



PIAZZA
GRANDE
Ristorante Pizzeria
Boutique Hotel

MENU

"One cannot think well, love well,
sleep well, if one has not eaten well"

Virginia Woolf

Salads and Soups

Salades et soupes

VERDE



Green salad

Salade verte

1/2 porz. CHF 6.00 / CHF 9.00

MISTA



Green lettuce, carrots, cherry tomatoes, beetroot, and cucumbers

Laitue verte, carottes, tomates cerises, betteraves et concombres

1/2 porz. CHF 7.00 / CHF 11.00

CAESAR SALAD “PZG”

Chicken, romaine lettuce, parmesan flakes, caesar sauce, leccino olives, broccoli, confit cherry tomatoes and croutons

Poulet, laitue romaine, flocons de parmesan, sauce césar, olives leccino, brocoli, tomates cerises confites et croûtons

1/2 porz. CHF 16.00 / CHF 23.00

VELLUTATA DI CAVOLFIORI



Cauliflower cream soup, parmesan fondue
with stretched Leccino olive breadstick

Velouté de chou-fleur, fondue au parmesan

avec gressin aux olives Leccino étiré

1/2 porz. CHF 11.00 / CHF 18.00

ZUPPA MEDITERRANEA

Calamari, prawns, mussels, cuttlefish stewed with red cherry tomatoes
and crusty bread

Calmars, crevettes, moules, seiches mijotées aux tomates cerises rouges
et du pain croustillant

1/2 porz. CHF 12.00 / CHF 20.00



PIAZZA
GRANDE

Starters

Entrées

FAGOTTINO

Pioradoro raw ham parcel, stuffed with burrata on a rocket centrifuge
and rosemary focaccine

Paquet de jambon cru Pioradoro, farci de burrata sur fusée centrifugeuse
et focaccine au romarin

CHF 18.00

TARTARE DI MANZO

Beef tartare (140g), Evo oil, black pepper and salt
served with whipped butter and toasted bread

Tartare de bœuf (140g), huile Evo, poivre noir et sel
servi avec du beurre fouetté et du pain grillé

1/2 porz. CHF 15.00 / CHF 24.00

POLPO



Octopus tentacle "CBT", on creamy potatoes,
sautéed and crunchy black cabbage

Tentacule de poulpe « CBT », sur pommes de terre crémeuses,
chou noir sauté et croquant

1/2 porz. CHF 12.50 / CHF 20.50

BRANZINO



Sea bass tartare, beetroot, chickpea hummus and raspberry dressing

Tartare de bar, betterave rouge, houmous de pois chiches et vinaigrette framboise

1/2 porz. CHF 13.00 / CHF 21.00

CAVOLFIORE IN TRE ATTI



Yellow cauliflower pie, white cauliflower cream,
crispy purple cauliflower and olive powder

Tarte au chou-fleur jaune, crème de chou-fleur blanc,
chou-fleur violet croustillant et poudre d'olive

CHF 18.50



PIAZZA
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Vegano *Vegan*

CREMOSO



Chickpea cream, with rosemary flavored oil, olive powder
and stretched breadstick

Crème de pois chiches, à l'huile aromatisée au romarin, poudre d'olive
et gressin étiré

1/2 porz. CHF 12.00 / CHF 18.00

QUINOA E TOFU



Quinoa salad with grilled tofu and sautéed vegetables

Salade de quinoa au tofu grillé et légumes sautés

1/2 porz. 15.50 / CHF 22.00

LINGUINE



Gragnano linguine with beetroot pesto, sesame seeds and cheese

Linguine Gragnano au pesto de betterave rouge, graines de sésame et fromage

1/2 porz. CHF 14.00 / CHF 20.00

BON BON



Tofu bon bons, breaded pistachios on a coulis of cherry tomatoes
and stewed radicchio

Bons au tofu, pistaches panées sur coulis de tomates cerises
et compote de radicchio

1/2 porz. CHF 18.00 / CHF 26.50

BURGER VEGANO



Bread, vegan burger (150g), salad, vegan turmeric mayonnaise,
vegan cheese, confit cherry tomatoes and french fries

