

CAMPRA

VALLE DI



BLENIO

ALPINE LODGE & SPA

OUR PHILOSOPHY

Our restaurant Il Ritrovo embraces a sustainable and authentic culinary concept, inspired by the “from nose to tail” philosophy. This approach allows us to make full use of every part of the animal, minimizing waste while showing the utmost respect for the raw ingredients.

We work exclusively with local farmers and producers, carefully selecting meat sourced from ethical farming practices. As certain cuts of meat are available in limited quantities (such as filet), our menu is dynamic: once a specific cut is no longer available, it will be replaced with another, ensuring constant variety and freshness. Once the processing of an entire animal is completed, a new one is sourced, beginning a new cycle.

During the summer season, when the alpine pastures of the Valle di Blenio are active, we source fresh dairy products directly from them, made from animals that graze freely throughout the summer. With the arrival of autumn, we offer pork raised in alpine pastures, purchased directly from our local cheese producers.

To maintain an authentic connection with the region, all dairy products come exclusively from the dairies of Olivone, ensuring true zero-kilometre sourcing.

Our commitment to sustainability also extends to fruit and vegetables: we prioritize products from Ticino and, only when strictly necessary, rely on Swiss suppliers.

This model not only supports the local economy but also contributes to environmental preservation by minimizing waste and reducing the impact of transportation.

At Il Ritrovo Restaurant, every dish tells a story of tradition, territory, and respect for nature.

MAESTRO MARTINO

In our kitchen, we have embraced the legacy of Maestro Martino, one of the most renowned chefs of the 15th century, who was born right here in the Valle di Blenio.

Few people know his real name: Martino de Rubéis, also known as Martino de Rossi.

He is often referred to as Martino da Como, a name given to him by the humanist and gastronome Bartolomeo Sacchi in 1475, likely to make his origins more recognizable to readers of the time — a somewhat forced but understandable choice, considering that the Valle di Blenio lies just over 60 km north of Como.

Maestro Martino was born in Grumo, a hamlet of Torre, now part of Blenio, in the heart of the valley.

He was one of the most influential chefs of his era, and his manuscript Libro de Arte Coquinaria is considered the first cookbook in history for which the author's name is known. He played a key role in shaping what we now recognize as the "Italian" culinary model.

This early cookbook, later printed with movable type, represents a cornerstone of European gastronomic literature. Thanks to this work, Martino became known as the "Prince of Cooks," a title given to him by his friend, the humanist Bartolomeo Sacchi—known as Platina—in the famous De honesta voluptate et valitudine (On Honest Pleasure and Good Health, Rome, 1474).

His work is a precious testimony illustrating the transition from late medieval cuisine to Renaissance cuisine, making Maestro Martino the vital link between two culinary eras.

Throughout his career, he served as personal chef to Pope Paul II, Pope Sixtus IV, and the condottiero Gian Giacomo Trivulzio.

Have we sparked your curiosity? We invite you to visit our website to learn more.

mentum **IL RITROVO**

✔ Mixed salad	CHF. 12.-
✔ Greek salad with feta, Kalamata olives, tomatoes, red onion, cherry tomatoes, seasoned with extra virgin olive oil and oregano	CHF. 14.-
✔ Chickpea salad with Döttra cheese, red onion and a blend of aromatic herbs	CHF. 15.-
✔ Selection of seasonal cheeses from the Valle di Blenio, served with homemade fruit mustard	CHF. 26.-
Selection of cured meats from the Valle di Blenio	CHF. 25.- / 35.-
“Campra” beef tartare enriched with Brunoise di Pertiùsio D.O.P., served with homemade brioche bread	CHF. 20.- (75 gr) CHF. 38.- (150 gr)
✔ Homemade minestrone	CHF. 12.-
✔ Soup of the day with seasonal vegetables, served with croutons, extra virgin olive oil and rosemary	CHF. 14.-

- ✔ Homemade potato gnocchi by the Chef with butter and sage, topped with salted ricotta and a delicate hint of cinnamon CHF. 25.-
- ✔ Homemade potato gnocchi by the Chef with rocket and pistachio pesto CHF. 25.-
- Homemade potato gnocchi by the Chef with Swiss salmon, cherry tomatoes and caramelized red onion CHF. 28.-
- Tagliatelle with white game ragù, thyme and juniper CHF. 25.-
- Blueberry risotto with local cheese cream CHF. 28.-

Gluten-free pasta available upon request

- Plant-based cheeseburger, Döttra cheese, fresh tomato, gherkins and coleslaw salad, served in a sesame bun with fries CHF. 28.-
- Tofu bites with lemongrass, served with wild rice and vegetables sautéed in extra virgin olive oil CHF. 27.-

FIRST COURSES

VEGETARIAN SELECTION

“Val di Blenio” cheeseburger made with local beef (180 g),
 Dötttra cheese, crispy bacon from the valley, tomato, gherkins
 and coleslaw, served in a sesame bun with a side

CHF. 34.-

Classic veal cordon bleu (300 g), stuffed with raw ham
 and cheese from Alpe Pian Segno,
 served with seasonal vegetables and a side

CHF. 43.-

Lamb rack
 in a crust of aromatic herbs, served with a side

CHF. 35.-

Glazed pork cheek
 with red wine reduction, served with Ticino polenta and
 chanterelle mushrooms

CHF. 42.-

Beef entrecôte
 with herb-flavoured butter, served with seasonal vegetables
 and a side

CHF. 56.-

Marinated trout according to Maestro Martino's recipe,
 served with julienne vegetables

CHF. 37.-

Roast beef
 with tartar sauce, served with French fries

CHF. 32.-

Contorni

Polenta / Country potatoes / French fries / Vegetables of the day / Wild rice /
 Green salad

