

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

Game meat from Swiss hunting

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

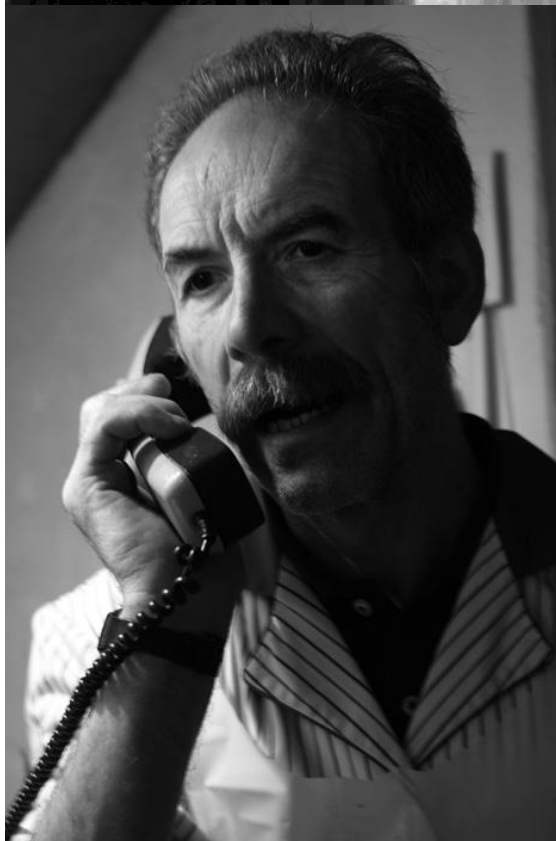
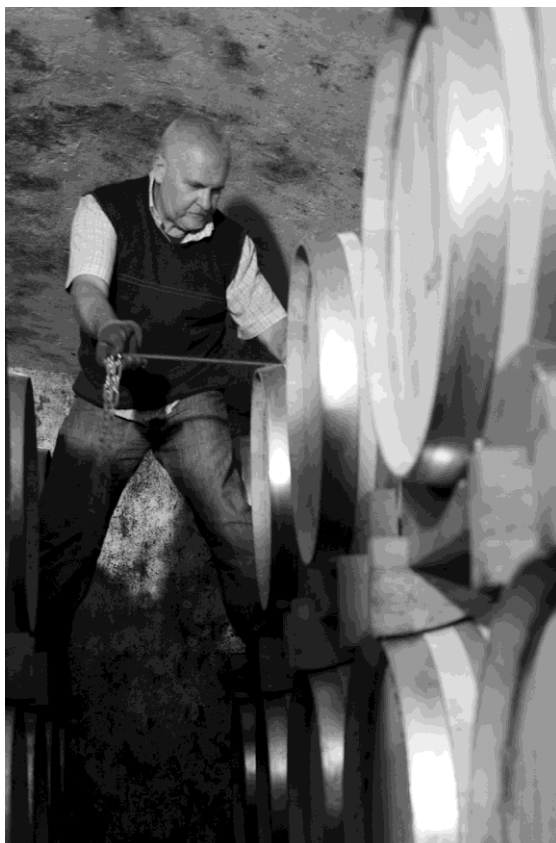
We source our meat and sausage specialties directly from Donato Mattioli in Lavorgo, a skilled artisan butcher who takes great pride in his craft. With careful attention, he processes meats from pork, cattle, goats, and donkeys to create unique specialties, such as the "Salametto di Capra" and "Salametto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

TAVOLATA NELLA BELLINI CANTINA

Our Tavolata is not just a meal, it is a culinary experience that brings people together. At Bellini Cantina, we serve a refined selection of dishes on large platters, perfect for sharing, tasting and enjoying. Inspired by traditional Ticino style, simple, warm and convivial.

