

# BRISTORANTÉ BRISSAGO

Restaurant Manager  
Chef

Amy Kelly  
Andrew Buonavolonta

## A Brissago "Si Mange e Beve Italiano"

### Specialita della Casa

**Bellini** 7  
*Champagne Peach Nectar*

**Wild Cherry Old Fashioned** 8  
*Amarena Fabbri Cherries Woodford Reserve Whiskey*

**Bitter Lemon Martini** 9  
*Kettle One Vodka Campari Lemoncello*

**Cipriani** 7  
*Champagne Raspberries*

**Sgroppino Martini** 9  
*Prosecco Vodka Lemon Sorbet*

**Negroni** 7  
*Gin Campari Sweet Vermouth*

### Pizza al Forno

*from our wood fired pizza oven*

**Margherita** 12  
*Burrata Cheese Fresh Basil Giuditta Tomato*

**La Verdura** 11  
*Artichoke Roasted Tomatoes Roasted Peppers  
Pesto Goat Cheese*

**Prosciutto e Funghi** 14  
*Prosciutto Wild Mushrooms Parmigiano  
White Truffle Oil*

**Quattro Formaggi** 12  
*Mozzarella Gorgonzola Parmigiano Pecorino*

### Special Events

Private Parties Birthdays Anniversaries Corporate Events  
To plan a special event or private party  
Please Contact Jamaica Fincher @ 262-245-7552

# BRISTORANTÉ BRISSAGO

### Piccoli Piatti

**Cozze al Vino** 12  
*PEI Mussels Garlic White Wine*

**Calamari Fritti** 14  
*Calamari Peppers Basil-Lemon Vinaigrette*

**Bruschette con Mozzarella e Prosciutto** 10  
*Imported Bufala Mozzarella Prosciutto Crostini*

**Pettini all' Tartufo Bianco \*** 16  
*Diver Scallops White Truffle Honey Pancetta*

**Carpaccio \*** 13  
*Thin Sliced Beef Tenderloin Shaved Grana Padana  
Salt Capers Extra Virgin Olive Oil*

**Fagoto con Polenta \*** 14  
*Duck Liver Polenta Balsamic Moscato Reduction*

**Antipasto Verdura** 9  
*Roasted Peppers Artichokes Olives  
Pomidoriccio Tomato Eggplant Capanatina*

**Antipasto Salumaria** 16  
*Prosciutto Salami Sopressa Speck  
Pecorino Marinated Peppers*

### Insalate e Zuppe

**Insalata Casalinga alla Brissago** 7  
*Basil Lemon Vinaigrette Gorgonzola Walnuts*

**Insalata "Cesare"** 8  
*Romaine Crouton Garlic Dressing*

**Insalata Caprese** 12  
*Bufala Mozzarella Heirloom Tomatoes Basil*

**Arugula e Mela** 8  
*Green Apple Fennel White Balsamic Dressing*

**Zuppa di Sacchetti all' Tartufo Nero** 8  
*Parmigiano Black Truffle Handmade Sacchetti*

**Minestrone** 7  
*Fresh Market Vegetables Pasta shells Pesto*

**\* Consuming raw or under cooked meats, poultry,  
seafood, shellfish or eggs may increase  
your risk of food borne illness.**

# BRISTORANTÉ BRISSAGO

## Primi Piatti

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<b>Bucatini con Pomodoro</b>	<b>18</b>
<i>Roma Tomato Arugula Ricotta</i>	
<b>Agnolotti di Nonna</b>	<b>24</b>
<i>Hand Made Burrata Asparagus Brown Butter</i>	
<b>Tagalitelli con l'Aragosta Lemirandi</b>	<b>38</b>
<i>Hand Made Guitar String Pasta Lobster Pecorino</i>	
<b>Congelatti con Gamberi e Pomodoro</b>	<b>26</b>
<i>Prawns Vodka Sauce</i>	
<b>Capellini con Granchio e Prezzemolo</b>	<b>27</b>
<i>Jumbo Lump Crab White Truffle Crushed Pepper</i>	
<b>Pappardelle con Pollo</b>	<b>26</b>
<i>Artichoke Grilled Chicken Sundried Tomato Lemon Olive Oil Pecorino White Wine</i>	
<b>Risotto L' Asparago</b>	<b>24</b>
<i>Asparagus Lemon Truffles Reggiano</i>	
<b>Penne "Garganelli" alla Amatriciana</b>	<b>22</b>
<i>House Made Italian Sausage Tuscan Fennel Brunello Spicy Tomato Sauce</i>	
<b>Pappardelle alla Bolognese</b>	<b>20</b>
<i>Traditional Meat Ragu Fresh Parmesan</i>	
<b>Linguini Verde con Vongole</b>	<b>25</b>
<i>Spinach Linguini Clams Crushed Red Pepper Crushed Red Pepper White Wine</i>	

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## Esperienza e Brissago

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### Brissago Experience

Chef Selected Individually Prepared  
Taste Smell Share Experience

<i>Four Courses</i>	<b>65</b>
<i>Five Courses</i>	<b>75</b>

Summer Hours Tuesday-Sunday 5:30 PM to 10:00 PM

[www.grandgeneva.com/Brissago](http://www.grandgeneva.com/Brissago)

# BRISTORANTÉ BRISSAGO

## Secondi Piatti di Pesce

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<b>Tonno alla Griglia *</b>	<b>32</b>
<i>Grilled Tuna Tomato Olive Thyme White Polenta</i>	
<b>Salmone con Finocchio *</b>	<b>28</b>
<i>Wood Roasted Salmon Fresh Fennel Polenta</i>	
<b>Branzino alla Brissago *</b>	<b>34</b>
<i>Wild Sea Bass Brandad Potatoes Lobster Essence</i>	
<b>Tipo di Dentice Grigliato</b>	<b>26</b>
<i>Atlantic Red Snapper Saffron Risotto Romesco</i>	
<b>Cioppino</b>	<b>35</b>
<i>Fresh Fish and Sea Food Tomato Broth</i>	

## Secondi Piatti di Carne

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<b>Agnello alla Griglia con Aglio e Funghi *</b>	<b>34</b>
<i>Lamb Rack Balsamic Reduction Gnocci Spring Mushrooms</i>	
<b>Osso Buco alla Milanaise</b>	<b>28</b>
<i>Veal Shank Saffron Risotto Gremolata</i>	
<b>Filetto di Manzo al Gorgonzola *</b>	<b>34</b>
<i>Beef Tenderloin Gorgonzola Barolo Sauce</i>	
<b>Costata di Manzo al Porcini *</b>	<b>38</b>
<i>Porcini crusted Ribeye Polenta</i>	
<b>Pollo alla Griglia</b>	<b>27</b>
<i>Free Range Chicken Fesh Herbes Broccoli Rapini</i>	
<b>Saltimbocca</b>	<b>36</b>
<i>Veal medallion Pecorino Mushroom Risotto</i>	
<b>Costole Corte</b>	<b>28</b>
<i>Short Ribs Barolo Reduction Truffle Potatoes</i>	

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## Esperienza De Vino

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### Brissago Wine Experience

Chef Selected Individually Poured  
Sip Swirl Smell Taste Enjoy Italian  
Wines

<i>Piemonte Tour</i>	<b>35</b>
<i>Trentino and Toscana Tour</i>	<b>45</b>

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