

Il Menu



**LOCANDA
dei MULINI**

Hotel • Bistrot

RISTORANTE • PIZZERIA

Opening time

from 10:00 a.m to 2:30 p.m.
from 6:00 p.m. to 11:30 p.m.

Closed on Tuesdays

Check-in Time

from 12:00 p.m to 2:30 p.m.
from 6:00 p.m. to 10:30 p.m.

Check-out Time

Until 10.30 a.m.

Dear guest, upon request, our staff will be happy to inform you about the ingredients in our dishes that may trigger allergies or intolerances, or you can request a form. Furthermore, if you would like to know the origin of the meat and fish used in our dishes, you can request a form.
Prices in Swiss Francs include VAT (8.1%) and service charges.

*To start,
share a centerpiece.*

SCIATT DELLA VALTELLINA AND BRESAOLA

Small, crispy round fritters made with buckwheat flour batter,
with a melted Casera cheese center and Bresaola della Valtellina.

Fr. 29.50

baladin Nazionale

SCIATT DELLA VALTELLINA



Sciatt on a bed of chicory

Fr. 25.50

baladin Wayan

TICINO IO

Our warm Ticinese Tigelle with coffee cream cheese
and anchovy butter spread

Fr. 21.50

baladin Elixir

Appetizers

TAGLIERE DEI MULINI

Platter with prosciutto crudo, Ticino liver mortadella, herb-flavored lard, and cacciatore al taglio
Bleu de la Gruyère, a selection of cheeses from the Muggio Valley (Az. Agricola Soldini)
with colorful mustards

Per una opersona Fr. 23.50 | Per due persone Fr. 36.50

baladin Nora

BEEF ON THE BONE

180g beef tartare, sweet and sour vegetables, pepper jam, butter and
. 34.50

baladin Super

“KING” GRUYERE

Fribourg Gruyere cheese tart with sweet and sour pumpkin Fr. 19.50

baladin Wayan

SWEET GAME

Celeriac cutlet, game salami, goose speck,
dried beef, and berry jelly

Fr. 24.50

baladin Rock'n'Roll

Our first courses

DALLA VALTELLINA

Buckwheat pizzoccheri with potatoes, cabbage, PDO Casera cheese, and aromatic butter
Prepared according to the recipe from the Accademia of Pizzocchero of Toglio

Fr. 27.50

baladin Rock'n'Roll

DAI BOSCHI

Homemade egg tagliatelle flavored with black truffle, venison ragù and wild herbs

Fr. 32.50

baladin Super

IL ROSSO MERLOT

Carnaroli risotto, Merlot wine, luganiga sausage, and Muggio Valley cheese

Fr. 28.50

baladin Super Bitter

History of the Cordon Bleu

It originated in Switzerland in the 1940s from the idea of a Valais chef who stuffed a classic schnitzel with ham and cheese to make the recipe richer.

Today we celebrate this symbol of Swiss cuisine with a selection of Cordon Bleu inspired by the region and seasonality, prepared with select ingredients and great passion.

THE CLASSIC

Prosciutto and Muggio Valley cheese
Fr. 34.50

PORCINO

Porcini mushrooms, Muggio Valley cheese, and thyme
Fr. 37.50

SWEET AND SAVORY

Luganiga, Gorgonzola, pumpkin, rosemary, and fennel seeds
Fr. 36.50

SMOKED? A LITTLE

Chicken breast, smoked scamorza, and pancetta
Fr. 37.50

Only at the Locanda, the only Vegetarian Cordon Bleu

I'M PISSED OFF

Cabbage, Gruyère, and potatoes
Fr. 29.50

All Cordon Bleus are served with a side of fries
Weight: approximately 450-500 g

Special of the Month

SWISS ELEPHANT EAR

Extremely tender veal cutlet, approximately 400g, thinly sliced according to tradition and slowly browned in clarified butter, served with arugula, cherry tomatoes, and parmesan shavings.

