



LA FONTANA
RISTORANTE & BAR



La Fontana Ristorante & Bar - contemporary cuisine with chef Carlo Ponti Greppi, awarded 14 points by Gault Millau in 2020

The 32-year-old Carlo uses regional products and gives them a very special touch with his Mediterranean background

Locarno –2020 – A good three years ago, still 28 years young, the native Italian was entrusted with the "chief position" at La Fontana Ristorante & Bar. Today he has found his very own style. Carlo loves to work with local products and gives them a very special touch with his Mediterranean background. "I love to work with fresh products, which are always the most important basis for a perfect meal, in a way that afterwards they bear my very personal signature", says Carlo Ponti Greppi about his creative work.

The young chef grows up just across the border from Ticino, in Stresa, where he attends the "Scuola Alberghiera" - the hotel school. After he has passed through all stations in different hotels, his passion for the kitchen crystallizes. So he saddles up and works in pure restaurant businesses in various positions in Italy, Ticino and the German part of Switzerland. In 2015, he moves on to the Hotel Belvedere Locarno to become the sous-chef at La Fontana Ristorante & Bar. One year later he gets the full responsibility for the restaurant business and becomes chef. Today Carlo Ponti Greppi works with a team of 15 people in "his" kitchen and has experimented a lot to find his individual and personal style of cuisine. In 2019 he is awarded 13 points by Gault Millau and gets appointed 14 only one year later. His kitchen is geared to all today's needs, so he responds to intolerances and trends such as vegan cuisine. "Let's take a risotto with "gambero rosso di Sicilia", for example: I leave out the red shrimp (gambero rosso) for the vegetarian, play more with herbs and vegetables and it becomes a vegetarian dish. If I then also use oil instead of butter, the vegan will be delighted - and not only with risotto," says Carlo, young, dynamic and flexible chef.

La Fontana Ristorante & Bar is the restaurant of the Hotel Belvedere Locarno and attracts both young and young-at-heart guests. The trendy restaurant with open kitchen is located in the immediate vicinity of the old town in a traffic-calmed zone. Free parking spaces are available for the restaurant guests. It can be reached from Piazza Grande and from the lakeside in five minutes on foot or directly by the Locarno-Madonna del Sasso funicular railway via its own "Belvedere" stop.

The Hotel Belvedere Locarno with its 90 rooms, all of which have a view of the lake, nestles on the hill just below the Madonna del Sasso. It is within easy walking distance of the historic centre and you can immerse yourself in the atmosphere of this city with a Mediterranean climate, famous for its film festivals. Other activities around Lake Maggiore, such as hiking and golf, are also very popular, even in winter due to the mild climate. The airport Lugano-Agno, 40 km away, can be reached by car in about 45 minutes. The airport Milan-Malpensa is 110 km to the south.



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