

Gentili ospiti, dear guests

The Ticino represents many things, such as sun, granite and hydropower. It is also known for its steep slopes, long valleys, vineyards, chestnuts and palm trees. Such a natural diversity cannot be found anywhere else in Switzerland. The fine Ticino dishes, that we serve, come to a big part from the native origin. We keep looking for new products all the time, to make a surprise to our clients, like you.

In the Bellini Locanda Ticinese the wonders of nature are part of the menu. We are always on the outlook for new delicacies, with the aim to surprise our dear guests. Most of the Ticino producers we know in person, so we guarantee personally for the origin and the quality.

A variety of alp cheese is always part of our menu. The cheeses are kept well ripened and ready for enjoyment. Try our exquisite "Robiei" from the Val Bavona or the "Piora", the king of Ticino cheese, from the Alp Piora made high above the Leventina valley.

Enjoy what we prepare together with our head chef Bassem Ayad again and again and full of conviction and enthusiasm! Or buy the specialties at the "**Bellini Negozio**", our Ticino store and enjoy these delicacies at home.




Cordialmente

Family Pedrazzetti, Hoteliers
Bassem Ayad, head chef & our entire team

INTOLERANCES AND DECLARATIONS

With pleasure we inform you about allergenic ingredients in our dishes. Our gluten free bread is made from sourdough, corn sturgeon, rice flour, rice starch and water.

Please inform us that you order gluten free.

-  gluten free
-  vegetarian
-  vegan

Eggs and fresh meat from CH-production,
deer, venison (CH), pheasant (F), meat (CH, F, AR),
tuna (PAZ), salmon (NOR), shrimps (VIET)

All prices in CHF and VAT included.





I nostri produttori e i loro prodotti

FORMAGGIO TICINESE — TICINO CHEESE

Formaggio dell'Alpe Piora is considered the "King of Cheese" from Ticino! We procure it directly from the cheese makers cellar every autumn.

Formaggio dell'Alpe Robiei is produced in „Val Bavona“ in a long side valley of the Alp Robiei. It is made of one part goats milk and two parts cow's milk and is known for its tanginess.
In October we get the wheels straight from the producers.

Zincarlin della Valle di Muggio is produced by Maria Luce Valtulini in Morbio Superiore. The cow cream cheese (Robiola), from raw milk, is enriched with cracked pepper, stored for two to three months and washed repeatedly with white wine. A real delicacy!

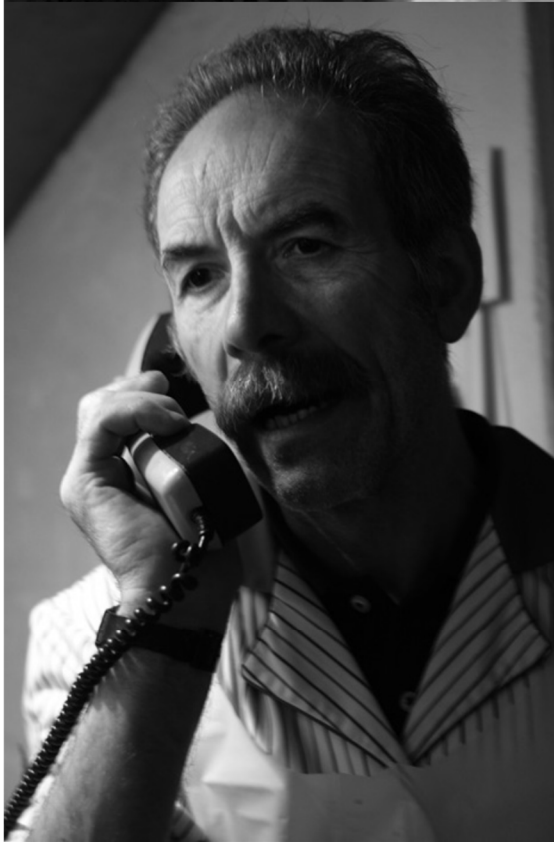
SALAMETTI — MORTADELLA — LUGANIGHE — LUGANIGHETTE

We obtain our meat and sausage specialties directly from Donato Mattioli from Lavorgo, a small butcher who knows his craft. With meticulous attention they process the meats of pork, cows, goats and donkeys to make particular specialties such as «Salametto di capra or asinello » ! Mortadella is a Ticino specialty and is not to be confused with Bologna.

FARINA BONA

«**Farina bona**», the flour from roasted corn, is an old specialty from the Onsernone valley. Ilarion Garbani saved this traditional preservation system from extinction a few years ago. Its flavor reminds you of popcorn and can be used for various dishes like gnocchi or 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
Metzgeri 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
Alessandro Scherrer, 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

Photographer and sister of Alessandro Pedrazzetti has portrayed our producers in impressive strong black and white photographs. The context is the origin of our family, which comes from Bellinzonese and Lucerne. Migration and Emigration were part of the family's life for generations. « To create » and « to retain » business and friendly relationships have had an even deeper meaning for us. These actions helped build bridges between the two cultures, to build a mutual understanding and overcome the connected melancholic feeling.

