

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

**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.

We are pleased to have you as our guest!





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!

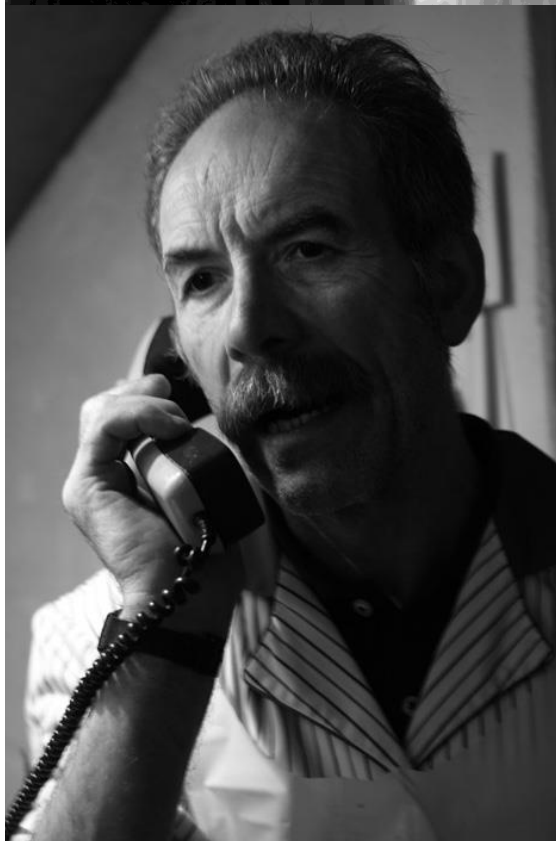
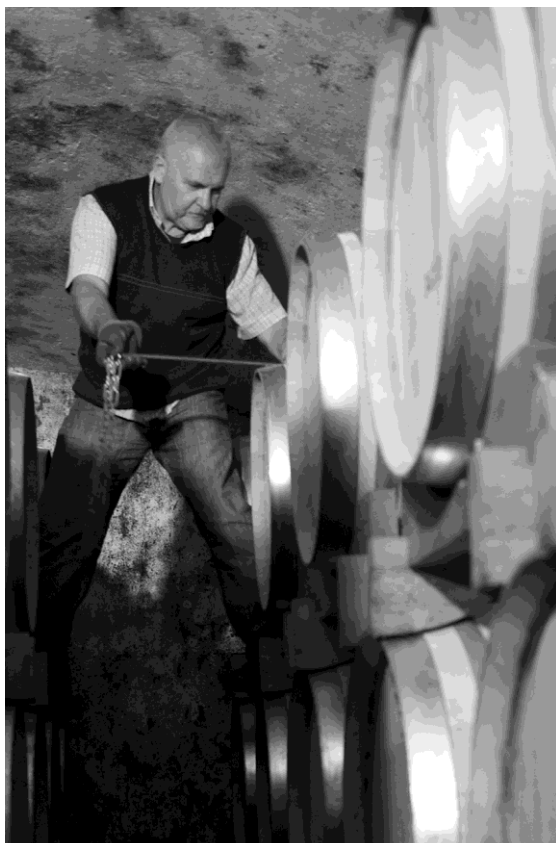
SALAMETTI — MORTADELLA — LUGANIGHE — LUGANIGHETTE

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
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
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.

ALLERGIES AND INTOLERANCES

If you have any intolerance or allergies to certain foods, please ask for Joseph Francis, our restaurant manager Joseph Francis. He will be happy to assist you.

In this menu you will also find our gluten free options, all listed on the final pages of our menu.