Fr. 39.50



Summer 2026

**FOOD&DRINK
S U N D
BUFFET
NO LIMITS**



**FROM JUNE 6
EVERY THURSDAY
from 6 PM to 9 PM
DJ Set and Live Music**

Events will be cancelled in case of rain

Summer dishes 2026

VEAL WITH TUNA SAUCE

with capers

Fr. 27.50

MANTUAN MELON CUBES

with Parma ham

Fr. 26.50

CAESAR SALAD

Crispy romaine lettuce, toasted croutons, grilled chicken strips, Parmesan shavings, and Caesar dressing

Fr. 25.50

LOCANDA SHRIMPS SALAD

Lettuce and red curly lettuce, grilled shrimp tails, toasted cashews, grilled pineapple, and smoked bacon

Fr27.50

ROAST BEEF

Swiss with arugula, tomatoes, Parmesan shavings, and tartar sauce

Fr. 32.50

CLASSIC CAPRESE

Roasted tomatoes, fior di latte mozzarella, fresh basil, oregano, and extra virgin olive oil

Fr 32.50



SCRIGNO CAPRESE

Pizza dough casket with coppery tomatoes, mozzarella fior di latte, fresh basil, oregano, and extra virgin olive oil

Fr. 28.50

The Inn Grill



Meats by weight

TOMAHAWK gr. 800-1100	Fr. 15.50 hg
FIorentINA gr. 900-1300	Fr. 16.50 hg
COSTATA gr. 600-700	Fr. 14.50 hg
CUBEROLL gr. 300-500	Fr. 23.50 hg

The Locanda's Classics

TAGLIATA DI MANZO gr. 250 ca.	Fr. 36.50
CHEF'S ROOSTER gr. 500 ca.	Fr. 32.50
Marinated in mustard and flavored with aromatic herbs with candied lemon sauce	
PUNTINE DI MAIALE una Baffa	Fr. 27.50
Marinated in Baladin beer and cooked at low temperature for 24 hours	

Choose your side dish

Porcini mushrooms	Fr. 8.00	Small green salad	Fr. 5.00
Grilled vegetables	Fr. 7.50	Large green salad	Fr. 6.50
Steamed vegetables	Fr. 6.50	Small mixed salad	Fr. 6.50
Baked potatoes	Fr. 6.50	Large mixed salad	Fr. 8.50
French fries	Fr. 6.50	Polenta of the day	Fr. 5.50






Hotel • Bistrot

RISTORANTE • PIZZERIA

Pizza of the Month

Farina, Fuoc e Ammore: chest' è a pizza d' o core

Our Neapolitan pizza chef, who took third place at the Swiss National Contemporary Pizza Championship , prepares dough using the new biga method, with a long, slow fermentation process, making it soft, fragrant, and easily digestible.

Baked in a wood-fired oven and topped with high-quality ingredients, our pizza combines tradition and innovation to taste Naples in every bite!

Special Pizzas

LA CRUDO: Tomato, fior di latte, Parma Ham DOP, arugula, and shavings of Parmesan cheese	Fr. 23.50
BUFALINA: Tomato, buffalo mozzarella bites, cherry tomatoes, fresh basil, extra virgin olive oil.	Fr. 22.50
BOSCAIOLA: Tomato, fior di latte, sautéed porcini mushrooms with crispy garlic, Valtellina bresaola, shavings of Parmesan cheese, extra virgin olive oil.	Fr. 24.50
LA CONTADINA: Burrata cream, crumbled sausage, smoked provola cheese, roasted potatoes and rosemary, basil, and extra virgin olive oil.	Fr. 23.50
VALTELLINA: Fiordilatte: Valtellina bresaola, arugula, shavings of Casera DOP cheese, and extra virgin olive oil.	Fr. 24.50
LA NOVAZZANO: Tomato, fior di latte, fresh crumbled luganiga sausage, sautéed porcini mushrooms.	Fr. 23.50
LA PAESANA: Fior di latte, freshly shredded luganeghetta, broccoli rabe cream, smoked scamorza.	Fr. 22.50
LA CANTABRICO: Roasted tomato cream, Cantabrian anchovies, stracciatella, black olive powder, confit red cherry tomatoes.	Fr. 24.50
SPECK AND WALNUTS: Fior di latte, walnut cream, gorgonzola, radicchio, crunchy walnuts, and speck.	Fr. 23.50
PROFUMO DI MARE: Fior di latte, stracciatella, yellow cherry tomato cream, red shrimp tartare, caper powder.	Fr. 26.50
TARTARINA: Fior di latte mousse, stracciatella, beef tartare, pepper, lime zest, pepper mayonnaise.	Fr. 26.50

