

# *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

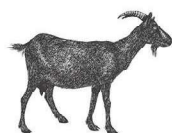
All our baked goods are made in Lucerne

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*

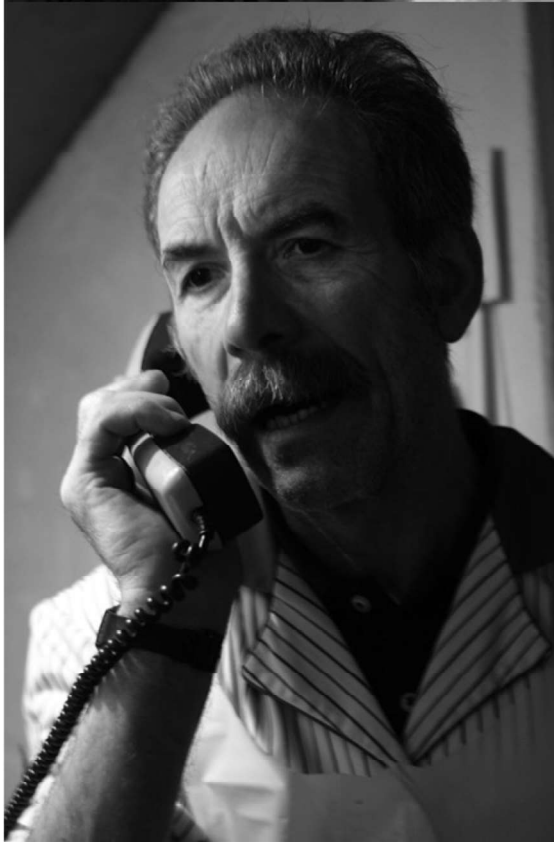
We source our meat and sausage specialties directly from Donato Mattioli in Lavorgo, a skilled artisan butcher who takes great pride in his craft. With careful attention, he processes meats from pork, cattle, goats, and donkeys to create unique specialties, such as the "Salametto di Capra" and "Salametto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

## *MENU TICINESE – MONTI E LAGO*

### *PRIM PIATT*

#### **Burratina sü ragù da fragol e menta**

Ticino burratina on fermented strawberry ragout  
tomatoes with sour mint dressing and pine nuts  
and homemade focaccia

*o/or*

#### **Furmagin da caura sü zücchin ai fer**

Ticino goat cheese on grilled zucchini  
with apricot cream, roasted almonds  
and homemade focaccia

### *SECUND PIATT*

#### **Züppa da pesca e mais cun burrata**

Chilled peach and sweetcorn soup  
refined with pieces of burrata and chili oil  
served with homemade focaccia

### *PIATT PRINCIPAL*

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

Grilled beef entrecôte  
served with marinated arugula salad, Parmesan shavings  
sautéed rosemary potatoes

*o/or*

#### **Filet di lotta di mare al limon e zafferan**

Sautéed monkfish in lemon-saffron foam  
roasted rosemary potatoes and braised fennel

### *FORMAC*

#### **Formac Ticines**

Assorted Ticino alpine and fresh cheeses

### *DULZ*

#### **Mousse di ricotta di pecora con miele**

Light and airy whipped ricotta mousse with honey  
on cherry compote

*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

<b>Piat nustran Ticinés servi cun mustarda da fig</b>	 	<b>29.–</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	$\frac{1}{2}$	<b>23.–</b>
		<b>+ 7.–</b>
<b>Furmagin da caura sü zücchin ai fer</b>	  	<b>26.–</b>
Ticino goat cheese on grilled zucchini with apricot cream, roasted almonds and homemade focaccia Additionally with cured ham		<b>+7.–</b>
<b>Tartara da manz</b>		<b>32.–</b>
Spicy beef tartare seasoned with fresh alpine herbs and pickled peppers in olive oil, served with homemade focaccia	$\frac{1}{2}$	<b>26.–</b>
<b>Burratina sü ragù da fragol e menta</b>	 	<b>24.–</b>
Ticino burratina on fermented strawberry ragout and tomatoes with sour mint dressing and pine nuts Additionally with cured ham		<b>+7.–</b>
<b>Vedel tonné</b>		<b>26.–</b>
chilled sliced veal roast with grilled peaches with tuna - lemon sauce enhanced with anchovies		
<b>Tartara da salmon affümicà</b>		<b>26.–</b>
Smoked salmon tartare with cucumber pesto and lemon cream		
<b>Insalatina di lattuga e ragù da polastra e lardo</b>		<b>26.–</b>
Baby lettuce salad with chicken breast ragout and lardo served with ricotta-lime dressing and spicy summer cress		
<b>Insalata mista da verdüra freschg all'oli extra vergine e balsamic</b>	 	<b>14.–</b>
Mixed salad of fresh vegetables		
<b>Insalata verda ai erbett freschg all'oli extra vergine e balsamic</b>	 	<b>10.–</b>
Green salad leaves with fresh herbs		