La cucina alpina – ieri e oggi

MENU TICINESE – MONTI E LAGO

PRIM PIATT

Burrata sü kaki e pistacchi alla "Bassem"

Ticino Burratina drizzled with olive oil on grilled kaki with roasted pistachio nuts, date tomatoes, rocket pesto and homemade focaccia

o/or

Carpaccio da lessò di manz Dexter dall'Rotmoos

Thinly sliced Dexter's boiled meat from "Rotmoos", homemade mustard-horseradish sauce, fresh figs, wintercress and Sbrinz chippings, homemade focaccia

SECUND PIATT

Züppa cun lenticchie "Bassem"

Oriental soup with red lentils and pumpkin ragu
Cumin and Gorgonzola foam garnished with fresh herbs

PIATT PRINCIPAL

Punta da vedel al ümid cun crema di patat

Braised veal breast with Salsa Verde
Caramelized parsnips, carrots and rosemary potatoes

o/or

Filetto da salmerin cun cavolo Riccio e üga

Fried char fillet on sautéed kale
Blue grapes, potato-saffron cream

FURMAC

Formac Ticines

Various Ticino alpine and fresh cheeses

DULZ

Tiramisù al panetton "Bellini"

Homemade panettone-tiramisu with glazed chestnuts

o/or

Affogato al café

Vanilla ice cream and espresso with whipped cream

as of 2 guests

Menu per person without beverages **CHF 95.-**



La cucina alpina – ieri e oggi

STUZZICHINI – ANTIPASTI – ZUPPE

Piat nustran Ticinés servii cun mostarda da ficc		29.–
Variety of air-dried meat and sausage specialties from the Ticino, Bergell and Northern Italy, served with Ticino fig mustard and homemade focaccia	½	23.–
Burrata sü kaki e pistacchi alla Bassem	vegi	26.–
Ticino Burratina drizzled with olive oil on grilled kaki with roasted pistachio nuts, date tomatoes, rocket pesto and homemade focaccia		
Büschon da caura sü tatara da barbabietol	vegi	26.–
Caramelized Ticino goat cream cheese on tatar of beetroots and red onions, garnished with orange fillets and treenuts, homemade focaccia		
Antipast da verdüra sü hummus	vegan	25.–
Antipasto from various sautéed vegetables on cranberry vinaigrette and hummus cream, drizzled with olive oil, homemade focaccia		
Tatara da manz cun per caramelizà		28.–
Spicy beef tartare, served with caramelized pear cuts, garnished with dried tomatoes and alpine herbs, homemade focaccia		
Carpaccio da lessò di manz Dexter dall’Rotmoos		28.–
Thinly sliced Dexter’s boiled meat from “Rotmoos”, homemade mustard-horseradish sauce, fresh figs, wintercress and Sbrinz chippings, homemade focaccia		
Züppa cun lenticchie “Bassem”		14.–
Oriental soup with red lentils and pumkin ragu Cumin and Gorgonzola foam garnished with fresh herbs		
Insalata mista da verdüra freschca all’oli extra vergine e balsamic	vegan	14.–
Mixed salad made of fresh vegetables and lettuce		
Insalata verda ai erbett freschc con oli d’oliva extra vergine e balsamic	vegan	10.–
Green lettuce leaves on fresh herbs		



La cucina alpina – ieri e oggi

PASTA E RISOTTI

Lasagne verd «Bellini» – la specialità da la cà! 28.–

Spinach-lasagna with béchamel and bolognese sauce,
gratinated with Grana Padano

Risott all zafran – creamy carnaroli saffron risotto,
garnished with *Rolf Beeler's* Sbrinz (cheese)

with sautéed porcino mushrooms vegi **31.–**

o/or

with sautéed pieces of luganighetta pork sausage **30.–**

Malfatti al bütter cun salvia e pignö- specialità da lacà! vegi 28.–

Our specialty for 40 years!

Ticino spinach-ricotta-gnocchi (made with Ticino ricotta)
with brown sage butter and roasted pine nuts

o/or

Malfatti with luganighetta porc sausage **31.–**

Tagliatelle fai in cà cun porcìn e spinaz vegi 32.–

Homemade tagliatelle with sautéed porcini and winter
spinach, dried tomatoes, olive oil and Sbrinz cheese

Raviö da cervo e castegn al bütter 35.–

Homemade ravioli, filled with deer brasato and chestnuts
Pumkin ragu and Gorgonzola foam with Sbrinz cheese



La cucina alpina – ieri e oggi

CARNI E PESCE

Our ceramic bowl barbeque is heated only with charcoal. The closed heat circulation and the constant heat radiation from the ceramic shell do not dry out the meat during its roasting process and leave it juicier than any other conventional barbeque.

