

Benvenuti
Herzlich willkommen
Bienvenue
Welcome



Nicole & Stefano Zoppè mit Gina Lena & Samuele Livio

La famiglia Zoppè e tutti collaboratori vi augurano un buon appetito e un soggiorno eccezionale alla Campagnola.

Die Familie Zoppè und alle Mitarbeiter wünschen Ihnen einen guten Appetit und einen wundervollen Aufenthalt im La Campagnola.

La famille Zoppè e tous les collaborateurs vous souhaitent un bon appétit et un merveilleux séjour à La Campagnola.

The family Zoppè and the entire crew wish you a superb meal and a wonderful stay at La Campagnola.

Information for allergics

In our menu cards you will find important information about certain ingredients concerning allergies. In any case, If you are allergic to any ingredient, please contact our service employees or directly our head chef. Only this way we can guarantee an allergens-free meal for you.



Origin of meat, bread and fish

Ham: CHF, EU, Prosciutto: EU, Salami: CHF, Spicy Salami: CHF, EU, Bacon: CHF, EU, Bresaola: EU, Lardo: EU, Chicken: CHF, EU, Beef: CHF, AUS, Veal: CHF, EU, URY, EU, Deer: AUT, Bread: CH, Lobster: CAN, Red Shrimps: EU, ECU, Tuna: PHIL, Shrimps: THAI, Scallops: USA, Salmon: EU, Sea bass: EU, Squid: INDOPAC, Tropical Shrimps: INDOPAC.

The preparation of some of our dishes could foresee the use of natural additives. According to the law, fish that is to be consumed in raw condition has been subject to a pre-decontamination. It could also have been kept under negative temperatures (-20°C for 24 hours. / -35°C for 15 hours.) and therefore been frozen.

In addition please note that meat from Australia could contain remains of hormones and antibiotics, due to corresponding treatment.

Our salads

Green salad * 10

Mixed salad * 13

Salad buffet 18

Gilled vegetable salad with fresh goat cheese 21

Greek salad with tomatoes, feta cheese, olives & red onion 20

Caprese salad * 17 / 24

Fitness plates

Mixed salad with fried perch fillets * 29

Mixed salad with beef tenderloin 42

Mixed salad with chicken breast 29

Mixed salad with veal escalope 39

For kids

Green salad * 6

Mixed salad * 8

Carrot salad * 5

Sauce: Italian and french

* 2 pm until 5 pm



Our starters

- Prosciutto and melon* * 26
Vitello tonnato * 22 / 27
*Plate with vegetable crudité*s 21
Taiada La Campagnola * 32
Regional cheese plate * 27
Regional dried meat plate * 29

Sandwiches

- Cooked ham* * 12
Swiss cheese * 12
Combo * 15
Prosciutto * 16
Tomato and buffalo mozzarella 19
Grilled vegetables 17
Bruschetta trio 19

Soupe

- Soupe of the day* 11



Our pasta

Tomato sauce 16

Sage butter 21

Pesto 24

Carbonara 26

Bolognese 25

Mushroom sauce 26

Vegan with tomatoes and rucola salad 22

Gnocchi with gorgonzola and nuts 26



* please ask for our daily pasta.

For kids

with butter 9

with tomato sauce 11

Bolognese 15

Cream sauce 15



*Our home-made pasta is freshly prepared for you with semolina, egg yolk and olive oil.
For pasta without gluten, ask our waiter.*



Our risotto

with butter and Parmesan 18

with saffron 24

with mushrooms 26

with giant shrimps 42

Vegan with cherry tomatoes and rucola salad 21

with saffron and luganighetta sausage 29

For kids

with butter and Parmesan 10

with saffron 12

with luganighetta sausage 16

with hamburger 16

with veal escalopes 29

Our burgers

- The American 26 ...with Cheddar +3 ...with bacon +3
Costa Amalfi with tomatoes & mozzarella 26
The Mexican, salsa, guacamole & tortilla chips 26
The Vegan with grilled vegetables & tofu 26
La Campagnola, grilled vegetables, tomino & honey 26

Main courses

- Beef tenderloin mignon with herb butter 46
Stuffed chicken breast with ricotta & spinach 36
Fried perch fillet, boiled potatoes & Tartar sauce 29

For kids

- Chicken nuggets * 16
Breaded porc escalope 16
Hamburger 18
Cervelat 14
French fries * 7



For Dinner 18:00-21:00

Fish

*Fresh sea bass ** (**only w. reservation, min. 2 person) in „Fleur de Sel“ 69*

*Fresh sea bass ** with olive oil, rosemary and lemon 47*

Giant shrimps with olive oil, garlic and red hot peppers 47

Meat

Riz Casimir with veal 47

Veal paupiettes with Bresaola 47

Veal escalope with lemon sauce 47

Porc medaillon wrapped in bacon 47



Chateaubriand with sauce Béarnaise min. 2 person 62

served with vegetable bouquet and side of your choice

Sides: French fries, roasted potatoes with rosemary, rice or pasta with butter

Pizzeria

12:00-14:00 / 18:00-21:00

Scegli tu / DIY:

