



Young Chef Carlo Ponti Greppi shows off with contemporary cuisine in “La Fontana Ristorante & Bar”

Just 30, dynamic and creative he uses regional products. Combining these with his Mediterranean background the dishes get their very personal signature

Locarno – November 2018 – The native Italian celebrated his thirtieth birthday this summer. Over a year ago he was asked to take over the position of the Chef at “La Fontana Ristorante & Bar”. By now he has found his very own style. Carlo loves to work with local products and renders every dish special adding a very personal touch using his “Mediterranean background”. A good example for that is the pike perch with Mediterranean herbs and purple potato cubes. “I love using fresh products which I think are the basis for each and every perfect meal. I use and work with them the way that in the end every dish bears my personal signature” describes Carlo his creative work.

The young Chef grew up in Stresa a well-known little town at “Lago Maggiore”, right next to the Swiss border. That is where he also attended the hotel school. After he had gone through all the important departments of a hotel his passion for the kitchen turned out to be obvious. From then on he only worked in renowned restaurants in Italy, Ticino and the German part of Switzerland. A good two years ago he moved on to the Hotel Belvedere Locarno’s restaurant “La Fontana Ristorante & Bar“, where he started off as Sous-Chef. One year later, in the course of his boss’s leave, Carlo found himself in the situation of taking over full responsibility of the cuisine from one day to the other. The owner-family Lissi fully trusted in the young man’s talent. It was a special moment and Carlo describes his feelings about it as follows: “For me it was a very emotional moment when I heard that I was entrusted the position of the “Chef” being only 28 years old. I accepted it with pride and joy and saw the opportunity of development“.

Today Carlo Ponti Greppi works with a Team of 17 professionals in “his“ kitchen, has experimented and developed a lot to find his own style. His *cuisine* responds to all actual needs even intolerances or special diets such as vegetarian or vegan. “Let’s take the *Risotto with the gambero rosso di Sicilia* (a very delicate red shrimp from Sicily), for a vegetarian I leave out the *gambero rosso* play more with herbs and veggies and it turns out to be a wonderful vegetarian dish. If I even leave out the butter and use oil instead a person living a vegan diet would love it too”, explains Carlo, the young, dynamic and flexible chef.



“La Fontana Ristorante & Bar“ is the “à la Carte“ restaurant of the Hotel Belvedere Locarno and attracts both Young and Young by heart, being a trendy restaurant with a show kitchen. It is perfectly located with its five minutes walking distance to the Piazza Grande and the lakeshore but one can also take the funicular railway Locarno-Madonna del Sasso via its own stop “Belvedere“.

Snuggled up on a hill placed directly below the Madonna del Sasso shrine, Hotel Belvedere Locarno offers a view on the lake from each of its 90 rooms and it is the only Four-Star Superior hotel in Locarno which is open throughout the year. Walking one even easily reaches the historic city center and can enjoy the film festival city’s Mediterranean charm and climate. Other activities in the Lago Maggiore area include hiking and golf, which thanks to the mild climate, is also possible in wintertime. Lugano airport Agno is 40 km distant, a 45-minute car drive. The Milan Malpensa airport remains 110 km south. As the new Alp-Transit has been finished the hotel can be reached via the Gotthard base tunnel from Zurich, Lucerne and Zug by train within a good two hours.

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