What to expect

Look forward to a carefully curated four-course menu by Chef Bassem Ayad, starting with a delightful amuse-bouche. The dishes change seasonally, sometimes featuring meat, sometimes vegetarian, always fresh, regional and made with ingredients from Ticino. We are happy to accommodate special requests such as vegan, vegetarian or gluten-free options.

Our offer

Four-course Tavolata including amuse-bouche

From 6 persons

CHF 120.- per person, excluding drinks

Ready for an evening full of flavours, stories and togetherness?



La cucina alpina – ieri e oggi

MENU TICINESE – MONTI E LAGO

PRIM PIATT

Furmentin cun prün e strachin

Lamb's lettuce with homemade dressing, served with Gorgonzola and caramelised plum ragout, finished with bread croutons

o / or

Carpaccio da cervo "Leventina" cun strachin

Thinly sliced venison carpaccio with Gorgonzola served with sun-dried tomatoes, caramelised quince and roasted walnuts

SECUND PIATT

Velutina da zücca e zenzero cun ragù da lüganighetta

Hokkaido pumpkin and ginger soup with coconut milk and sautéed Luganighetta stracciatella

PIATT PRINCIPAL

Scaloppina da cavriö cun perseghit e tagliatelle "Moröbbia"

Tender deer escalope sautéed in butter with chanterelle ragout, black salsify vegetables and homemade tagliatelle

o / or

Filet di lotta dal mar cun risot

Grilled monkfish fillet on risotto with fermented garlic and sautéed lime courgettes

FORMAC

Formac Ticines

Assorted Ticino alpine and fresh cheeses

DULZ

Vermicelli da castegn cun gelat alla vaniglia

Delicate Vermicelles with Vanilla Ice Cream

o / or

Affogato al café

Vanilla ice cream in espresso with whipped cream

from 2 people

menu per person, excluding beverages

CHF 107.–



La cucina alpina – ieri e oggi

STUZZICHINI – ANTIPASTI

Piat nustran Ticinés servi cun mustarda da fig	 	28.–
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	$\frac{1}{2}$	19.–
		+ 7.–
Büscion da caura gratinà	  	26.–
Ticino goat cheese gratinated with autumn truffle honey on pumpkin and fig ragout with roasted walnuts served with homemade focaccia		
Burrrata sù ragù da zücca e prün		24.–
Ticino burrata with caramelised pumpkin and plum ragout with Alpine herbs, roasted pistachios and vinaigrette additionally with Ticino raw ham		+7.–
Carpaccio da cervo “Leventina” cun strachin		28.–
Thinly sliced venison carpaccio with Gorgonzola served with sun-dried tomatoes, caramelised quince and roasted walnuts		
Furmentin cun prün e strachin		18.–
Lamb’s lettuce with homemade dressing, served with Gorgonzola and caramelised plum ragout, finished with bread croûtons		
o / or		
Lüganighetta - Sautéed luganighetta, bacon and croutons		24.–
Insalata mista da verdüra freschca all’oli extra vergine e balsamic	 	14.–
Mixed salad of fresh vegetables		
Insalata verda ai erbett freschc all’oli extra vergine e balsamic	 	11.–
Green salad leaves with fresh herbs		



La cucina alpina – ieri e oggi

ZUPPE

Velutina da zücca e zenzero cun ragù da lüganighetta		16.–
Hokkaido pumpkin and ginger soup with coconut milk and sautéed Luganighetta stracciatella		
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»		32.–
Spinach-lasagna with béchamel and bolognese sauce, gratinated with Grana Padano (20 min. waiting time)		
Risot all zafferan		
Creamy Carnaroli saffron risotto refined with <i>Rolf Beeler's</i> Sbrinz cheese with sautéed porcino mushrooms	 	31.–
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 zafferan alla zücca e stracciatella	 	36.–
Creamy saffron Carnaroli risotto with pumpkin ragout and stracciatella of burrata finished with Valle Maggia pepper		
Tagliatelle al vin bianc e gamberi		37.–
Homemade tagliatelle with sautéed king prawn, pumpkin ragout in a garlic and white wine broth, finished with fresh herbs		
Raviö ripien al cavriö e fic cun perseghit		37.–
Homemade ravioli filled with deer and fig, with sautéed chanterelles and caramelised quince		



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.

