

*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 that you order gluten free.

-  gluten free
-  vegetarian
-  vegan

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

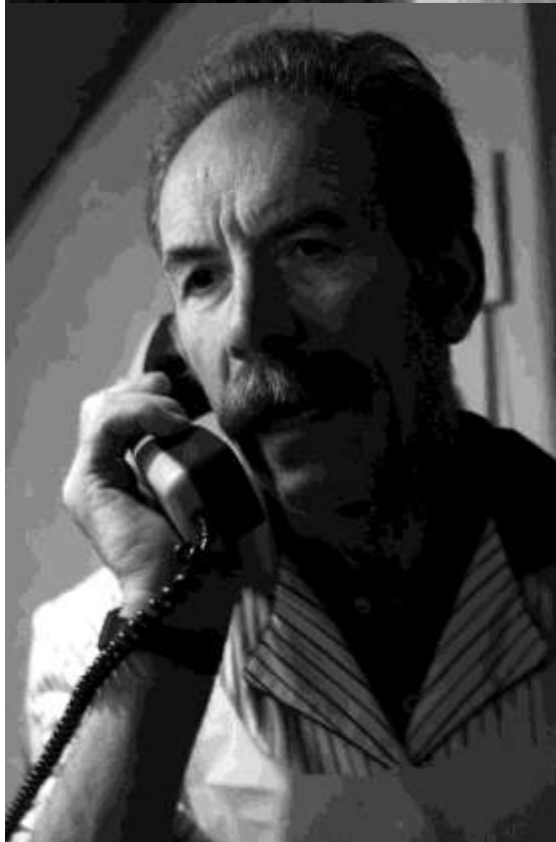
We source our meat and sausage specialties directly from Donato Mattioli in Lavorgo, a skilled artisan butcher who takes great pride in his craft. With careful attention, he processes meats from pork, cattle, goats, and donkeys to create unique specialties, such as the "Salametto di Capra" and "Salametto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

MENU TICINESE – MONTI E LAGO

PRIM PIATT

Burratina sü ragù da fragol e rabarbaro

Ticino burratina on fermented strawberry-rhubarb ragout,
Salsa Verde from fresh herbs refined with roasted nuts
and homemade focaccia

o / or

Furmagin da caura caramelizà cun tartüffo

Gratinated fresh goat cheese with truffle honey
on marinated Kapia peppers and wasabi mayonnaise,
fresh herbs and homemade focaccia

SECUND PIATT

Brodo da pes al zafferan cun asparag

Homemade fish soup with saffron
with green asparagus, fresh coriander, and garlic

PIATT PRINCIPAL

Cotrofilet da manz Angus ai fer

Grilled Angus entrecôte steak
served with sautéed spring vegetables
and creamy saffron risotto

o / or

Involtini da lucio perca ripien cun asparag

Pikeperch filet involtini wrapped in cured ham
filled with a farce of asparagus and wild garlic
served on a fava bean and morel ragout

FORMAC

Formac Ticines

Selection of Ticino alpine and fresh cheeses

DULZ

Cheesecake fai in cà cun salsa ai mirtilli

Homemade cheesecake on a lotus biscuit base
with blueberry sauce

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	① ½	29.– 23.– 7.–
Furmagin da caura caramelizà cun tartüffo Gratinated fresh goat cheese with truffle honey on marinated Kapia peppers and wasabi mayonnaise, fresh herbs and homemade focaccia additionally with Ticino cured ham	① ②	26.– 7.–
Tartara da manz Spicy beef tartare with tomato and avocado ragout, roasted almonds and homemade focaccia	① ½	32.– 26.–
Burratina sü ragù da fragol e rabarbaro Ticino burratina on fermented strawberry-rhubarb ragout, Salsa Verde from fresh herbs refined with roasted nuts additionally with Ticino cured ham	① ②	24.– +7.–
Lesso da manz cun asparag Gently simmered beef (Tafelspitz) on asparagus with raspberry vinaigrette garnished with passion fruit cream	①	26.–
Salmerin in carpione sü carpaccio da cetrioli Home-cured char served on cucumber carpaccio with air-dried tomatoes and wild garlic-lime cream	①	26.–
Insalata mista da verdüra freschg all'oli extra vergine e balsamic Mixed salad of fresh vegetables and greens	① ②	14.–
Insalata verda ai erbett freschg con oli d'oliva extra vergine e balsamic Green salad leaves with fresh herbs	① ②	10.–
Brodo da pes al zafferan cun asparag Homemade fish soup with saffron with green asparagus, fresh coriander and garlic served with crispy focaccia	① small portion	26.– 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 51 years!</i> Ticino spinach-ricotta-gnocchi (made with Ticino ricotta) with brown sage butter and roasted pine nuts	🌿	31.–
o / or Malfatti with luganighetta pork sausage		31.–
Risott ai spugnö e asparag Creamy carnaroli risotto with asparagus and morels	🌾 🌿	36.–
Tagliatelle fai in cà cun gamberi e finöc Homemade tagliatelle pasta with shrimps in an asparagus–cherry tomato–lime broth with chopped herbs and olive oil		36.–
Raviö alla pasta di erba orsina ai asparag Homemade ravioli made with wild garlic dough, filled with ricotta and asparagus served with tarragon foam and an asparagus–cherry tomato ragout	🌿	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.

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| Costin da cüin al rosmarin e panzetta
<i>We have been serving Costinis for 51 years!</i>
crispy grilled pork ribs with rosemary, bacon & onions
creamy saffron risotto (20 min. waiting time) | 🌿 | 41.- |
| Cotrofilet da manz Angus ai fer
Grilled Angus entrecôte steak
served with sautéed spring vegetables and creamy saffron risotto | 🌿 | 49.- |
| Cotolette da vedel ai fer
Grilled veal chops with sautéed spring vegetables
and morel mushrooms, served with young potatoes | 🌿 | 54.- |
| Cordonbleu da cüin cun formag dal alp
Pork cordon bleu stuffed with Ticino alpine cheese Robiei
and cured ham served with potato and asparagus salad | | 46.- |
| Cauret brasà e polenta
Braised “Gitzi” kid goat served on Ticino polenta
served with caramelized carrots and sautéed cherry tomatoes | 🌿 | 48.- |
| Petto da polastra al forno
Oven-roasted corn-fed chicken breast
with thyme-lemon butter served with saffron tagliatelle
and grilled asparagus | | 44.- |
| Involtini da lucio perca ripien cun asparag
Pikeperch filet involtini wrapped in cured ham
filled with a farce of asparagus and wild garlic
served on a fava bean and morel ragout | 🌿 | 45.- |

Starting mid-April, we will once again be serving fresh Dexter beef from the Achermann family at Rotmoos in Entlebuch.

Be sure to ask our team about the daily offerings. We also feature daily specials, based on small quantities of fresh ingredients we receive from our local producers, allowing us to create additional main courses.

Our restaurant manager will be happy to share more details with 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, asparagus and cherry tomatoes	🌾 🌿	29.-
Mozzarella di bufala e lüganighetta Tomato concassée, buffalo mozzarella, lüganighetta (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 concassée, salmon, mozzarella, capers, olives and Valle Maggia pepper	🌾	32.-

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