Pain, burger vegan (150g), salade, mayonnaise vegan au curcuma,
fromage végétalien, tomates cerises confites et frites

CHF 29.00



PIAZZA
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Pasta and Risotto

Pâtes et Risotto

RISOTTO AI CARCIOFI



Artichoke risotto, colonnata lard sauce,
rosemary and marinated blueberries

Risotto aux artichauts, sauce au saindoux colonnata
romarin et myrtilles marinées

CHF 24.50

CARBONARA ALLA ROMANA

Spaghetti di Gragnano, Norcia bacon, egg yolk, pecorino cheese and black pepper

Spaghetti de Gragnano, guanciale de Norcia, jaune d'œuf, pecorino et poivre noir

1/2 porz. CHF 16.00/CHF 24.50

FRUTTI DI MARE

Gragnano spaghetti, seafood, cherry tomatoes, and parsley

Spaghetti de Gragnano aux fruits de mer, tomates cerises et persil

1/2 porz. CHF 17.00/CHF 26.50

TAGLIOLINI

Egg tagliolini with butter and lemon with red tuna tartare,
chives and black bread crumble

Tagliolini aux œufs au beurre et citron avec tartare de thon rouge,
ciboulette et crumble de pain noir

1/2 porz. CHF 18.00 / CHF 26.00

RAVIOLI DEL PLIN

Ravioli del plin with their reduction on parmesan fondue
and drops of red wine reduction

Raviolis del plin avec leur réduction sur fondue au parmesan et gouttes de réduction
de vin rouge

1/2 porz. CHF 14.50/ CHF 22.00

FARFALLE STRIATE

Homemade streaked farfalle, with rabbit ragout,
drops of parmesan and toasted pine nuts

Farfalles striées maison, au ragoût de lapin,
gouttes de parmesan et pignons de pin grillés

1/2 porz. CHF 15.50 / CHF 24.50



PIAZZA
GRANDE

Main courses of meat

Plats principaux de viande

TAGLIATA

Grilled scottona beef tagliata (240g) with potatoes and sautéed vegetables

Tagliata de bœuf scottona (240g) grillée avec pommes de terre et légumes sautés

CHF 42.00

CAPOCOLLO

“CBT” pork neck (270g) with red wine reduction,
soft potatoes and braised cabbage

Cou de porc « CBT » (270g) avec réduction de vin rouge,
pommes de terre molles et chou braisé

CHF 34.50

SUPREMA DI POLLO

“CBT” chicken supreme stuffed with champignons and bacon,
glazed with its sauce, sautéed vegetables and rosemary potatoes

Suprême de poulet « CBT » farci aux champignons et bacon,
glacé avec sa sauce, légumes sautés et pommes de terre au romarin

CHF 34.00

BURGER TARTARE

Bread, Fassona tartare (160gr), lettuce, burrata, confit cherry tomatoes,
pasteurized egg cream, accompanied by crunchy artichoke salad

Pain, tartare Fassona (160gr), laitue, burrata, tomates cerises confites,
crème d'œufs pasteurisée, accompagnée d'une salade d'artichauts croquants

CHF 35.00

BURGER "PZG"

Beef hamburger (200g), BBQ sauce, caramelized onions, lettuce,
cherry tomatoes, cheese, and French fries

Hamburger de bœuf (200g), sauce BBQ, oignons caramélisés,
salade, tomates cerises, fromage et frites

CHF 30.00



PIAZZA
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Fish main courses

Plats principaux de poisson

FRITTO MISTO

Calamari rings (120g), shrimp (60g), vegetables, and fried potatoes
Anneaux de calamars (120g), crevettes (60g), légumes et pommes de terre frites
1/2 porz. CHF 23.00 / CHF 35.50

BACCALA



PSlice of Galician cod (200gr), on datterino tomato soup
slightly spicy, Taggiasca olives and black bread leaf
Tranche de morue galicienne (200gr), sur soupe de tomates datterino
légèrement épicé, olives Taggiasca et feuille de pain noir
CHF 33.50

SALMONE



Seared salmon steak (220g), on lemon potato cream
and sautéed vegetables
Pavé de saumon poêlé (220g), sur crème de pomme de terre au citron
et légumes sautés
CHF 34.50