Costin da cüin al rosmarin e panzetta Crispy grilled pork ribs with rosemary, bacon & onions creamy saffron risotto (20 min. waiting time)	 	41.–
Contorfilet da manz Dexter ai fer Grilled entrecôte of Dexter beef from Alp Rohr with homemade herb butter, served with autumn vegetables and saffron risotto		49.–
Polpettine da cervo alla “Centvai” Grilled venison meatballs with a delicate veal jus on creamy pumpkin hummus, served with sautéed buttered potatoes		48.–
Scaloppina da cavriö cun perseghit e tagliatelle “Moröbbia” Tender roe deer escalope sautéed in butter with chanterelle ragout, black salsify vegetables and homemade tagliatelle		52.–
Ragù da cervo e cavoli ros “Tremorgio” al Merlot Venison ragout braised in Merlot with cinnamon red cabbage served with homemade “Spätzli”		47.–
Petto da fagian ai marron “Gesero” Pheasant breast sautéed in olive oil with chestnut mashed potatoes and sautéed autumn vegetables		44.–
Filet di lotta dal mar cun risot Grilled monkfish fillet on risotto with fermented garlic and sautéed lime courgettes		48.–

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

Affogato al café <i>You must always get it!</i> Vanilla ice cream in espresso with whipped cream		8.-
Crostata da zücca Cardamom and Philadelphia pumpkin cheesecake on a crunchy Lotus biscuit base		18.-
Semifreddo alla cannella e cioccolato Cinnamon parfait coated in dark chocolate on caramelised plum compote		18.-
Vermicelli da castegn cun gelat alla vaniglia Delicate Vermicelles with Vanilla Ice Cream		16.-

GELATO

Gelat e sorbet Ice cream / Sorbet per scoop		4.50
Vanilla, caramel, strawberry, mocha, pistachios, chocolate, stracciatella, hazelnut, fior di latte yogurt, plum, lemon with whipped cream		+1.50
Gelat e sorbett fai in cà Ice cream / Sorbet per scoop		6.-
Homemade - Farina Bona, balsamic, basil with whipped cream		+1.50

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)	2025
Formac dall' Alp Robiei (Val Bavona – Valle Maggia)	2025
Formac dall' Alp Fieudo (Leventina – San Gottardo)	2025
Formac dall' Alp Prato (Leventina – Rodi Fiesso)	2025
Zincarlin da la Val da Mücc (Valle di Muggio)	2 months
raw milk cheese with cracked pepper	

Ticino cheese plate		19.–
Homemade focaccia and Ticino fig mustard		



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.

Mozzarella di bufala e basilico Tomato concassée, Buffalo mozzarella, basil and fresh tomatoes	 	25.-
Giardinera Tomato concassée, mozzarella antipasti vegetables, oregano	 	25.-
Calzone Tomato concassée, Mozzarella, spinach, ham and egg		27.-
Bianca Mozzarella, arugula, porcini mushrooms and chestnuts	 	31.-
Mozzarella di bufala e lüganighetta Tomato concassée, buffalo mozzarella lügenighetta (pork sausage) and Valle Maggia pepper		32.-
Boscirö Tomato concassée, burrata, cured ham mushrooms and Valle Maggia pepper		32.-
Alpi Ticines Tomato concassée, assorted Ticino Alpine cheeses basil and Valle Maggia pepper	 	29.-
Montanara Tomato concassée, mozzarella, Ziger (fresh cheese), Coppa (cured meat) and thyme		29.-
Salmone Tomato concassée, salmon, mozzarella, capers, olives and Valle Maggia pepper		32.-

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