# La cucina alpina – ieri e oggi

## ZUPPE

<b>Züppa da pes al zafferan</b>		<b>26.–</b>
Homemade fish soup with saffron	small	<b>16.–</b>
fresh coriander and garlic served with crispy focaccia	portion	
<b>Züppa da pesca e mais cun burrata</b>	 	<b>16.–</b>
Chilled peach and sweetcorn soup with pieces of burrata		
Chili oil - served with crispy focaccia		

## PASTA E RISOTTI

<b>Lasagne verd «Bellini</b>		<b>30.–</b>
spinach-lasagna with béchamel and bolognese sauce, gratinated with Grana Padano <b>(20 min. waiting time)</b>		
<b>Risot all zafferan</b>		
Creamy Carnaroli saffron risotto		
refined with <i>Rolf Beeler's</i> Sbrinz cheese		
with sautéed porcino mushrooms	 	<b>31.–</b>
<b>o/ou</b>		
with sautéed pieces of luganighetta pork sausage	 	<b>31.–</b>
<b>Malfatti al büter cun salvia pignö</b>	 	<b>31.–</b>
Ticino spinach-ricotta-gnocchi (made with Ticino ricotta) served with roasted pine nuts in sage-infused brown butter		
<b>o/ou</b>		
<b>Malfatti</b> with luganighetta pork sausage		<b>31.–</b>
<b>Risott cun ragù da manz Dexter</b>		<b>36.–</b>
Creamy carnaroli risotto		
with ragout of Dexter beef from Entlebuch		
<b>Tagliatelle fai in cà cun gamberi e carciöf</b>		<b>38.–</b>
Homemade tagliatelle with sautéed prawns		
artichoke hearts in a white wine reduction		
chopped herbs and olive oil		
<b>Raviö ripien cun carciöf e timo</b>		<b>36.–</b>
Homemade ravioli with artichoke and thyme filling		
on a ragout of artichoke hearts and raw tomatoes		
garnished with Parmesan shavings		





# 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 ai fer**

Grilled beef entrecôte  
served with marinated arugula salad, Parmesan shavings  
sautéed rosemary potatoes



**49.–**

### **Costolette da vedel ai fer**

Grilled veal chop with lime butter  
served with summer vegetables and potato gratin



**54.–**

### **Controfilet d'agnell cun patat dulc frit**

Grilled lamb filet with sweet potato fries  
served with coriander dip and mild oil-marinated Kabija peppers



**48.–**

### **Petto di polastra marinà cun menta e jogurt**

Corn-fed chicken breast marinated with mint and yoghurt  
served with creamy lime risotto and sautéed green beans



**44.–**

### **Filet di lotta di mare al limon e zafferan**

Sautéed monkfish in lemon-saffron foam  
roasted rosemary potatoes and braised fennel



**44.–**

*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		<b>8.–</b>
<b>Crostata al cioccolato e compsta di bacche</b> Homemade chocolate tart served warm on wild berry compote with yogurt ice cream		<b>16.–</b>
<b>Mousse di ricotta di pecora con miele</b> Light and airy whipped ricotta mousse with honey on cherry compote	 	<b>16.–</b>
<b>Tiramisù al limon e nocciole caramilzà</b> Homemade lemon tiramisù garnished with broken, caramelized hazelnuts		<b>16.–</b>


## 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		<b>4.–</b>
<b>Gelat e sorbett fai in cà</b> Ice cream / Sorbet per scoop Homemade - Farina Bona, balsamic, basil with whipped cream		<b>6.–</b>
		<b>+1.50</b>
		<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		<b>18.–</b>
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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, artichokes and chery tomatoes	 	<b>29.-</b>
<b>Mozzarella di bufala e lüganighetta</b> Tomato concassée, buffalo mozzarella, lüganighetta (pork sausage) and Valle Maggia pepper		<b>32.-</b>
<b>Boscirö</b> Tomato concassée, burrata, cured ham figs 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.-.*