TONNO CUBO

Red tuna cube (240gr), with its 6 faces and its breadings,
pistachio, herbs, cardamom, honey and walnuts, on crunchy vegetable tagliolini
and tomato mayonnaise
Cube de thon rouge (240gr), avec ses 6 faces et ses panures,
pistache, herbes, cardamome, miel et noix, sur tagliolini de légumes croquants
et mayonnaise aux tomates
CHF 38.50

BRANZINO E GAMBERONE



Turban of sea bass, red prawn and pistachios,
on artichoke cream and crunchy artichokes
Turban de bar, gambas rouge et pistaches,
sur crème d'artichaut et artichauts croquants
CHF 36.50



PIAZZA
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Classic Pizzas

Pizzas Classiques

MARINARA 14.00



San Marzano Tomatoes, Garlic Oil and Oregano

Tomates San Marzano, huile d'ail et origan

MARGHERITA 16.00



San Marzano tomato, fior di latte and basil

Tomate San Marzano, fior di latte et basilic

BUFALINA 19.00



San Marzano tomato, buffalo mozzarella and basil

Tomate San Marzano, mozzarella de bufflonne et basilic

COSACCA 15.00



San Marzano tomato, Pecorino black pepper and basil

Tomate San Marzano, Pecorino, poivre noir et basilic

ROMANA 18.00

San Marzano tomato, fior di latte, anchovies, capers and basil

Tomate San Marzano, fior di latte, anchois, câpres et basilic

CAPRICCIOSA 23.50

San Marzano tomato, fior di latte, cooked ham, mushrooms, artichokes and olives

Tomate San Marzano, fior di latte, jambon cuit, champignons, artichauts et olives

DIAVOLA 20.00

San Marzano tomato, fior di latte and spicy salami

Tomate San Marzano, fior di latte et salami épicé

HAWAY 22.00

San Marzano tomato, fior di latte, mascarpone, ham and pineapple

Tomate San Marzano, fior di latte, mascarpone, jambon et ananas

ZOLA 20.00



San Marzano tomato, fior di latte and gorgonzola cheese

Tomate San Marzano, fromage fior di latte et gorgonzola

PARMA 24.00

San Marzano tomato, fior di latte and 30-month Parma crudo

Tomate San Marzano, fior di latte et crudo de Parme de 30 mois

ORTOLANA 22.00



San Marzano tomato, fior di latte and grilled vegetables

Tomate San Marzano, fior di latte et légumes grillés

CITONNO 20.00

San Marzano tomato, fior di latte tuna and Tropea onion

Tomate San Marzano, thon fior di latte et oignon de Tropea

FRESCA 25.50

Fior di latte, buffalo PDO Parma ham and rocket pesto

Fior di latte, jambon de Parme AOP et pesto de roquette



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Classic Pizzas

Pizzas Classiques

REGINA MARGHERITA 19.00 

Cornicione stuffed with ricotta, San Marzano tomato, fior di latte and basil

Cornicione farci de ricotta, tomate San Marzano, fior di latte et basilic

CALABRA 22.00

Fior di latte, Calabrian nduja, confit cherry tomatoes, stracciata and crumbled tarallo

Fior di latte, nduja calabraise, tomates cerises confites, stracciata et tarallo émietté

CALZONE NAPOLI 22.50

San Marzano tomato, fior di latte, Napoli salami and ricotta cheese

Tomate San Marzano, fior di latte, salami Napoli et fromage ricotta

SALSICCIA E FRIARIALLI 22.50

Smoked provola, sausage and friarielli

Provola fumée, saucisse et friarielli

VEGANA 19.00 

Pea cream, fried courgettes and cherry tomatoes semidry

Crème de petits pois, courgettes poêlées et tomates cerises semidry

CALZONE 22.50

San Marzano tomato, fior di latte, cooked ham and ricotta

Tomate San Marzano, fior di latte, jambon cuit et ricotta

BASE PIZZA GLUTEN FREE 5.00

PÂTE À PIZZA SANS GLUTEN 5.00 

Seasonal pan-fried pizzas

Pizzas de saison à la poêle

FRITTA PZG 23.00

Escarole, fior di latte, anchovies and pine nuts

Escarole, fior di latte, anchois et pignons de pin

FRITTA CLASSICA 23.00

Ricotta, fior di latte, cooked ham and pepper

Ricotta, fior di latte, jambon cuit et poivre

FRITTA NAPOLI 23.00

Ricotta, fior di latte, Napoli salami and pepper

Ricotta, fior di latte, salami de Naples et poivre



PIAZZA
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IT'S ALL ABOUT *food*