Traditional Pizzas

FOCACCINA: Garlic-infused extra virgin olive oil, oregano	Fr. 12.00
MARINARA: Tomato, ripened garlic, dried oregano, fresh basil, extra virgin olive oil.	Fr. 15.00
MARGHERITA: Tomato, mozzarella, fresh basil, extra virgin olive oil.	Fr. 15.00
NAPOLI: Tomato, mozzarella, anchovies in oil, black olives, capers, dried oregano, extra virgin olive oil.	Fr. 16.50
PROSCIUTTO COTTO: Tomato, mozzarella, Cooked ham, fresh basil, extra virgin olive oil.	Fr. 19.00
PROSCIUTTO E FUNGHI: Tomato, mozzarella, Cooked ham, sautéed mushrooms, fresh basil, extra virgin olive oil.	Fr. 19.50
SPICY SALAMI: Tomato, mozzarella, chili pepper threads, soft spicy Calabrian spianata, fresh basil, extra virgin olive oil.	Fr. 18.00
QUATTRO STAGIONI: tomato, fior di latte, cooked ham, sautéed mushrooms, garlic-infused artichokes in oil, Leccino olives, fresh basil, extra virgin olive oil.	Fr. 21.50
VEGETARIAN: Tomato, grilled seasonal vegetables, garlic-scented mushrooms, raw buffalo mozzarella DOP, cherry tomatoes, fresh basil, extra virgin olive oil.	Fr. 20.50
QUATTRO FORMAGGI: Fior di latte, Parmesan cream, Zola cheese, Brie, and shaved Grana Padano cheese.	Fr. 21.50
LOMBARDA: Fior di latte, local cooked ham, Zola Lombardo, extra virgin olive oil, fresh basil.	Fr. 21.50
BLU MARINA: Tomato, Fior di latte, Yellowfin tuna in extra virgin olive oil, pink onion rings, caper dressing, extra virgin olive oil, fresh basil.	Fr. 19.50
CALZONE LISCIO: San Marzano tomatoes, Fior di latte, and cooked ham.	Fr. 19.50

The Delicacies

BIGNAMISU'

Cream puffs, tiramisu cream, coffee, chocolate, and cocoa crumble
Fr. 11.00

DELICATO ALLO YOGURT

Low-fat yogurt, raspberries, mandarin gel and almond crumble
Fr. 11.00

CARAMELLATO PROFUMATO

Crème brûlée, white chocolate and orange
Fr. 11.00

CAPPUCCINO GOLOSO

Creamy hot chocolate, vanilla ice cream and whipped cream
Fr. 11.00

BIRRA COTTA BALADIN

Panna cotta with Leon Baladin beer foam
Fr. 10.00

The Ice Cream Cups



Our gelato comes from the artisanal Gel-Art Lab in Mendrisio, where gelato is made daily from selected, top-quality ingredients, showcasing Swiss and Italian excellence.

WALNUT CUP

2 scoops of walnut ice cream,
walnut kernels, and Nocino liqueur from the Jelmini distillery in Mendrisio
Fr. 13.50

GRAPE CUP

2 scoops of grape ice cream, grapes, and Moscato grappa
Fr. 13.50

PEAR CUP

Pear ice cream with dried pear chips and Williams pear
Fr. 13.50

LEMON SORBET

creamed with Beluga vodka
Fr. 13.50

Choose your favorite flavor:
Chocolate, Hazelnut, Vanilla,
Pear, Strawberry, Lemon, Grape, Walnut

1 scoop Fr. 4.20

2 scoops Fr. 7.50

3 scoops Fr. 10.50

Our cellar

the Wines

TICINO WHITE WINES

Biancomerlot Ticino - azienda MONDO, Sementina	Fr. 45.00
Aviga Bianco del Ticino - Trapletti SA, Coldrerio	Fr. 65.00
Elisir Bianco - Trapletti SA Coldrerio	Fr. 38.00
Bianco dei Venti - Merlot IGT Svizzera - Parravicini Viticoltori	Fr. 32.00

TICINO RED WINES

Merlot Riserva Ticino - Trapletti SA, Coldrerio	Fr. 74.00
Genestrerio Merlot Ticino - Agriloro SA, Genestrerio	Fr. 48.00
Fustoquattro Merlot del Ticino - Huber Vini, Monteggio	Fr. 58.00
Sottoroccia Rosso Ticino - Tenuta San Giorgio, Cassina d'Agno	Fr. 62.00
Culdreé Ticino - Trapletti SA, Coldrerio	Fr. 120.00
Rosso dei Venti - Merlot IGT Svizzera - Parravicini Viticoltori	Fr. 32.00
Gaio Merlot Ticino- Trapletti SA Coldrerio	Fr. 39.00
La Crus - Merlot - Parravicini Viticoltori	Fr. 38.00
I Cavri - Merlot - Parravicini Viticoltori	Fr. 40.00

