

# *Sentili ospiti, dear guests*

Ticino is a land of contrasts, where sun-drenched landscapes meet granite peaks and the power of water. The region is celebrated for its dramatic slopes, expansive valleys, vineyards, chestnut groves, and even palm trees—natural features that make it unique in Switzerland. The dishes we serve are deeply rooted in the region's native culinary traditions, and we continually seek out new products to surprise and delight our guests, like you.

At Bellini Locanda Ticinese, nature's wonders are woven into our menu. We are always on the lookout for fresh, exciting delicacies, aiming to offer something special for every visit. Many of our local producers are personal friends, allowing us to guarantee the authenticity and quality of every product we serve.

A selection of fine alpine cheeses is always available, aged to perfection for your enjoyment. Be sure to try the exquisite "Robiei" from Val Bavona or the "Piora," the king of Ticino cheeses, crafted high in the Alp Piora above the Leventina valley.

Experience the passion and dedication of our executive chef, Bassem Ayad, in every dish we prepare, served with enthusiasm and care. And if you'd like to bring these tastes home, visit the "**Bellini Negozio**", our Ticino shop, where you can purchase these local specialties to savor at your leisure.

Cordialmente  
Family Pedrazzetti, Hoteliers  
Bassem Ayad, executive chef & our entire team

## **INTOLERANCES AND DECLARATIONS**

We are happy to provide information about allergenic ingredients in our dishes. Our gluten-free bread is made from a blend of sourdough, corn starch, rice flour, rice starch, and water.

**Please inform us if you would like order gluten free.**



gluten free



vegetarian



vegan



specialty of the house since 1974

We use eggs and fresh meat sourced from Swiss production

All our baked goods are made in Lucerne

Ham (CH), meat (CH, FR, ARG), pikeperch (CH)

Mackerel (ATL), salmon (NOR), prawns (VIE)

*All prices in CHF and VAT included.*





# *I nostri produttori e i loro prodotti*

## *FORMAGGIO TICINESE — TICINO CHEESE*

**Formaggio dell'Alpe Piora** is renowned as the "King of Cheese" from Ticino! We source it directly from the cheese maker's cellar every autumn.

**Formaggio dell'Alpe Robiei** comes from the Val Bavona, a picturesque side valley of the Alp Robiei. Made with one part goat's milk and two parts cow's milk, it is known for its distinct tanginess. We receive the wheels directly from the producers each October.

**Zincarlin della Valle di Muggio** is crafted by Maria Luce Valtulini in Morbio Superiore. This cow cream cheese (Robiola), made from raw milk, is infused with cracked pepper, aged for two to three months, and repeatedly washed with white wine. A true delicacy!

## *SALAMETTI — MORTADELLA — LUGANIGHE — LUGANIGHETTE*

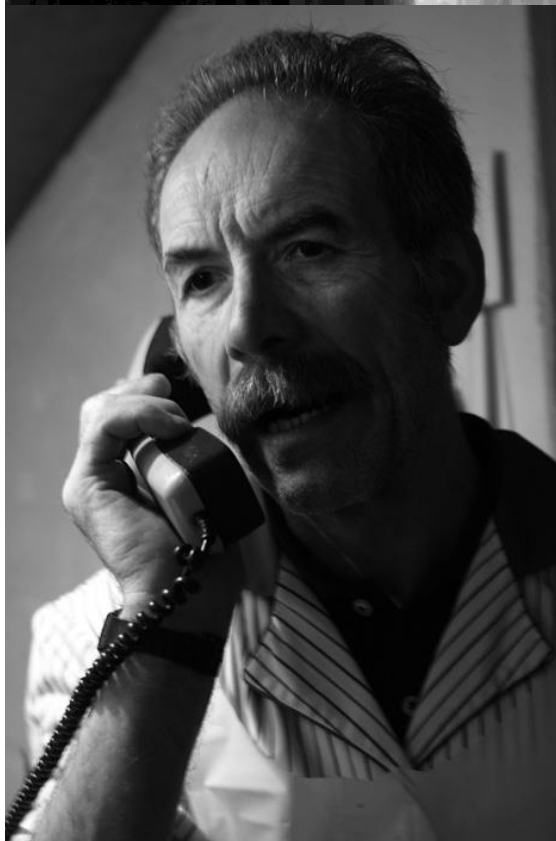
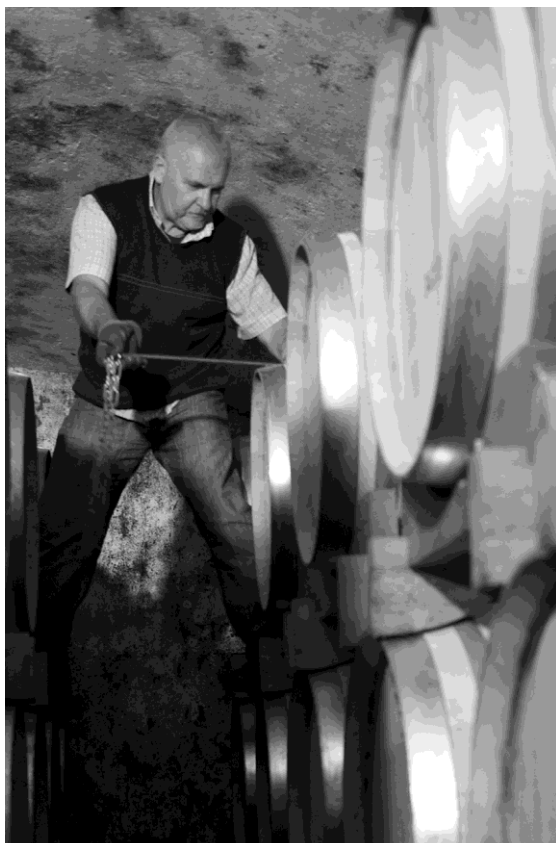
We source our meat and sausage specialties directly from Donato Mattioli in Lavorgo, a skilled artisan butcher who takes great pride in his craft. With careful attention, he processes meats from pork, cattle, goats, and donkeys to create unique specialties, such as the "Salametto di Capra" and "Salametto di Asinello."