SOFT DRINK

DRINK

COFFE

Enjoi yuor drink



PIAZZA
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Aperitivi

CAMPARI BITTER
VOL 23% 4CL

MARTINI BIANCO/ROSSO/DRY
VOL 16% 4 CL

CYNAR
VOL 16% 4CL

PASTIS 51
VOL 45% 4CL

PORTO BIANCO/ ROSSO SANDEMAN
VOL 19% 4CL

CAMPARI SODA
VOL 10% 4CL

Aperitivi Analcolici

CRODINO
17.5 CL

SAN BITTER ROSSO
10 CL

Spritz

HUGO
PROSECCO, SCIROPPO DI SAMBUCCO,
LIME E MENTA

APEROL SPRITZ
APEROL, PROSECCO, SELZ, FETTA DI ARANCIA

CAMPARI SPRITZ
CAMPARI BITTER, PROSECCO, SELZ

PORTO SPRITZ
PORTO ROSSO, CRODINO, SELZ,
FETTA D'ARANCIA

BOUTIQUE SPRITZ
LIQUORE BERGAMOTTO, CAMPARI BITTER,
PROSECCO, PASSION FRUIT

AMALFI SPRITZ
POMPELM, CAMPARI BITTER, PROSECCO, SELZ

LIMONCELLO SPRITZ
LIMONCELLO, PROSECCO, SELZ

Cocktails Analcolici

SUMMER LOCARNO
SUCCO D'ANANS, CREMA DI COCCO, SCIROPPO
DI FRAGOLA, SUCCO DI LIMONE

VIRGIN MOJITO
LIME, ZUCCHERO DI CANNA, MENTA, SCHWEPPES
GINGER ALE

VIRGIN CAIPIRINHA
SCHWEPPES TONIC, ZUCCHERO DI CANNA, LIME

FLORIDA
SUCCO DI ARANCIA E POMPELMO, LIMONE
SPREMUTO, SCIROPPO DI ZUCCHERO,
GRANATINA

Cocktails

AMERICANO

NEGRONI

SBAGLIATO

MARTINI COCKTAIL

CAIPIRINHA/CAIPIROSKA

MOJITO

MARGARITA

PINA COLADA

MOSCOW MULE

DAIQUIRI

Long Drinks

CAMPARI ORANGE

TEQUILA SUNRISE

VODKA TONIC/LEMON

CUBALIBRE

SCREW DRIVER

Gin Tonic / Lemon

GORDON'S LONDON DRY

BOMBAY SAPPHIRE

AMALFI

HENDRICK'S

MONKEY 47

BISBINO

GIN MARE

Rum

BACARDI SUPERIOR (CUBA)
VOL 37% 4CL

HAVANA CLUB ANEJO 7 (CUBA)
VOL 40% 4CL

DICTATOR 20 ANOS (COLOMBIA)
VOL 40% 4CL



PIAZZA
GRANDE

Whisky

SCHOTCH

BALLANTINES
VOL 43% 4CL

CHIVAS REGAL 12 YEARS
VOL 43% 4CL

MACALLAN FINE AOK 12 YEARS
VOL 46% 4CL

IRISH

TULLAMORE DREW
VOL 40% 4CL

TENNESSE

JACK DANIEL'S TENNESSEE
VOL 43% 4CL

BOURBON

MAKER'S MARK
VOL 45% 4CL

Brandi, Calvados

VECCHIA ROMAGNA
VOL 40% 2CL

CALVADOS MORIN PÈRE ET FILS
VOL 40% 2CL

Cognac

MARTELL VS
VOL 40% 2CL

HENNESSY XO
VOL 40% 2CL

Grappa

GRAPPA PROSECCO
VOL 41% 2CL

GRAPPA MOSCATO
VOL 41% 2CL

GRAPPA BAROLO
VOL 41% 2CL

GRAPPA AMARONE
VOL 41% 2CL

Wodka

SKYY
VOL 40% 4CL

BELVEDERE
VOL 40% 4CL

BELUGA
VOL 40% 4CL

Liquori e Distillati