Cotrofilet da manz ai fer al bütter cun salvia 47.–

On charcoal grilled beef entrecote panned in sage butter
Winter vegetables and creamy stirred risotto

Costin da cüin al rosmarin e panzetta 41.–

We have been serving Costinis for 40 years!
Crispy grilled pork ribs with rosemary, bacon & onions
Creamy saffron risotto

Punta da vedel al ümid cun crema di patat 46.–

Braised veal breast with Salsa Verde
Caramelized parsnips, carrots and rosemary potatoes

Ragù da manz Dexter da nos amis Achermann a Rotmoos 44.–

Ragu of Dexter beef from our friends family Achermann from Rotmos, Entlebuch, Kanton Luzern
Root vegetables, Ticino Polenta Nera

Petto d'anatra ai fer in bütter da rosmarin 42.–

In rosemary butter fried duck breast with cranberries
Cinnamon red cabbage and mashed pumkin, orange sauce

Filetto di salmerin cun cavolo riccio e üga 42.–

Fried char fillet on sautéed kale
Blue grapes, potato-saffron cream

Always ask for our daily specials! Depending on hunting success, we also have available back, schnitzel and other specialities from chamois and roe deer. The game meat comes all from own hunt.

For further info please ask our restaurant manager.

We use eggs and meat from Swiss production, venison from local hunt,
Parma ham (IT), fish (CH/DE), meat (CH, F, AG)
All prices in CHF and inclusive VAT.



La cucina alpina – ieri e oggi

DOLCI TICINESI

Tiramisù al panetton "Bellini"	14.-
Homemade panettone-tiramisu with glazed chestnuts	
Turta alla poma e rosmarin cun gelat alla canella	14.-
Homemade apple rosemary cake with cinnamon ice cream	
Turta ai castegn e nocciole	14.-
Homemade chestnut hazelnut cake with vanilla ice cream	vegan
Affogato al café	8.-
<i>You always have to get it!</i> Vanilla ice cream in espresso with whipped cream	

GELATO

Gelat e sorbet Ice cream / sorbet per scoop	4.-
vanilla, caramel, strawberry, mocha, lemon, pistache, chocolate, stracciatella, plum, sweet Cider, hazelnut, fior di latte, yogurt (with whipped cream +1.50)	
Gelat e sorbett fai in cà homemade ice cream / sorbet per scoop	6.-
balsamico, farina bona (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)	2022
Formac dall' Alp Robiei (Val Bavona – Valle Maggia)	2022
Formac dall' Alp Fieudo (Leventina – San Gottardo)	2022
Formac dall' Alp Prato (Leventina – Rodi Fiesso)	2022
Zincarlin da la Val da Mücc (Valle di Muggio)	2 months
Cheese (raw milk), with cracked pepper	
Assorted plate of Ticino cheese	18.-
Rolf Beeler's cheese selection assorted	18.-
Served with 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 note.

Mozzarella di Bufala e basilico	<i>vegi</i>	24.-
Tomato concassée, Buffalo mozzarella, basil and fresh tomatoes		
Giardinera	<i>vegi</i>	24.-
Tomato concassée, mozzarella, antipasto vegetables, oregano		
Calzone		26.-
Tomato concassée, Mozzarella, spinach, ham, egg		
Bianca	<i>vegi</i>	29.-
Mozzarella, arugula, burrata, pumpkin ragu, chestnuts, cherry tomatoes		
Alla poma e lüganighetta		32.-
Tomato concassée, buffalo mozzarella, apple cut, luganighetta (pork sausage) and Valle Maggia pepper		
Alpi Ticines	<i>vegi</i>	29.-
Tomato concassée, different Ticino alp cheeses, basil and Valle Maggia pepper		
Montanara		29.-
Tomato concassée, mozzarella, Ziger (fresh cheese), coppa and thyme		
Salmone		32.-
Tomato concassé, salmon, mozzarella, capers, olives and Valle Maggia pepper		

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

Each pizza is also available gluten-free for the same price.





