

-HOTEL-  
**BELLINZONA**  
SINCE 1903

# THE LOBBY BAR

<b>HOUSE MADE NUTS</b>	<b>6</b>
<b>MARINATED MT. ZERO OLIVES</b>	<b>6</b>
<b>FRENCH FRIES</b> rosemary salt, aioli VEO	<b>12</b>
<b>ARANCINI</b> 4pcs black truffle, smoked scamorza, leek ash aioli V	<b>18</b>
<b>TUNA CARPACCIO</b> preserved lemon, onion, parsley, fried capers GF	<b>26</b>
<b>CALAMARI FRITTI</b> winter leaves, lemon, aioli	<b>25</b>
<b>ISTRA SALAMI</b> pickles, croutons	<b>14</b>
<b>PORK &amp; PISTACHIO TERRINE</b>	<b>22</b>
<b>DUCK LIVER PATE</b> cherry jelly, candied cumquats, croutons	<b>23</b>
<b>ISTRA CAPOCOLLO</b> pickle, croutons	<b>16</b>
<b>CHEESE PLATTER</b> two cheeses, accompaniments, crackers	<b>25</b>

10% surcharge on Sundays, 15% surcharge on Public Holidays