

# *Gentili 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*

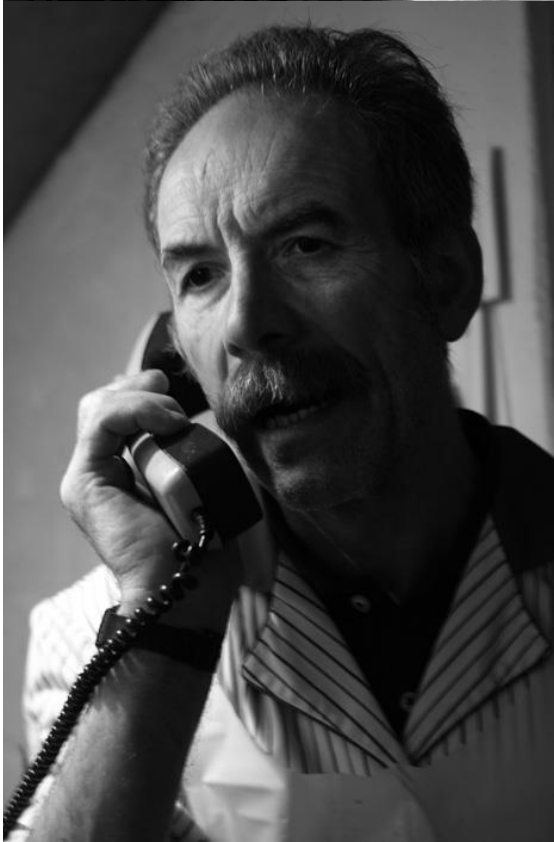
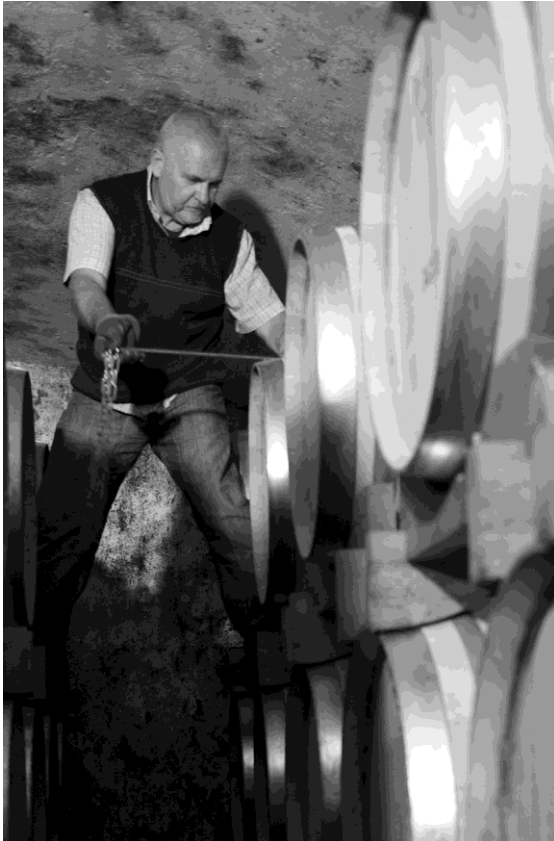
We source our meat and sausage specialties directly from Donato Mattioli in Lavorgo, a skilled artisan butcher who takes great pride in his craft. With careful attention, he processes meats from pork, cattle, goats, and donkeys to create unique specialties, such as the "Salametto di Capra" and "Salametto 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  
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  
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 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 110.- 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*

#### **Burrata Ticinés sü panzanella d'anguria**

Burrata on Watermelon Panzanella Salad  
toasted Spelt Bread with Basil Vinaigrette

*o / or*

#### **Vedel Tonné**

Cold-sliced roast veal shoulder  
with tuna sauce enhanced with lime jus  
garnished with grilled peach slices  
and sun-dried tomatoes—served with focaccia

### *SECUND PIATT*

#### **Züppa fredda d'anguria**

Watermelon and Tomato Cold Soup  
enhanced with mint, served with a cream cheese crostino

### *PIATT PRINCIPAL*

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

Grilled beef entrecôte with homemade herb butter  
served with saffron risotto and sautéed summer vegetables

*o / or*

#### **Salmon ai fer cun limon**

Salmon medallion sautéed in lemon butter  
with saffron cream and sautéed fennel  
Homemade tagliatelle with candied tomatoes

### *FORMAC*

#### **Formac Ticines**

various Ticino alpine and fresh cheeses

### *DULZ*

#### **Crema al formag freschg cun composta ai scheres**

Homemade Philadelphia Cream Cheese  
with Cherry Compote and Lotus Crumble

*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>Tartara da manz</b>		<b>28.-</b>
Spicy beef tartare seasoned served with passion fruit mayonnaise garnished with Alpine herbs, capers and grated Sbrinz served with homemade focaccia	½	<b>23.-</b>
<b>Burrata Ticinés sü panzanella d'anguria</b>		<b>24.-</b>
Burrata on a Watermelon Panzanella Salad Toasted Spelt Bread with Basil Vinaigrette Served with Ticino-style raw ham		<b>+7.-</b>
<b>Vedel Tonné</b>		<b>26.-</b>
Cold-sliced roast veal shoulder with tuna sauce enhanced with lime jus garnished with grilled peach slices and sun-dried tomatoes—served with focaccia		
<b>Mousse da melanzan «Bassem»</b>	 	<b>24.-</b>
Eggplant Mousse, based on a recipe by “Bassem” enriched with sesame paste, lemon, and cumin garnished with pomegranate seeds—served with fried pizza bread		
<b>Formag freschg cun menta e lüganighetta</b>		<b>24.-</b>
Cream cheese served with mint and diced tomatoes accompanied by pan-fried Ticino lüganighetta served with deep-fried pizza bread		
<b>Per stuzzicare / per pezzo</b>	<b>per piece</b>	<b>5.-</b>
Aperitif-Platter, Polpettine stuffed with ground beef and pine nuts Polpettine vegetariana with eggplant, pine nuts, and vegetables Puff pastry Triangoli stuffed with beef and fresh herbs Puff pastry Triangoli vegi stuffed with summer vegetables and pine nuts Puff pastry Canelloni stuffed with cream cheese Always served with sour cream sauce		



