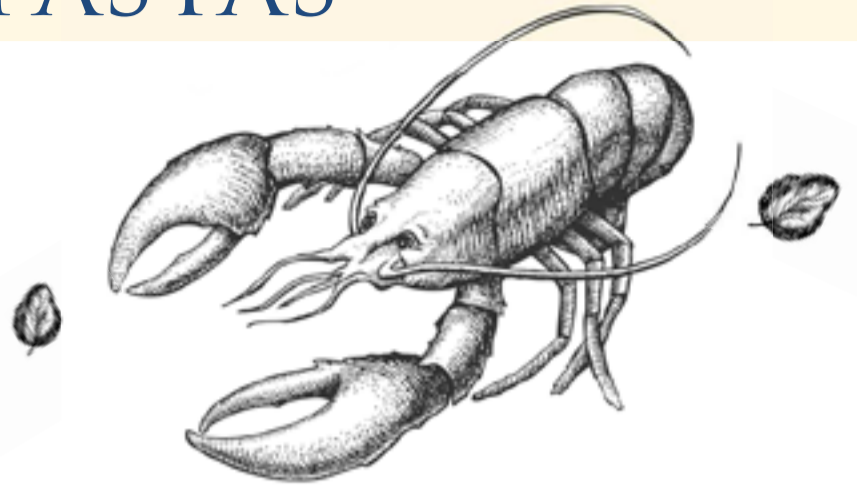
PARANZA	24.50
ANCHOVIES	14.50
PINK SHRIMPS AND ACQUADELLE	13.50
PRAWN, SQUIDS, MULLET	25.50
FISH AND CHIPS	22.50

## TARTARES & Carpaccios

	100 G.	200 G.
TUNA AND BURRATA	16.50	29.50
SALMON WITH ITS EGGS, MANGO SAUCE	16.50	29.50
AMBERJACK, WILD FENNEL	18.50	31.50
CARPACCIOS TRIS DA 50 G. EACH SEA BREAM, TUNA, SALMON		36.50
MARINATED SALMON CANTABRIAN SEA ANCHOVIES		36.50

# THE SAILOR'S PASTAS

CLAMS SPAGHETTI WITH BOTTARGA	22.50
SEAFOOD SCIALATELLO	21.50
RISOTTO WITH PRAWN CARPACCIO, BISQUE AND PISTACCHIO GRAINS	31.50
TORTELLI STUFFED WITH SEA BOLOGNESE DRIED SALTED COD WITH YELLOW DATTERINO TOMATOES	29.50



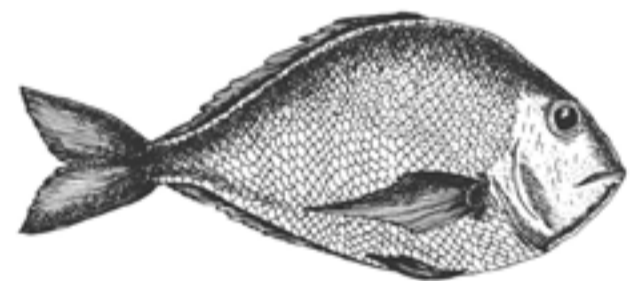
## SAUCEPAN SPECIALTIES



MARINARA MUSSELS	14.50
BABY OCTOPUS IN TOMATO SAUCE	18.50
SAUCEPAN DRIED SALTED COD	24.50
MIXED SOUTE' OF THE HOUSE	32.50

## main Courses

ROASTED OCTOPUS	23.50
TUNA TATAKI	26.50
GRILLED SALMON	21.50
RED CROAKER FISH SLICE WITH GLASSWORT AND CLAM SAUCE	34.50
CAUGHT BY WEIGHT FROM THE COUNTER	S.D.



## Our Salads

OCTOPUS AND POTATOES	16.50
SEA CLASSIC	18.50
CUTTLEFISH JULIENNE, GRILLED BABY SPINACH AND WALNUT	19.50
TUNA TATAKI, SONCINO AND RADISH	21.50
SALMON TARTARE, BABY LETTUCE, AVOCADO CREAM AND CHERRY TOMATOES	21.50

## SIDE DISHES

GREEN SALAD	5.00
MIXED SALAD	5.00
GRILLED VEGETABLES	5.00
SAUTEED VEGETABLES	5.00
FRENCH FRIES	5.00

Dear guest, upon request, our collaborators will be glad to inform you on the ingredients in our dishes that may cause **allergies or food intolerances**. If you wish to know the origin of our fish, you can consult the displayed list, or ask our waiters. – Pesce Pazzo