Mortadella is a cherished Ticino specialty and should not be confused with Bologna..

## *FARINA BONA*

«**Farina bona**», a flour made from roasted corn, is a traditional specialty from the Onsernone Valley. A few years ago, Ilarion Garbani revived this age-old preservation method, saving it from extinction. With its popcorn-like flavor, this unique flour can be used in a variety of dishes, including gnocchi or even ice cream.





# *I nostri produttori e i loro prodotti*

## **OUR PRODUCERS, THEIR PRODUCTS AND OUR ORIGIN**

Ilario Garbani, Verscio — Farina Bona products  
Paolo Bassetti, Pianezzo — Farina di castagne, Farine di mais  
Ercole Pellanda, Intragna — Panettone, Colomba  
Metzgerei Gabriel, Wolfenschiessen — fresh meat  
Donato Mattioli, Lavorgo — dried meats and sausage specialties  
Family Lötscher, Pany — "Gitzi" (young goat)-meat (spring)  
Family Achermann, Rotmoos — Dexter beef  
Tanya Giovanoli, Reichenau — air dried beef  
Marialuce Valtulini, Morbio Superiore — Zincarlin  
Boggiesi di Quinto — Formaggio dell'Alpe Piora  
Giorgio Speciale, Bignasco — Formaggio dell'Alpe Robiei  
Ari Lombardi — Formaggio dell'Alpe Fieudo, Manegorio, Pontino  
Agroval SA, Airolo — Yogurt di montagna  
Caseificio Ticino SA — Burrata, Ricotta, Mozzarella  
Rolf Beeler — Cheese and Sbrinz for risotto  
own hunt in Ticino and Mount Pilatus area — chamois and venison meat  
Paul Forni, Claro — Paste Frolle  
Terreni alla Maggia — rice, pasta, mustard and honey  
Sandro Vanini S.A. — Mostarda di frutta (Mustard with fruits)  
Mundo AG — fruits and vegetables

## **FRANCA PEDRAZZETTI**

The photographer, who is also the sister of Alessandro Pedrazzetti, has captured our producers in powerful black-and-white portraits. These images reflect the roots of our family, which traces its origins to both Bellinzonese and Lucerne. Migration and emigration have been part of our family's story for generations. For us, the concepts of "creating" and "preserving" relationships—both business and personal—carry profound meaning. These actions have allowed us to build bridges between two cultures, fostering mutual understanding and overcoming the melancholic emotions often tied to such transitions.

## **WE SUPPORT INTEGRATION TOGETHER WITH THE "LA CAPRIOLA" FOUNDATION**

Bellini Locanda Ticinese is working alongside La Capriola, a local organization dedicated to help individuals with different disabilities, to become qualified professionals. We are currently training new members in our team. During your visit, you may be served by one of these trainees. We sincerely thank you for supporting them.