AMARETTO DI SARONNO
VOL 8% 4CL

BAYLES IRISH CREAM
VOL 18% 4CL

CACHACA 51
VOL 38% 4CL

COINTREAU
VOL 40% 2CL

LIMONCELLO DI CAPRI
VOL 32% 4CL

NOCINO
VOL 24% 4CL

MALIBU'
VOL 24% 4CL

SAMBUCA MOLINARI
VOL 24% 2CL

TEQUILA SIERRA BLANCO
VOL 40% 4CL

WILLIAMMINE MORAND
VOL 43% 2CL

Amari

AVERNA
VOL 29% 4CL

BRAULIO
VOL 21% 4CL

BRAULIO RISERVA
VOL 25% 4CL

APPENZELLER
VOL 35% 4CL

AMARO DEL CAPO
VOL 35% 4CL

JÀJERMAISTER
VOL 35% 4CL

FERNET BRANCA
VOL 35% 2CL

FERNET MENTA
VOL 28% 2CL

MONTENEGRO
VOL 30% 4CL

RAMAZZOTTI
VOL 30% 4CL

ZEDDA PIRAS
VOL 31% 4CL



PIAZZA
GRANDE



Birra

ALLA SPINA

CHOPFAB 25CL
DRAFT/PANACHE/GRANATINA

CHOPFAB 50CL
DRAFT/PANACHE/GRANATINA

CHOPFAB AMBER 25CL

CHOPFAB AMBER 50CL

BOXER BLANCHE(WEIZEN)25CL

BOXER BLANCHE(WEIZEN)50CL

BIRRA ARTIGIANALI IN BOTTIGLIA

SAMUEL SMITH'S-SCURA 7.0% 33CL

VAL DIEU-CUVEE BLONDE 5.5% 33CL

BIRRA ANALCOLICA 0.5% 33CL

DELIRIUM-TREMENS 8.5% 75CL 33CL

WILD SHOT-MERLOT TICINESE 10.0%
33CL

PIETRA-BLONDE BIO (GLUTEN FREE) 33CL

Minerali

ACQUA GASATA/ SPARKLING WATER 50CL

ACQUA NATURALE / STILL WATER 50CL

COCA COLA33CL

COCA COLA ZERO 33CL

FUZETEA LIMONE/PESCA 25CL

FUZETEA LIONE/PESCA 50CL

GAZZOSATICINESE LIM./MANDARINO33CL

FANTA 33CL

ARANCIATA AMARA 20CL

RIVELLA ROSSA/BLU 30CL

RAMSAIER SUCCO DI MELA 33CL

SCHWEPES TONIC WATER 20CL

SCHWEPES BITTER LEMON 20CL

SCHWEPES GINGER ALE 20CL

CHINOTTO 20CL

SIRUP GRANATINA/MENTA/FRAGOLA 25CL

Succhi

SUCCO DI FRUTTA 25 CL
PERA, PESCA, ARANCIA, ANANAS, POMPELMO

Caffetteria

ESPRESSO/MACCHIATO

ESPRESSO CRÈME

CAFFÈ CRÈME

DOPPIO ESPRESSO

ESPRESSO DECAFFEINATO

MINICAPPUCCIO

CAPPUCCINO

CAPPUCCIO DECAFFEINATO

CAFFÈ TAZZA GRANDE

CAFFÈ TAZZA GRANDE DECAFFEINATO

CORRETTO GRAPPA/BRANDY

CORRETTO SAMBUCA/ AMARETTO

CORRETTO BAILEY'S/FERNET

ORZO ESPRESSO

ORZO TAZZA GRANDE

GINSENG ESPRESSO

GINSENG TAZZA GRANDE

CAFFÈ LATTE

LATTE MACCHIATO

OVOMALTINA CALADA/FREDDA

SUPPLEMENTO PANNA MONTATA

THE NERO/EARL GREY

THE ROSSO/MENTA/VERDE

THE CAMOMILLA/VERBENA

THE MELA CANNELLA



PIAZZA
GRANDE



INFORMATION

Dear Customer,

We are pleased to welcome you and serve you in our restaurant.