ITALIAN WHITE WINES

The Lady Pinot Grigio - Ferro I3 - 3Rockets SRL, Ala (TN)	Fr. 45.00
10 Things - Chardonnay Tre Venezie - Rockwines, Verona	Fr. 45.00
Chardonnay – Az. Agricola Dissegna Veneto	Fr. 38.00
Lugana – Cantina Visconti Lombardia	Fr. 40.00
Muller Turgau DOC - Az. Zanotelli	Fr. 44.00

ITALIAN RED WINES

Hipster - Ferro I3 - Negroamaro Puglia	Fr. 38.00
Smart As Nero d'Avola Merlot Sicilia DOC	Fr. 48.00
Rosso di Valtellina - Plozza Vini, Tirano	Fr. 38.00
Sassella Rededition	Fr. 56.00
Valpolicella Ripasso - Corte Scaletta, San Martino B.A. (VR)	Fr. 65.00
Morellino di Scansano – Az. Agricola Col di Bacche Toscana	Fr. 40.00
Cabernet Frank c.s.	Fr. 38.00
Pievascita Vallepiciola - Cantina Vallepiciola	Fr. 49.00

Barbera d'Alba Tardoc - Cantina Villa Doria	Fr. 42.00
Dolcetto d'Alba Furet DOC - Cantina Villa Doria	Fr. 38.00
Nerd - Nero d'Avola - 3Rockets SRL, Ala (TN)	Fr. 36.00

FRENCH WINES

Chateau Gros Moulin Rouge - Bordeaux	Fr. 45.00
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ROSE WINES

Le Pitchounet - Rosé Méditerranéé - Domaine Roustan, Salon de Provence	Fr. 40.00
Rosignolo - Merlot - Parravicini Viticoltori	Fr. 36.00

BUBBLES

Prosecco extra-Dry DOC	Fr. 42.00
Prosecco Rosé Millesimato Extra-dry DOC	Fr. 46.00
Franciacorta Fergentina Brut di Roberto Gatti	Fr. 65.00

CHAMPAGNE

Lourent Perrier Brut - Champagne	Fr. 110.00
Louis Roederer Collection - Champagne	Fr. 130.00
Veuve Clicquot Brut - Champagne	Fr. 120.00

50cl BOTTLES

La Crus - Merlot - Parravicini Viticoltori	Fr. 24.00
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KARAPFA HOUSE WINE 50 cl

Rosso Ticino Merlot - Parravicini Viticoltori	Fr. 19.50
Bianco Ticino Merlot - Parravicini Viticoltori	Fr. 19.50
Rosé Ticino Merlot - Parravicini Viticoltori	Fr. 19.50

Drinks and Beverages

COLD LEMON/PEACH TEA	33 cl	Fr. 4.20
COCA COLA	33 cl	Fr. 5.00
COCA COLA ZERO	33 cl	Fr. 5.00
GAZZOSA	33 cl	Fr. 5.00
GAZZOSA AL MANDARINO	35 cl	Fr. 5.00
SWEET ORANGE JUICE	20 cl	Fr. 5.00
WATER	0,5 l	Fr. 3.80
WATER	0,75l l	Fr. 6.50



Le Birre di Casa Baladin

Speziate

ISAAC Blanche - 5,0 % alc.

WAYAN Saison - 5,8% alc.

NORA Spiced - 6,8% alc.

cl. 0,33

Fr. 8.90

Fr. 9.90

Fr. 9.90

cl. 0,75

Fr. 25.50

Fr. 27.50

Fr. 27.50

Puro Malto

SUPER Belgian Amber Ale - 8,0 % alc.

LEON Belgian Dark Ale - 9,0 % alc.

ELIXIR Amber Demisec - 10,0% alc.

Fr. 9.90

Fr. 27.50

Fr. 27.50

Fr. 27.50

Luppolatre

NAZIONALE Italian Ale - 6,5 % alc.

NAZIONALE GLUTEN FREE

Italian Ale - 6,5 % alc.

SUPER BITTER Hopped Belgian Ale - 8,0% alc.

ROCK'N'ROLL American Pale Ale

with Pepper - 7,5% alc.

L'IPPA Ipa - 5,5% alc.

Fr. 8.90

Fr. 9.90

Fr. 9.90

Fr. 8.90

Fr. 9.90

Fr. 25.50

Fr. 27.50

Fr. 25.50

La Spina

BALADIN - 4,8 % alc.

SPECIAL del Mese Baladin

cl. 0,2

Fr. 3.70

Fr. 4.10

cl. 0,3

Fr. 5.50

Fr. 6.10

cl. 0,5

Fr. 8.90

Fr. 9.80

Analcoliche

BOTANIC - 0,0 % alc.

cl. 0,33

Fr. 7.50