Pizza Margherita

CHF 18.00

Cooked ham CHF 2.00

Salami CHF 2.00

Spicy salami CHF 2.50

Onion CHF 0.50

Mushrooms CHF 2.50

Smoked ham CHF 3.50

Bacon CHF 1.00

Buffalo Mozzarella CHF 2.50

Tuna CHF 1.50

Spinach CHF 1.00

Black olives CHF 1.00

Ancovis CHF 1.00

Sundried tomatoes CHF 2.50

Garlic CHF 0.50

Arugula CHF 1.00

Pineapple CHF 2.00

Grilled vegetable CHF 4.00

Mascarpone CHF 2.50

Robiola CHF 2.50

Gorgonzola CHF 2.50

Small capers CHF 0.50

Egg CHF 1.50

3 giant shrimps CHF 9.00

Ticino style sausage CHF 7.00

Seafood CHF 9.00

Pesto CHF 3.00

Welcome to our Pizzeria La Campagnola! Here, exceptional pizza starts with a dough that levitates for 48 hours, creating a unique texture and flavor.

We use only the freshest ingredients, from sun-ripened tomatoes to artisanal cheeses. Join us and taste the difference at Pizzeria La Campagnola, Vairano!

Buon appetito!

Gelateria

12:00-21:00

Our artisan gelato is more than just a dessert – it's an experience that enchants the senses. Every spoonful carries the fresh, natural flavors and the meticulous craftsmanship that has been dedicated to it.

Direct sales at our display case:

Cream based:

Vanilla, fior di latte, stracciatella, pistachio, hazelnut, caramel, coffee, chocolate, blue angel (smurf), yogurt, coconut

Sorbets (Lactose-free and gluten-free)

Strawberry, lemon, raspberry, mixed berries, mandarin, e vegan chocolate

Cup: **1 scoop:** CHF 3.50, **2 scoops:** CHF 5.50, **3 scoops:** CHF 7.50

Con3: **1 scoop:** CHF 4.50, **3 scoops:** CHF 6.50, **3 scoops:** CHF 8.50

To take away to your home:

Cup di 135g CHF 5.00 **Bucket di 450g:** CHF 16.00

Bowl di 2 lt CHF 38.00 **Bolw di 4 lt** CHF 68.00

Vendita per rivenditori:

Do you like our gelato and share our production philosophy?
If so, contact us for a resale opportunity.

See at: www.campagnola.ch/gelati

Ice cream cups

Denmark 13

Banana split 13

Maison 13

Meringue with cream 11

Romanoff 16

Sass da Grüm 16

3 sorbets with fruit 19

...and vanilla ice cream 14

„The Big“ with 6 scoops 17

„The Mega“ with 9 scoops 25

1 scoop 3.5 | 2 scoops 5.5

Desserts

Tiramisu 11

Panna cotta 11

Crème caramel 8

Warm chocolate cake with vanilla ice cream 16

(20 minutes)

Pie of the day 6 ...with cream 7

Doughnut 5

Chocolate chip cookie 5



Weekly Event Program

Every Wednesday Evening: **BBQ Grill Blues** & international Artist

Easter: Easter Brunch with Ticino **Live Music**

Mother's day: Festive Brunch with Ticino **Live Music**

Luci e ombre: Great buffet with **Americana Live Music**

1. August: Big Swiss Buffet with Ticino **Live Music**



Theme Evening

Saladebuffet, soupe, main course buffet & dessert!

Monday: **Chickeria** 46

Tuesday: **La Pasta** 46

Wednesday: **BBQ Grill** 49

Thursday: **Polenta & Pizza** 46

Friday: **Spaghattata** 42

Saturday: **Origliata Ticinese** 49

Sunday: Festival **Risotto** 46

Further offers of the hotel

LA CAMPAGNOLA

For hotel guest prices may vary.

18-hole minigolf course with fantastic view

Adults CHF 8.00 / children CHF 5.00

Pool entrance inclusiv minigolf
Pooltowel rental

Adult CHF 20.00 / children CHF 10.00
Per day CHF 10.00

Massage

Detailed price list at our reception

Outdoor sauna with fresh water pool

1 hour CHF 35.00

Fitness center with Kettler Systems

CHF 15.00 per person

Vespa rental: cruise around ticino like in the old days

Per day CHF 75.00 including helmet

Electric mountain bike rental with "Bosch
Performance" engines - ideal for rapid inclines!

Per day CHF 70.00 including helmet
4 hours CHF 40.00

Feeding of our donkeys

5 donkey cookies CHF 2.50

Children birthday parties

Detailed price list at the reception:
Enjoy our entire infrastructure with
minigolf, heated pool, trampolin,
play room, play ground and much more...

Weddings, family parties & banquets

Take advantage of our great location and
infrastructure for your event. Our premisses
combined with our F&B "know-how" are the
the perfect requirement for every event.

Management meetings up to 6 participants

Our big and newly rermodeled suites guarantee
a private ambiance for small management
meetings of high quality.



Double Room Deluxe
Oro - Magnolia



Comfort Room Deluxe
Rosso - Madonna del Sasso



Comfort Room Deluxe
Verde - Laverzezzo



Junior Suite Deluxe
Oro - Melide



Comfort Family Suite
Blu - Lugano