All prices are in CHF and include 8.10 % VAT.

Below you will find the list of origin, controlled and certified provenance of our sausages and meats:

- meat provenance: Switzerland, Ireland, Australia
- provenance of fish: Indian Ocean and Mediterranean Sea

We wish you a good meal and a few hours in our company.

GASTROTICINO
Federazione esercenti albergatori Ticino

RÉSERVÉ
la rivista

bioethica
food safety engineering

Sostanze che potrebbero provocare allergie o altre reazioni indesiderate
Ingrédients pouvant provoquer des allergies ou d'autres réactions indésirables
Zutaten, die Allergien oder andere unerwünschte Reaktionen auslösen können
Substances that may cause allergies or other undesirable reactions

04/2021 - RÉSERVÉ

Contiene Contient Enthält Contains	Può contenere Peut contenir Es kann enthalten May contain	Contiene Contient Enthält Contains	Può contenere Peut contenir Es kann enthalten May contain
1a Cereali, Glutine, Céréales, Gluten Glutenhaltiges Getreide, Cereals, Gluten	1b Cereali, Glutine, Céréales, Gluten Glutenhaltiges Getreide, Cereals, Gluten	8a Frutta a guscio, Noci, Fruits à coque dure, Noix Hartschalenobst, Nüsse, Tree Nuts, Nuts	8b Frutta a guscio, Noci, Fruits à coque dure, Noix Hartschalenobst, Nüsse, Tree Nuts, Nuts
2a Crostacei, Crustacés, Krebstiere, Crustacea	2b Crostacei, Crustacés, Krebstiere, Crustacea	9a Sedano, Céleri, Sellerie, Celery	9b Sedano, Céleri, Sellerie, Celery
3a Uova, Oeufs, Eier, Eggs	3b Uova, Oeufs, Eier, Eggs	10a Senape, Moutarde, Senf, Mustard	10b Senape, Moutarde, Senf, Mustard
4a Pesce, Poissons, Fische, Fish	4b Pesce, Poissons, Fische, Fish	11a Sesamo, Sésame, Sesamesamen, Sesame seeds	11b Sesamo, Sésame, Sesamesamen, Sesame seeds
5a Arachidi, Arachides, Erdnüsse, Peanuts	5b Arachidi, Arachides, Erdnüsse, Peanuts	12a Anidride solforosa, solfiti ¹ Anhydride sulfureux, sulfites ¹ Schwefeldioxid, Sulfite ¹ Sulfur dioxide, Sulfites ¹	12b Anidride solforosa, solfiti ¹ Anhydride sulfureux, sulfites ¹ Schwefeldioxid, Sulfite ¹ Sulfur dioxide, Sulfites ¹
6a Soia, Soja, Sojabohnen, Soy	6b Soia, Soja, Sojabohnen, Soy	13a Lupini, Lupins, Lupinen, Lupines	13b Lupini, Lupins, Lupinen, Lupines
7a Latte, lattosio Lait, lactose Milch, Laktose Milk, Lactose	7b Latte, lattosio Lait, lactose Milch, Laktose Milk, Lactose	14a Molluschi, Mollusques Weichtiere, Mollusks	14b Molluschi, Mollusques Weichtiere, Mollusks

¹ [>10 mg/kg >10 mg/l SO₂]

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Il personale di servizio è a vostra disposizione per ogni ulteriore informazione.
Per altri dettagli o per ordinare la tabella in formato A3 o A2: www.gastroticino.ch

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In every new project, we do our best to exceed your expectations,
because your trust and satisfaction are our main motivations.

We hope that your experience has lived up to your expectations.
We look forward to welcoming you back!

follow us on:

 Piazzagrandelocarno

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Thank you very much for choosing us!

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web: www.hotelpiazzagrandelocarno.ch