# *La cucina alpina – ieri e oggi*

## *MENU TICINESE – MONTI E LAGO*

### *PRIM PIATT*

#### **Burrata Ticinés sù ragù di tomais e fic**

Burrata on a ragout of olive tomatoes and figs  
refined with balsamic dressing and Vallemaggia pepper

**o / or**

#### **Battuta da manz**

Beef tartare with aioli cream, garnished with house-made  
pickled vegetables, served with focaccia

### *SECUND PIATT*

#### **Velutina ai castegn e pastinaca cun spüma da vaniglia**

Chestnut and parsnip soup with vanilla foam  
served with Zincarlin focaccia

### *PIATT PRINCIPAL*

#### **Contorfilet da manz ai fer**

Grilled beef entrecôte  
served with saffron risotto and sautéed winter vegetables

**o / or**

#### **Filet da ippoglossò ai fer**

Halibut fillet on saffron cauliflower cream  
with citrus courgette ragout, tomato foam and buttered potatoes

### *FORMAC*

#### **Formac Ticines**

various Ticino alpine and fresh cheeses

### *DULZ*

#### **Vermicelli da castegn cun fic gelat**

Small vermicelli with fig confit and yoghurt ice cream

**o / or**

#### **Affogato al café**

Vanilla ice cream in espresso with whipped cream

From 2 persons




Menu per person without drinks

**CHF 98.–**



# La cucina alpina – ieri e oggi




## STUZZICHINI – ANTIPASTI

<b>Piat nustran Ticinés servi cun mustarda da fig</b>	 	<b>28.–</b>
Variety of air-dried meat and sausage specialties from the Ticino, Bergell and Northern Italy, served with Ticino fig mustard and homemade focaccia additionally with Ticino cheese selection	small portion	<b>19.–</b>
<b>Büscion da caura gratinà</b>	  	<b>21.–</b>
Ticino goat cheese gratinated with autumn truffle honey on pumpkin and fig ragout with roasted walnuts served with homemade focaccia		
<b>Burrata Ticinés sü ragù di tomatis e fic</b>	 	<b>19.–</b>
Burrata on a ragout of olive tomatoes and figs refined with balsamic dressing and Vallemaggia pepper with additional Ticino raw ham		<b>+7.–</b>
<b>Battuta da manz</b>		<b>28.–</b>
Beef tartare with aioli cream garnished with homemade pickled vegetables served with focaccia	small portion	<b>18.–</b>
<b>Parfait da fünsch sü aranc</b>	 	<b>21.–</b>
Homemade mushroom parfait on sautéed mixed mushrooms refined with Alpine herbs on orange fillets and roasted pistachios		
<b>Insalata mista da verdüra freschca all'oli extra vergine e balsamic</b>	 	<b>14.–</b>
Mixed salad of fresh vegetables		
<b>Insalata verda ai erbett freschc all'oli extra vergine e balsamic</b>	 	<b>10.–</b>
Green salad leaves with fresh herbs		



# La cucina alpina – ieri e oggi

## ZUPPE

- Velutina ai castegn e pastinaca cun spüma da vaniglia**   **16.–**  
Chestnut and parsnip soup with vanilla foam  
served with Zincarlin focaccia
- Züppa da pes al zafferan**  **26.–**  
Homemade fish soup with saffron **small portion** **16.–**  
fresh coriander and garlic served with crispy focaccia

## PASTA E RISOTTI

- Lasagne verd «Bellini»**  **30.–**  
Spinach-lasagna with béchamel and bolognese sauce,  
gratinated with Grana Padano **(20 min. waiting time)**
- Risot all zafferan**  **31.–**  
Creamy Carnaroli saffron risotto  
refined with *Rolf Beeler's* Sbrinz cheese  
with sautéed porcino mushrooms  
- o / or**  
with sautéed pieces of luganighetta pork sausage  **31.–**
- Malfatti al büter cun salvia pignö**   **31.–**  
Ticino spinach-ricotta-gnocchi (made with Ticino ricotta)  
served with roasted pine nuts in sage-infused brown butter
- o / or**  
**Malfatti** with luganighetta pork sausage **31.–**
- Risott al Merlot cun per e Zincarlin dalla Val da Mücc**   **31.–**  
Creamy Merlot Carnaroli risotto  
with pear ragout and Zincarlin from the Muggio Valley
- Tagliatelle ai perseghit e gamberi** **36.–**  
Homemade tagliatelle  
with sautéed chanterelles and prawns  
in white wine stock, chopped herbs and garlic-chili oil
- Raviö ripieni da castegn aromatisà alla canella**  **31.–**  
Homemade ravioli  
filled with chestnuts flavored with cinnamon  
on pumpkin ragout and sage butter







# La cucina alpina – ieri e oggi

## CARNI E PESCE

*Our ceramic charcoal grill, Big Green Egg, is heated exclusively with charcoal. The closed heat circulation and the even heat distribution of the ceramic shell prevent the meat from drying out, keeping it juicier than on a conventional grill plate.*

