



LA CORTE DEI SAPORI

news

EVENT PLANNING, RESTAURANT, WINE SHOP, FISH MARKET, STEAK HOUSE, BAKERY & CAFFE'

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.

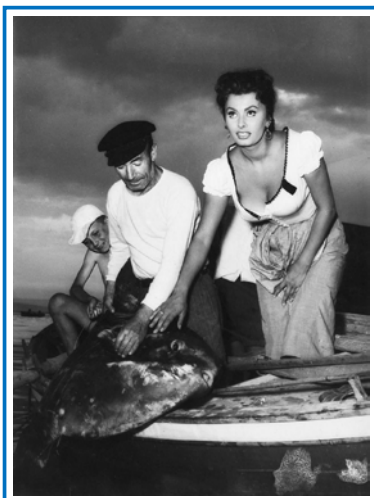
Corte dei Sapori is a meeting point for those who love quality Swiss meat; those who enjoy quality drinking, with excellent, selected wines; those who have a sweet tooth for Sweet Bar, with its original, innovative and delicious bakery and coffee products; those who are in love with seafood, either to 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

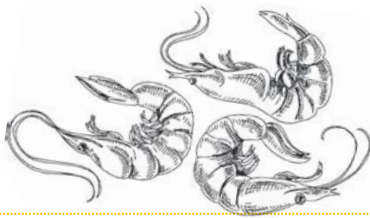


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RAW FISH

By pesce parvo

FRESH LOBSTER	11.50 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 PRAW
N.4 SCAMPI
N. 4 FIN DE CLAIRE OYSTERS

PLATEAU N. 2

120.00

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

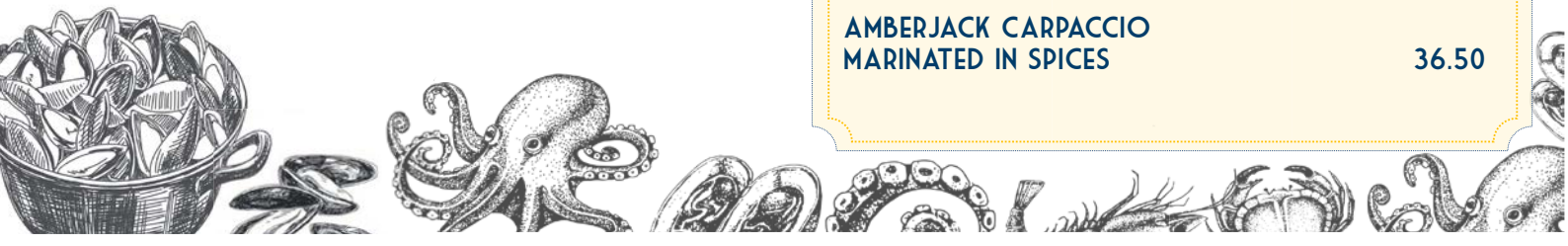
SAUCEPAN SPECIALTIES



MARINARA MUSSELS	18.50
BABY OCTOPUS IN TOMATO SAUCE	21.50
SAUCEPAN DRIED SALTED COD	24.50
MIXED SOUTE' OF THE HOUSE	38.50

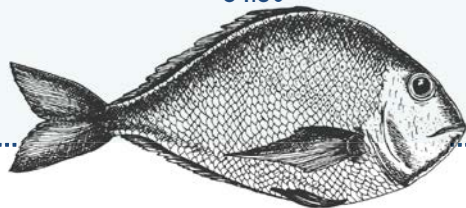
TARTARES & Carpaccios

	100 G.	200 G.
TUNA, BURRATA, GUACAMOLE 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



FISHERMAN'S *Fish Fry*

SHRIMPS, SQUIDS, RED MULLET
AND FRESH VEGETABLES
34.50



THE FRIED FISH

PARANZA B.D.	24.50
ANCHOVIES B.D.	16.50
SMALL CRUNCHY CANNOLI WITH RICOTTA FROM BUFFALO WITH LEMON, RED PRAWNS, CAVIAR	34.50
FISH AND CHIPS	24.50

THE SAILOR'S PASTAS

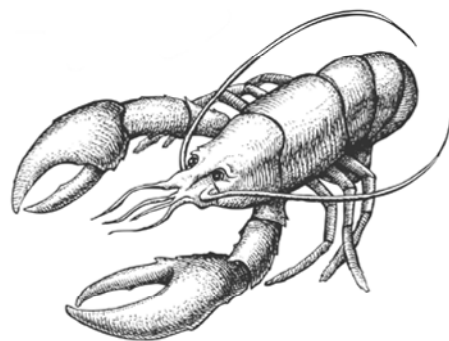
Scialatiello "PESCE PAZZO"

SCAMPI FROM GALLIPOLI, RED PRAWNS,
SELECTED SEAFOOD IN SAN MARZANO SAUCE
36.50

CLAMS SPAGHETTI WITH BOTTARGA	28.50
RISOTTO WITH BUFFALO RICOTTA, RED PRAWNS, TRUFFLE CREAM	35.50
SPAGHETTI ALLA CHITARRA WITH SEA URCHIN PULP AND BOTTARGA	29.50

main Course

ROASTED OCTOPUS	24.50
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	19.50
SEA CLASSIC	21.50
PRAWN CATALAN WITH SEASONAL VEGETABLES	32.50
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	5.50
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	90.-
<i>Castello di Cantone, Capolago</i>	
Prosecco Gujot Extra Dry Doc Glera	40.-
<i>Drusian, Bigolino di Valdobbiadene, Treviso</i>	
Bellavista Alma Gran Cuvée Brut Docg	75.-
<i>Bellavista, Erbusco, Brescia</i>	
Bellavista Alma non dosato Docg	80.-
<i>Bellavista, Erbusco, Brescia</i>	
Bellavista Tatto alla scala brut Docg	85.-
<i>Bellavista, Erbusco, Brescia</i>	
Bellavista Rosè Docg	110.-
<i>Bellavista, Erbusco, Brescia</i>	
Cà del Bosco, Cuvée Prestige Franciacorta Brut Docg	80.-
<i>Cà del Bosco, Erbusco, Brescia</i>	

Champagne

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

Swiss white wines

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

Italian white wines

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

French white wines

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

Rosé' wines

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

7.7% VAT and service taxes included.