Gluten-free hamburger bread available upon request

Penne or gnocchi with butter

CHF. 8.-

Penne or gnocchi with tomato sauce

CHF. 9.-

Penne or gnocchi with Bolognese sauce

CHF. 15.-

Breaded chicken
 with French fries or vegetables

CHF. 18.-

Beef meatballs
 with country potatoes or vegetables

CHF. 18.-

Homemade cake	CHF. 9.-
Panna cotta of the day	CHF. 13.-
Limoncello semifreddo from Valle di Blenio	CHF. 15.-
Crème brûlée with caramel ice cream	CHF. 13.-
Classic tiramisu by the Chef	CHF. 15.-
“Birramisù” by the Chef a twist on the classic, prepared with artisanal beer “La Scura”	CHF. 17.-
Ice cream and sorbets (option to add liqueur)	CHF. 7.- / 17.-
Ice cream flavours: Vanilla, Chocolate, Pistachio, Hazelnut, Stracciatella, Strawberry, Caramel, Mocha	
Sorbets: Mango, Lemon, Grape, Apple, Raspberry	
1 scoop: CHF 3.50 Whipped cream: CHF 1.50	

DESSERT

Bibite Calde

Caffé liscio	CHF	2,50
Caffé doppio espresso	CHF	3,50
Caffé macchiato / crème	CHF	2,60
Caffé corretto	CHF	3,80
Caffé decaffeinato	CHF	3,00
Caffé tazza grande	CHF	4,00
Caffé tazza grande macchiato / crème	CHF	4,20
Caffé corretto tazza grande	CHF	5,40
Cappuccino / caffè latte	CHF	4.40
Ginseng / orzo espresso	CHF	3,00
Ginseng / orzo tazza grande	CHF	4,50
Tè caldo / tisana olivone	CHF	3,80
Ovomaltina / caotina	CHF	4,00
Punch Arancia / Rhum / Mandarino	CHF	5,00
Caffé fertig	CHF	9.00

BIBITE Fredde

Acqua minerale liscia / gasata 5dl	CHF	5,50
Acqua minerale liscia / gasata 1l	CHF	8,00
Gazosa Acqua Adula limone	CHF	5,00
Gazosa Acqua Adula mandarino	CHF	5,00
Gazosa Acqua Adula sambuco	CHF	5,00
Gazosa Starnini lampone	CHF	5,00
Nestea limone / pesca 3dl	CHF	4,50
Rivella Rossa	CHF	5,00
Coca cola / coca cola zero	CHF	5,00
Fanta	CHF	5,00
Arancia amara S. Pellegrino 2.5dl	CHF	5,00
Classic tonic water	CHF	5,00
Bitter lemon	CHF	5,00
Shorle	CHF	5,00
Sciroppo 2dl	CHF	2,00

SUCCHI di frutta - fruchtsäfte - jus de fruits - fruit juices

Succo di mela 3dl	CHF	3,50
Succo d'arancia 3dl	CHF	3,50
Michel albicocca / pera / pesca	CHF	4,50

Alcolici

Birre alla spina

Calanda Edelbrau 2dl	CHF 3,70
Calanda Edelbrau 3dl	CHF 4,90
Calanda Edelbrau 5dl	CHF 8,00
Lagunitas IPA 3dl	CHF 6,50
Lagunitas IPA 5dl	CHF 9,00
Ittinger 2.5dl	CHF 4,80
Ittinger 4dl	CHF 7,00
Erdinger Weiss 3dl	CHF 6,50
Erdinger Weiss 5dl	CHF 8,50
Panache 3dl	CHF 5,00
Panache 5dl	CHF 8,20

Birre in bottiglia

St. Salvatore 3.3dl	CHF 7,50
<i>Birra artigianale Valle di Blenio</i>	
Selvatici 3.3dl	CHF 7,50
<i>Birra artigianale Valle di Blenio</i>	
Heineken zero alcol 3.3dl	CHF 4,50

Aperitivi

Campari soda	CHF 6,00
Aperol Spritz	CHF 9,00
Adula Spritz	CHF 10,00
Franzini Spritz	CHF 10,00
Campari Spritz	CHF 9,00
Sambhugo	CHF 10,00
Gin tonic della Valle	CHF 13,00
Analcolico rosso / bianco	CHF 5,00
Crodino	CHF 5,50

Distillati & liquori

Limoncino nostrano - "Liquor da limon" vol. 25% 2cl	CHF 5.-
Nocino nostrano - "Liquor da nus" vol. 25% 2cl	CHF 5.-
Grappa nostrana Serravalle vol. 42% 2cl	CHF 5.-
Grappa Nonino di chardonnay vol. 41% 2cl	CHF 8.-
Baileys vol. 17% 4cl	CHF 6.-
Amaretto Disaronno vol. 28% 4cl	CHF 6.-
Vecchia Romagna vol. 38% 2cl	CHF 6.-
Gin Bisbino vol. 40% 4cl	CHF 15.-
Gin Hendrick's vol. 41.4% 4cl	CHF 10.-

Whisky

Jack Daniel's	CHF 10.-
Black Label vol. 40% 4cl	
J&B	CHF 8.-

Digestivi e amari

Braulio vol. 21% 4cl	CHF 6.-
Jägermeister vol. 35% 4cl	CHF 6.-
Montenegro vol. 25% 4cl	CHF 6.-
Ramazzotti vol 30% 4cl	CHF 6.-
Cynar vol. 16.5% 4cl	CHF 6.-
Appenzeller vol. 29% 4cl	CHF 6.-
Averna vol. 32% 4cl	CHF 6.-
Amaro Generoso vol. 21% 4cl	CHF 7.-
Amaro Generoso Riserva vol. 24.5% 4cl	CHF 8.-
Amaro del Capo vol. 35% 4cl	CHF 7.-