

Ristorante a Lugano

Welcome.

Tonight, my dishes will tell you how Campania and Ticino met,
almost by chance, and then gave birth to this particular fusion
that today is the soul of my cuisine, which respects
and pays homage to these two territories.

You will feel the warmth and energy of Campania, with its tomatoes
hanging in the sun and the scents of the sea reaching the shore at sunset,
you will see the lush colours of Ticino, with the refreshing green
of its summer pastures and the rainbow of its traditional markets.

The intense colour of freshly picked lemons in Sorrento
will mix with the sweet taste of chestnuts from the Lugano woods,
as evoked by the restaurant's symbol.

Here is the story of my I Due Sud,
an adventure to be enjoyed with all the senses.

MARCO VENERUSO
Executive Chef

I DUE SUD
Ristorante a Lugano

FROM THE COSTIERA TO THE SWISS RIVIERA

AMBERJACK, LEMON AND SEA URCHINS
creation of 2020 - 4a, 14a

CUTTLEFISH NOODLES, TICINO HAM BROTH AND RADISHES
creation of 2024 - 14a

CANDLES PASTA, RED MULLET AND CAPERS
creation of 2021 - 1a, 4a

RED SNAPPER, PIENNOLO TOMATO AND PROVOLA CHEESE
creation of 2018 - 4a, 7a, 14a

PIGEON, CORN AND AMERICAN GRAPE
creation of 2024 - 1a, 7a, 8a, 12a

LA LIMONATA “A COSCE APERTE”
creation of 2024 - 7a, 12a

‘ASTRO’
creation of 2025 - 1a, 3a, 7a, 8a

LA CUCCUMELLA
Traditional Neapolitan coffee

PETIT FOUR
1a, 3a, 5a, 7a, 8a

CHF 200.-

I DUE SUD
Ristorante a Lugano

FALL FOLIAGE

OYSTER, POMEGRANATE AND MIXED GREENS
creation of 2026 - 14a

VENISON, JERUSALEM ARTICHOKE AND FIR
creation of 2026 - 1a, 6a, 8a, 9a, 12a

LUMACHINE, SNAILS, PARSLEY AND GARLIC
creation 2026 - 1a, 3a, 4a, 7a, 9a

COD, CAULIFLOWER AND SAGE
creation of 2026 - 1a, 3a, 4a, 9a

CHICKEN AND TRUFFLE
creation 2026 - 7a, 19a

LA LIMONATA “A COSCE APERTE”
creation of 2024 - 7a, 12a

‘GIRASOLE’
creation of 2026 - 3a, 7a, 8a

LA CUCCUMELLA
Traditional Neapolitan coffee

PETIT FOUR
1a, 3a, 5a, 7a, 8a

CHF 220.-

I DUE SUD

Ristorante a Lugano

BOUQUET FROM OUR GARDEN

SAVOY CABBAGE, BAY LEAF AND HAZELNUTS
creation of 2026 - 8a

ENDIVE, ORANGE AND POLLEN
creation of 2026 - 7a

LOTO RICE, HAY AND REDCURRANT
creation of 2026 - 3a, 7a

TOMINO CHEESE TACOS AND ONIONS
creation of 2026 - 1a, 7a

BEETROOT WELLINGTON AND TRUFFLE
creation of 2026 - 8a, 12a

LA LIMONATA “A COSCE APERTE”
creation of 2024 - 7a, 12a

‘POLICROMIA’
creation of 2026 - 1a, 9a

LA CUCCUMELLA
Traditional Neapolitan coffee

PETIT FOUR
1a, 3a, 5a, 7a, 8a

CHF 180.-

I DUE SUD

Ristorante a Lugano

8 COURSES ANTHOLOGY

A journey made up of 8 dishes
chosen by the Chef
through his gastronomic creations,
to transport you into his culinary world

CHF 250.-

TASTING MENUS ARE RECOMMENDED FOR THE ENTIRE TABLE

I DUE SUD

Ristorante a Lugano

3 (+1) À LA CARTE COURSES

Choose your 3 favorite dishes
from the tasting menus
and add a dessert of your choice

CHF 160.-

I DUE SUD
Ristorante a Lugano

OUR CHEESE TROLLEY

Select your favorites from our curated selection of fine cheeses from our two Southern regions:

TASTING OF 3 CHEESES	CHF 25.-
TASTING OF 5 CHEESES	CHF 40.-

WINE PAIRING

Your menu may be accompanied by a wine pairing curated by our Sommelier:

3 GLASS WINE PAIRING	CHF 70.-
6 GLASS WINE PAIRING	CHF 120.-
8 GLASS WINE PAIRING	CHF 150.-

SUSTAINABILITY AND EXCELLENCE, OUR INGREDIENTS

BREAD

All our bread comes from Triticum Bakery, a BIO SUISSE-certified bakery in Lugano.

SLOW FOOD PRESIDIA

Our Chef, a member of the Slow Food Ticino Chefs' Alliance, carefully selects several Presidia ingredients for the menus. These are Slow Food communities working daily to safeguard endangered native breeds, vegetable and fruit varieties, breads, cheeses, and more. Here are the Presidia featured in our Summer menu:

- Farina Bona
- Zincarlin from Val da Müg
- Alpine Sbrinz PDO

I DUE SUD GARDEN

Kitchen scraps from the Splendide are processed into compost, which is then used by the San Gottardo Foundation to cultivate the vegetables served at I Due Sud.

Our garden, managed directly by the San Gottardo Foundation and its beneficiaries, is located on the panoramic terraces of Casa Don Orione in Lopagno. Other BioSuisse-certified vegetables come from the "Orto Il Gelso" in Melano, which is also managed by the Foundation.

HONEY AND JAMS

Alongside our cheeses, we serve chestnut and linden honey, as well as jams made from 100% Swiss fruit, produced in the protected workshops of the OTAF Foundation, which has been supporting people with disabilities for over 100 years.

OUR ANTI-WASTE BEER

Brewed in collaboration with Officina della Birra in Bioggio—the first company to revive beer production in Ticino in 1999—"1887 La Splendida" is a sustainable lager made using surplus bread from our kitchens. This initiative transforms food waste into a high-quality craft beer, embodying our commitment to circular economy principles.

FAIR AND SUSTAINABLE CHOCOLATE

100% of Valrhona cocoa beans are traceable from the producer. To be certified organic, our chocolates adhere to strict farming standards, ensuring a natural production process without herbicides, synthetic fertilizers, or pesticides.

Substances that could cause allergies or other unwanted reactions:

1. Cereals, gluten
2. Crustacea
3. Eggs
4. Fish
5. Peanuts
6. Soy
7. Milk, Lactose
8. Treenuts, nuts
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphur dioxide, sulfites
13. Lupines
14. Mollusks

a : contains
b : may contain traces

Bread – Origin: Switzerland

Meats – Origin:
Pork – Ticino (Switzerland)
Chicken – Switzerlan or France
Pigeon – France
Veal – Switzerland
Beef – Switzerland
Venison – Austria or Germany
Snails – Switzerland

Fish – Species, fishing method and origin:
Cuttlefish – Sepia officinalis, pots and traps, Mediterranean Sea
Manila Clams – Ruditapes philippinarum, aquaculture, Italy
Sea Urchins – Paracentrotus lividus, hand-harvested, FAO 37 – FAO 67
Amberjack – Seriola lalandi, aquaculture, Denmark – Australia
Pink Dentex – Dentex gibbosus, gillnets and similar nets, Italy – France
Cod – Theragra chalcogramma, Hand caught , Island FA0 37
Oyster – Crassostrea gigas, cages, France

The service staff is at your disposal for any further information.