



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	14.50 PER 100 G.
SCAMPI MAXI	19.50 PER 100 G.
MEDIUM SCARLET PRAWN	17.50 PER 100 G.
MAXI SCARLET PRAWN	19.50 PER 100 G.



MALOSSOL ROYAL PREMIUM

10 G.	29.50
20 G.	59.50
30 G.	84.50



OUR PLATEAUS

PLATEAU N. 1

95.00

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

PLATEAU N. 2

120.00

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

PLATEAU N. 3

210.00

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	16.50
CRUNCHY POLENTA, CREAMED COD, CAVIAR	29.50
PRAWN, SQUIDS, MULLET	28.50
FISH AND CHIPS	24.50

TARTARES & Carpaccios

	100 G.	200 G.
TUNA, BURRATA, AVOCADO SAUCE	16.50	29.50
SALMON WITH ITS EGGS, MANGO SAUCE	16.50	29.50
CROAKER, TOMATO CREAM, MINT, LEMON CAVIAR	18.50	31.50
AMBERJACK CARPACCIO MARINATED IN SPICES		36.50

THE SAILOR'S PASTAS

CLAMS SPAGHETTI WITH BOTTARGA	22.50
SEAFOOD SCIALATELLO	23.50
RISOTTO WITH BUFFALO RICOTTA, RED PRAWNS, TRUFFLE CREAM	35.50
SPAGHETTI ALLA CHITARRA WITH SEA URCHIN PULP AND BOTTARGA	29.50



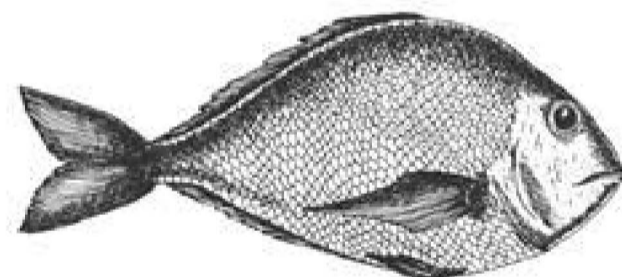
SAUCEPAN SPECIALTIES



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 Course

ROASTED OCTOPUS	23.50
TUNA TATAKI	26.50
GRILLED SALMON	21.50
SEARED CUTTLEFISH	32.50
CAUGHT BY WEIGHT FROM THE COUNTER	S.D.



Our Salads

OCTOPUS AND POTATOES	16.50
SEA CLASSIC	19.50
CATALAN MONKFISH WITH SEASONAL VEGETABLES	25.50
PUFFED COD, SONCINO, FENNEL, WALNUTS	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



Sparkling Wines

Castello di Cantone Blanc de Blancs <i>Castello di Cantone, Capolago</i>	90.-
Prosecco Gujot Extra Dry Doc Glera <i>Drusian, Bigolino di Valdobbiadene, Treviso</i>	40.-
Bellavista Alma Gran Cuvèe Brut Docg <i>Bellavista, Erbusco, Brescia</i>	75.-
Bellavista Alma non dosato Docg <i>Bellavista, Erbusco, Brescia</i>	80.-
Bellavista Tatto alla scala brut Docg <i>Bellavista, Erbusco, Brescia</i>	85.-
Bellavista Rosè Docg <i>Bellavista, Erbusco, Brescia</i>	110.-
Cà del Bosco, Cuvèe Prestige Franciacorta Brut Docg <i>Cà del Bosco, Erbusco, Brescia</i>	80.-

Champagne

Laurent Perrier Cuvèe Brut <i>Laurent-Perrier, Tours-sur-Marne</i>	110.-
Bollinger Special Cuvèe Brut <i>Bollinger, Ay</i>	130.-
Laurent Perrier Cuvèe Rosè Brut <i>Laurent-Perrier, Tours-sur-Marne</i>	185.-

Swiss white wines

Roncaia bianco <i>Vinattieri Ligornetto</i>	42.-
Vinattieri Bianco del Ticino <i>Vinattieri, Ligornetto</i>	54.-
Super B Bianco Ticino <i>Ronchi Biagi, Cadenazzo</i>	42.-
Sanzeno Sauvignon <i>Tamborini Vini, Lamone</i>	48.-
Antp Bianco <i>Castello di Cantone, Capolago</i>	42.-
Fiore di Chiara <i>Paolo Basso, Mendrisio</i>	54.-
Contrada Bianco del Ticino Doc <i>Brivio Vini, Mendrisio</i>	38.-

Italian white wines

Falanghina del Taburno Doc <i>La Fortezza, Benevento</i>	38.-
Gewürtztraminer Doc <i>Hofstätter, Trentino</i>	42.-
Pinot Grigio Doc <i>Jermann, Villanova, Gorizia</i>	50.-
Planeta Chardonnay <i>Planeta Vini, Palermo</i>	48.-
Vintage Tunina <i>Jermann, Villanova, Gorizia</i>	115.-
Sauvignon Sanct Valentin <i>St. Michael-Eppan, Appiano sulla Strada del Vino</i>	68.-
Pinot Bianco Sanct Valentin <i>St. Michael-Eppan, Appiano sulla Strada del Vino</i>	68.-
Marina Cvetic Riserva Doc Trebbiano d'Abruzzo <i>Az. Masciarelli, San Martino sulla Marrucchina</i>	70.-
Cervaro della Sala <i>Tenuta Antinori, Bolgheri</i>	98.-
Conte della Vipera <i>Tenuta Antinori, Bolgheri</i>	55.-
Lugana Dop Alto Mincio <i>Ottella Peschiera del Garda</i>	42.-
Costamolino Sardegna Doc <i>Argiolas Cagliari</i>	38.-
Vinnae Ribolla Igt <i>Jermann, Gorizia</i>	50.-
Blangè Langhe Doc <i>Cerreto Alba</i>	45.-
Friulano Doc <i>Livio Felluga, Udine</i>	58.-

French white wines

Grand Ardeche <i>Louis Latour, Beaune, Côte-D'Or</i>	38.-
Puilly fume Baron de Ladoucette	87.-

Rosè' wines

Scalabrone <i>Tenuta Antinori, Bolgheri, Toscana</i>	42.-
Le Rose di Chiara <i>Paolo Basso, Mendrisio</i>	50.-
Rosato rovere <i>Brivio Vini, Mendrisio</i>	60.-