Menu per clienti con intolleranza alle glutine

STUZZICHINI — ANTIPASTI — ZUPPE

Piat nustran Ticinés servii cun mustarda da ficc		29.-
Variety of air-dried meat and sausage specialties from the Ticino, Bergell and Northern Italy, served with Ticino fig mustard		
	½	23.-
Burrata sü kaki e pistacchi alla "Bassem"	vegi	26.-
Ticino Burratina drizzled with olive oil on grilled kaki with roasted pistachio nuts, date tomatoes and rocket pesto		
Büschon da caura sü tatara da barbabietol	vegi	26.-
Caramelized Ticino goat cream cheese on tatar of beetroots and red onions, garnished with orange fillets and treenuts		
Antipast da verdüra sü hummus	vegan	25.-
Antipasto from various sautéed vegetables on cranberry vinaigrette and hummus cream, drizzled with olive oil		
Tatara da manz cun per caramelizà		28.-
Spicy beef tartare, served with caramelized pear cuts, garnished with dried tomatoes and alpine herbs		
Carpaccio da lessò di manz Dexter dall'Rotmoos		28.-
Thinly sliced Dexter's boiled meat from "Rotmoos", homemade mustard-horseradish sauce, fresh figs, wintercress and Sbrinz chippings		
Züppa cun lenticchie "Bassem"		14.-
Oriental soup with red lentils and pumkin ragu Cumin and Gorgonzola foam garnished with fresh herbs		





Menu per clienti con intolleranza alle glutine

RISOTTI E CARNI E VEGETARIANO

Insalata mista da verdüra freschca vegan **14.-**
all'oli extra vergine e balsamic
Mixed salad made of fresh vegetables and lettuce

Insalata verda ai erbett freschc vegan **10.-**
con oli d'oliva extra vergine e balsamic
Green lettuce leaves on fresh herbs

Risott all zafran – creamy carnaroli saffron risotto
garnished with *Rolf Beeler's* Sbrinz
with sautéed porcino mushrooms vegi **31.-**
with Ticino luganighetta (porc sausage) **30.-**

Cotrofilet da manz ai fer al bütter cun salvia **47.-**
On charcoal grilled beef entrecote panned in sage butter
Winter vegetables and creamy stirred risotto

Costin da cüin al rosmarin e panzetta **41.-**
We have been serving Costinis for 40 years!
Crispy grilled pork ribs with rosemary, bacon & onions
Creamy saffron risotto

Punta da vedel al ümid cun crema di patat **46.-**
Braised veal breast with Salsa Verde
Caramelized parsnips, carrots and rosemary potatoes

Ragù da manz Dexter da nos amis Achermann a Rotmoos **44.-**
Ragu of Dexter beef from our friends family Achermann from
Rotmos, Entlebuch, Kanton Luzern
Roots vegetables and Ticino Polenta Nera

Petto d'anatra ai fer in bütter da rosmarin **42.-**
In rosemary butter fried duck breast with cranberries
Cinnamon red cabbage and mashed pumkin, orange sauce

Filetto da salmerin cun cavolo riccio e üga **42.-**
Fried char fillet on sautéed kale, blue grapes, potato-saffron cream





Menu per clienti con intolleranza alle glutine

DOLCI

Macedonia di frutta cun sorbet al basilic fruit salad with a scoop of basil sorbet	14.-
Gelat e sorbet Ice cream / sorbet per scoop vanilla, caramel, strawberry, mocha, lemon, pistache, chocolate, stracciatella, plum, sweet Cider, hazelnut, fior di latte, yogurt (with whipped cream +1.50)	4.-
Gelat e sorbett fai in cà Homemade Ice cream / sorbet per scoop Homemade balsamico, farina bona (with whipped cream +1.50)	6.-

FORMAGGIO

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Formac dall' Alp Prato (Leventina - Rodi Fiesso)	2022
Zincarlin da la Val da Mücc (Valle di Muggio) Cheese (raw milk), with cracked pepper	2 months
Assorted plate of Ticino cheese	18.-
Rolf Beeler's cheese selection assorted Served with Ticino fig mustard	18.-

We serve **Gluten free bread** with the dishes
Composition: sourdough, corn starch, rice flour, rice starch, water

Please let us know that you are ordering "gluten free".
All prices in CHF and including VAT.



Le castagne