<b>Costin da cūin al rosmarin e panzetta</b> Crispy grilled pork ribs with rosemary, bacon & onions creamy saffron risotto <b>(20 min. waiting time)</b>	 	<b>41.–</b>
<b>Contorfilet da manz ai fer</b> Grilled beef entrecôte served with saffron risotto and sautéed winter vegetables		<b>48.–</b>
<b>Saltimbocca da vedel</b> Veal saltimbocca fried in butter with sauce served with blueberry risotto and winter vegetables		<b>46.–</b>
<b>Anca d'agnell sousvide cun glace de viande</b> Sous-vide cooked lamb rump with glace de viande served with rosemary potatoes and ratatouille		<b>44.–</b>
<b>Guancie da vedel sü purée da zücca e patat</b> Veal cheeks braised in their own juices on a bed of potato and pumpkin cream and sautéed carrots garnished with pickled blue grapes		<b>46.–</b>
<b>Petto d'anatra in bütter</b> Duck breast fried in butter on braised red cabbage and glazed chestnuts with orange and thyme sauce on potato and pumpkin cream		<b>44.–</b>
<b>Filet da ippoglosso ai fer</b> Halibut fillet on saffron cauliflower cream with citrus courgette ragout on tomato foam and buttered potatoes		<b>44.–</b>

**At regular intervals, we offer premium Dexter beef from the Achermann family farm in Rotmoos, Entlebuch. This rare and flavorful meat is available only in limited quantities — please ask our team about today's selection.**






**Our kitchen creates daily specials inspired by the small-batch ingredients we receive from our trusted local producers. These exclusive dishes vary depending on seasonal availability and the uniqueness of each delivery.**

**Our restaurant manager and his team will be happy to provide you with more details and help you discover the best of what we are serving today.**





# La cucina alpina – ieri e oggi

## DOLCI TICINESI

<b>Affogato al café</b> <i>You must always get it!</i> Vanilla ice cream in espresso with whipped cream		8.–
<b>Tiramisù fai in cà</b> Homemade orange tiramisu with a crispy Lotus base		14.–
<b>Vermicelli da castegn cun fic gelat</b> Small vermicelles with fig jam and yoghurt ice cream		14.–
<b>Panna cotta al caramello e mirtilli</b> Caramel panna cotta garnished with blueberries	 	12.–


## GELATO

<b>Gelat e sorbet</b> Ice cream / Sorbet per scoop Vanilla, caramel, strawberry, mocha, pistachios, chocolate, stracciatella, hazelnut, fior di latte yogurt, plum, lemon with whipped cream		4.–         <b>+1.50</b>
<b>Gelat e sorbett fai in cà</b> Ice cream / Sorbet per scoop Homemade - Farina Bona, balsamic, basil with whipped cream		6.–         <b>+1.50</b>

## FORMAGGIO

*We always have a special selection of Ticino alpine and mountain cheeses, as well as a selection from Rolf Beeler!*

Formac dall' Alp Piora DOP (Val Piora – Leventina)	2024
Formac dall' Alp Robiei (Val Bavona – Valle Maggia)	2024
Formac dall' Alp Fieudo (Leventina – San Gottardo)	2024
Formac dall' Alp Prato (Leventina – Rodi Fiesio)	2024
Zincarlin da la Val da Mücc (Valle di Muggio)	2 months
raw milk cheese with cracked pepper	



<b>Ticino cheese plate</b> Homemade focaccia and Ticino fig mustard		19.–
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# Le pizze

## BELLINI ALLA FARINA BONÀ

*The dough is enriched with one part Farina Bonà flour - roasted corn flour. This gives it a slight nutty flavor.*

<b>Mozzarella di bufala e basilico</b> Tomato concassée, Buffalo mozzarella, basil and fresh tomatoes	 	<b>24.-</b>
<b>Giardinera</b> Tomato concassée, mozzarella antipasti vegetables, oregano	 	<b>24.-</b>
<b>Calzone</b> Tomato concassée, Mozzarella, spinach, ham and egg		<b>26.-</b>
<b>Bianca</b> Mozzarella, arugula, pumpkin, chestnuts and cherry tomatoes	 	<b>29.-</b>
<b>Mozzarella di bufala e lüganighetta</b> Tomato concassée, buffalo mozzarella luganighetta (pork sausage) and Valle Maggia pepper		<b>32.-</b>
<b>Boscirö</b> Tomato concassée, burrata, cured ham mushrooms and Valle Maggia pepper		<b>32.-</b>
<b>Alpi Ticines</b> Tomato concassée, assorted Ticino Alpine cheeses basil and Valle Maggia pepper	 	<b>29.-</b>
<b>Montanara</b> Tomato concassée, mozzarella, Ziger (fresh cheese), Coppa (cured meat) and thyme		<b>29.-</b>
<b>Salmone</b> Tomato concassée, salmon, mozzarella, capers, olives and Valle Maggia pepper		<b>32.-</b>

*When sharing a pizza on two plates we charge an additional CHF 9.-.  
All our pizzas can be ordered gluten-free.*