# La cucina alpina – ieri e oggi

## STUZZICHINI – ANTIPASTI

- |   |     |             |
|---|-----|-------------|
| <b>Insalata mista da verdüra freschca<br/>all'oli extra vergine e balsamic</b><br>Mixed salad made with fresh vegetables and greens | 🌿 🌿 | <b>14.-</b> |
| <b>Insalata verda ai erbett freschc<br/>con oli d'oliva extra vergine e balsamic</b><br>Green lettuce leaves with fresh herbs       | 🌿 🌿 | <b>11.-</b> |

## ZUPPE

- |  |               |                            |
|--|---------------|----------------------------|
| <b>Züppa fredda d'anguria</b><br>Watermelon and Tomato Cold Soup<br>Enhanced with mint, served with a cream cheese<br>crostino | 🌿 🌿           | <b>16.-</b>                |
| <b>Züppa da pes al zafferan</b><br>Homemade fish soup with saffron<br>fresh coriander and garlic served with crispy focaccia   | small portion | <b>26.-</b><br><b>16.-</b> |



# La cucina alpina – ieri e oggi

## PASTA E RISOTTI




<b>Lasagne verd «Bellini</b> spinach-lasagna with béchamel and bolognese sauce, gratinated with Grana Padano <b>(20 min. waiting time)</b>		<b>32.-</b>
<b>Risot all zafferan</b> creamy carnaroli saffron risotto refined with Rolf Beeler's Sbrinz chees with sautéed porcino mushrooms	  	<b>31.-</b>
<b>o / or</b> with sautéed pieces of luganighetta pork sausage		<b>31.-</b>
<b>Malfatti al büter cun salvia pignö</b> Ticino spinach-ricotta-gnocchi (made with Ticino ricotta) served with roasted pine nuts in sage-infused brown butter	 	<b>31.-</b>
<b>o / or</b> <b>Malfatti</b> with luganighetta pork sausage		<b>31.-</b>
<b>Risott dalla val Onsernone</b> Creamy Blueberry Carnaroli Risotto with sautéed brown mushrooms and Straciatella di Burrata enhanced with Valle Maggia Pepper	 	<b>31.-</b>
<b>Tagliatelle mare e monti</b> Homemade Tagliatelle with Shrimp with sautéed cherry tomatoes in a white wine sauce chopped herbs and garlic-chili oil		<b>36.-</b>
<b>Raviö ripieni alla ricotta e carciöf cun pezzi da pesca</b> Homemade ravioli stuffed with ricotta and artichokes – mint garnished with peach and tomato pieces tarragon foam and hand-picked Alpine herbs		<b>36.-</b>



# 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 cüin 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 with homemade herb butter served with saffron risotto and sautéed summer vegetables		<b>49.-</b>
<b>Polpettine d'agnell e manz dalla Nonna</b> Homemade beef and lamb meatballs served on a bed of basil ratatouille and sautéed baby potatoes		<b>45.-</b>
<b>Involtino da vedel cun rucola e tomatìs sec</b> Rolled Veal Paillard – Involtino stuffed with arugula and sun-dried cherry tomatoes Potato cream and grilled vegetables		<b>52.-</b>
<b>Petto da polastra ai fer al bütter da limon e chilli</b> Corn-fed chicken breast sautéed in lemon-mint butter served with homemade spaghettini with candied red peppers and a balsamic vinegar sauce		<b>45.-</b>
<b>Salmon ai fer cun limon</b> Salmon medallion sautéed in lemon butter with saffron cream and sautéed fennel homemade tagliatelle with candied tomatoes		<b>45.-</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.**





# 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	🌾 🌿	25.-
<b>Giardinera</b> Tomato concassée, mozzarella antipasti vegetables, oregano	🌾 🌿	25.-
<b>Calzone</b> Tomato concassée, Mozzarella, spinach, ham and egg	🌾	27.-
<b>Bianca</b> Mozzarella, arugula, fresh figs, and cherry tomatoes	🌾 🌿	29.-
<b>Mozzarella di bufala e lüganighetta</b> Tomato concassée, buffalo mozzarella lüganighetta (pork sausage) and Valle Maggia pepper	🌾	32.-
<b>Boscirö</b> Tomato concassée, burrata, cured ham mushrooms and Valle Maggia pepper	🌾	32.-
<b>Alpi Ticines</b> Tomato concassée, assorted Ticino Alpine cheeses basil and Valle Maggia pepper	🌾 🌿	29.-
<b>Montanara</b> Tomato concassée, mozzarella, Ziger (fresh cheese), Coppa (cured meat) and thyme	🌾	29.-
<b>Salmone</b> Tomato concassée, salmon, mozzarella, capers, olives and Valle Maggia pepper	🌾	32.-

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

