

Outlook

 **JET AVIATION**
A GENERAL DYNAMICS COMPANY

Magazine 01/2011

WÜRTH

Reinhold Würth turned a two-man business into a global corporation with 62,000 employees. The 76-year-old still flies his own Falcon aircraft and still sets the tone at the company.



Art H.R. Giger 16 | Event The World Economic Forum in Davos 24 | Innovation
Hydroptère 30 | Nonprofit Able Flight 36 | Gourmet The Grottos in Ticino 42

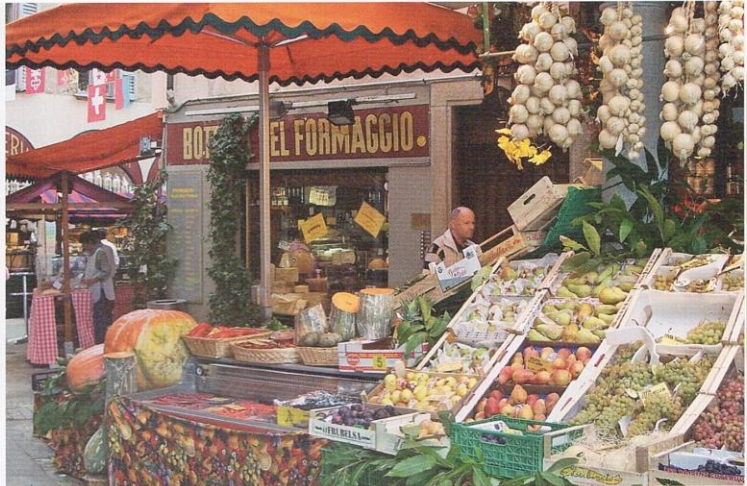
Granite plates were used to make tables and benches, which were put outside the cave entrances, under the shade of chestnut and sycamore trees. Water and bread were brought from home, and the rest of the food was in the cave. On some hillsides, many caves were close together, which created an area full of social activity.

Eventually, small restaurants began to develop in front of some caves. Cold specialties such as salami, mortadella, bacon, and coppa, as well as various cheeses were served on granite tables. Sometimes a few warm dishes were offered, such as polenta or brasato di manzo (braised beef.) The ball game bocce was often played, and wine was shared with friends.

The restaurants

The warm climate, beautiful hills and relaxed culture attract many visitors to Ticino. A long meal at a sunny stone table is a central part of this experience, and grotto restaurants have established themselves in many locations, some far from hillside caves.

What these grottos share with their historical counterparts is a warm, informal atmosphere in which the presence of the owners is strongly felt, both in their choice of decor and in the personal contact they have with diners. When they are not actively involved in the



Grotto owners usually try to buy locally

kitchen, the proprietors are often moving from table to table, catching up with regular guests and getting to know the new ones.

Some of the grottos have a menu that stays close to tradition, while others offer a broader range of food. A few establishments have taken traditional dishes, added Mediterranean cuisine and achieved gourmet dimensions. Regardless of the breadth of the menu, most grottos maintain the tradition of buying products locally, from people they know.

Perched on a hill

Grotto Eremo di San Nicolao, in Somazzo, is run by Lorenza and Rolando Pons. The restaurant is on the side of the Monte Generoso, in the southern part of Ticino.

It is next to a pilgrimage church where a series of hermits lived from the 16th century until the 1940's. The restaurant is often referred to as "perched" on the hill, and indeed, the rock faces above and below are quite steep. This proved to be the demise of several of the hermits, who fell to their deaths.

Lorenza and Rolando cook, chat and truly work to make a meal a pleasant experience for their visitors. The kitchen is small and the menu stays fairly close to traditional grotto cooking. The daily menu starts with a plate of sliced, cold meat, such as salami, cooked ham and bacon. The meats are delicious and have very distinct flavors.

On request, some Zincarlin can be added to the plate. Zincarlin is a traditional

Castelgrande

The city of Bellinzona occupies a key location in northern Ticino. Several alpine passes, including Gotthard, San Bernardino, Nufenen and Lukmanier meet there and are joined by the Po Plain. This has made the city vital from both a military and a trading perspective.

Just outside the city is a rocky hill with steep walls and a flat top, which has been occupied by fortification since the 1st century BC. The structures on the hill changed hands repeatedly, as diverse forces took over this key junction. The castle was renovated from 1983 to 1991 and is now a UNESCO World Heritage Site.

There are two restaurants in the castle: a grotto with a view down the

valley and across to the castle Sasso Corbaro, as well as a fine-dining Mediterranean restaurant. The interior of the restaurant was designed by Aurelio Galfetti, the Ticino architect who led the castle renovation. He used concrete, chrome and glass in a reductionist style and had the rooms filled with black leather furniture by renowned designers.

The restaurants have recently been taken over by the State School of Hotel and Tourism Management School in Bellinzona. The school has brought in an experienced management staff, which will not only head the restaurant but also use it as a training ground for students. For this purpose, the technology and methods in the restaurant are the newest in the business.



cheese that almost disappeared from the area. It is said that only one woman, in the Muggio Valley, still knew the recipe. Production was begun again fairly recently by a small group that makes a few hundred of the cheeses by hand each year. The cheese contains pepper and is very strong.

The appetizer plate is followed by a sampling of three meat dishes: the classic ossobucca (cross-cut veal shanks), rabbit in a red sauce and uccelli scapati (literally "escaped birds" or "headless birds" – rolled pork wrapped in thinly sliced meat, such as prosciutto or bacon, and sage). There may also be seasonal meat available, such as the young goat served in early spring. Sautéed porcini mushrooms are served on the side along with either polenta or risotto.

Visitors can sit on the patio, with a view of the Alps and the Mendrisio Valley, or in one of two inside rooms, each with a fireplace. The owners are happy to talk about the history of their location or give details about the three annual church services, and they can probably be persuaded to offer a look at the cave behind the church, which is still used to store beverages.

Grotto dell'Ortiga

In the late 1970's, Antonio Mazzoleni was working as an architect and getting tired of unhappy clients. Together with two friends, he decided to change directions, renovate a group of old houses on