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

Burratina sü mousse da melanzane e tahin

Ticino Burratina on eggplant tahini mousse
with pomegranate, roasted pistachios and olive oil
served with homemade focaccia

o / or

Furmagin da caura caramelizà cun tartüffo

Gratinated goat's fresh cheese with truffle honey
on marinated Kapia peppers and green apple cream,
fresh herbs and homemade focaccia

SECUND PIATT

Velutina da zücca Hokkaido e olivello spinoso

Hokkaido pumpkin-sea buckthorn cream with nutmeg foam
and Luganighetta ragout

PIATT PRINCIPAL

Cotrofilet da manz ai fer

Grilled entrecôte on homemade ratatouille
and creamy saffron risotto

o / or

Filet da lucio perca

Fried pike-perch fillet on mustard-saffron cream sauce
glazed apple and walnut ragout and potato pearls

FORMAC

Formac Ticines

Selection of Ticino alpine and fresh cheeses

DULZ

Tiramisù ai pistacchi

Pistachio tiramisu on roasted konafah
and caramelized chestnuts

o / or

Affogato al café

Vanilla ice cream in espresso with whipped cream

from 2 people

menu per person, excluding beverages

CHF 98.-



La cucina alpina – ieri e oggi

STUZZICHINI – ANTIPASTI – ZUPPE

Piat nustran Ticinés servi cun mustarda da fig 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	🌾	29.–
	½	23.–
		7.–
Furmagin da caura caramelizà cun tartüffo Gratinated goat's fresh cheese with truffle honey on marinated Kapia peppers and green apple cream, fresh herbs and homemade focaccia	🌾 🌿	26.–
Tartara da manz Spicy beef tartare with tomato and avocado ragout roasted almonds homemade focaccia	🌾	32.–
	½	26.–
Burrata sü mousse da melanzane e tahin Ticino Burratina on eggplant tahini mousse with pomegranate, roasted pistachios and olive oil served with homemade focaccia additionally with Ticino cured ham	🌾 🌿	26.–
		7.–
Tatara da scombroy affumicato Smoked mackerel tartare with parsnip cream and pickled red beets alpine herbs and homemade focaccia	🌾	26.–
Insalata mista da verdüra freschg all'oli extra vergine e balsamic Mixed salad of fresh vegetables and greens	🌾 🌿	14.–
Insalata verda ai erbett freschg con oli d'oliva extra vergine e balsamic Green salad leaves with fresh herbs	🌾 🌿	10.–
Formentino cun lüganighetta e fic Lamb's lettuce with pan-fried Luganighetta and fig slices	🌾	24.–
Velutina da zücca Hokkaido e olivello spinoso Hokkaido pumpkin-sea buckthorn cream with nutmeg foam and Luganighetta ragout	🌾	16.–



La cucina alpina – ieri e oggi

PASTA E RISOTTI

Lasagne verd «Bellini» – la specialità da la cà! spinach-lasagna with béchamel and bolognese sauce, gratinated with Grana Padano (20 min. waiting time)		30.-
Risott all zafran – creamy carnaroli saffron risotto, garnished 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 e pignö-specialità da lacà! <i>our specialty for 50 years!</i> Ticino spinach-ricotta-gnocchi (made with Ticino ricotta) with brown sage butter and roasted pine nuts	🌿	31.-
o / or Malfatti with luganighetta porc sausage		31.-
Risott ai fer e strachin cun nus Creamy Carnaroli risotto with pear pieces, Blu Ticino cheese, and walnuts	🌾 🌿	33.-
Tagliatelle fai in cà cun gamberi e finöc Homemade tagliatelle with shrimps in fennel-saffro- lime broth, chopped herbs and olive oil		36.-
Raviö ripien cun fünsch cun per Homemade ravioli filled with wild mushrooms and thyme glazed pears and milk foam	🌿	36.-



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 <i>We have been serving Costinis for 50 years!</i> crispy grilled pork ribs with rosemary, bacon & onions creamy saffron risotto (20 min. waiting time)	🌿	41.-
Cotrofilet da manz ai fer Grilled entrecôte on homemade ratatouille and creamy saffron risotto	🌿	48.-
Guancie da vedel glasà cun polenta Glazed veal cheeks on winter spinach lingonberry sauce and Ticino polenta	🌿	48.-
Polpettine dalla Nonna cun risot val Onsernone Grilled minced beef patties from Dexter beef on hummus-cumin purée, glazed chestnuts, and blueberry risotto	🌿	44.-
Petto d'anatra ai aranz Sautéed duck breast on cinnamon red cabbage with sweet potato puree and orange sauce	🌿	46.-
Filet da lucio perca Fried pike-perch fillet on mustard-saffron cream sauce glazed apple and walnut ragout and potato pearls	🌿	44.-

**Starting mid-December, we will once again have fresh Dexter beef
from the Achermann family in Entlebuch.
Ask us about our current selection.**

**Also, don't forget to inquire about our daily specials.
Depending on the hunting season, we may still have game on offer.
The game meat comes from our own hunting.**

**For further information, our restaurant manager will be happy
to assist you.**



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	🌾 🌿	24.-
Giardinera Tomato concassée, mozzarella, antipasto vegetables, oregano	🌾 🌿	24.-
Calzone Tomato concassée, Mozzarella, spinach, ham, egg	🌾	26.-
Bianca Mozzarella, rocket, gorgonzola and spinach	🌾 🌿	29.-
Mozzarella di bufala e lüganighetta Tomato concassée, buffalo mozzarella, lügenighetta (pork sausage) and Valle Maggia pepper	🌾	32.-
Boscirö Tomato concassée, burrata, cured ham figs and Valle Maggia pepper	🌾	32.-
Alpi Ticines Tomato concassée, various Ticino Alpine cheeses, basil and Valle Maggia pepper	🌾 🌿	29.-
Montanara Tomato concassée, mozzarella, Ziger (fresh cheese), coppa and thyme	🌾	29.-
Salmone Tomato concassé, salmon, mozzarella, capers, olives and Valle Maggia pepper	🌾	32.-

When sharing a pizza on two plates we charge an additional CHF 9.-.

