

Hotel Ristorante La Griglia: It's "slow" tourism on Lake Como

A link with the local flavours, traditional produce and an appreciation for quality as part of a touristic experience in line with the local culture makes Lino and Bruna Martinelli's hotel in Argegno an ideal destination for having a flavourful and relaxing time.

A passion for quality and style is the secret ingredient behind the Martinelli family's hospitality. They have been at the helm of the Hotel Ristorante La Griglia in Argegno, in the heart of the Valle d'Intelvi, since the 1970s. Immersed in the lush greenery of the woods on the hills of Lake Como, the hotel restaurant is a peaceful haven of "slow" tourism, where you can be pampered in tranquil country house surroundings, an ideal setting for all wanting to spend a holiday relaxing while also having a pleasurable and flavourful experience.



The restaurant is undoubtedly the soul of La Griglia, as Lino Martinelli, joint owner along with his sister Bruna, explains: "We have inherited our love of cooking. Our culinary art has been passed down over time, growing and perfecting with care and experimentation. We try to make every course special through the regional dishes served either in our two dining rooms, furnished in the style of old country homes with intimately decorated walls and lit fireplaces, or on the garden veranda in the summer." It is a family-run

restaurant, in terms of both the management style, passed down over two generations, and the intimate environment and atmosphere that is in the air." Everything is arranged to make guests feel at home while at the same time giving them the opportunity to taste special dishes, all of which are prepared with care and passion," emphasises Chef Bruna. "We aspire to quality and this is conveyed through the products and basic ingredients we select from the region, such as lake fish, game and mushrooms".



This attention to detail results in traditional recipes from Como combined with new flavours from the lake and mountains. "Our main dishes are brasato, polenta uncia, handmade pizzoccheri, fresh pasta, game and lake fish," continues Bruna. "The menus also respect the seasonality of our products and we never overdo the menu by offering too many options. Instead, we prefer to recommend the dishes of the day. The restaurant can also be booked for receptions, weddings and corporate events".

Its excellent reputation is reflected in the quality hospitality it offers. For years, La Griglia has hosted foreign and Italian tourists of all ages. "We have guests who return every year, even just for a weekend, and we often find they have left notes behind, thanking us for our hospitality," confirms Lino. "For us, a holiday is never over and should be an experience that is fully lived. For this reason, from the 1970s until now, we have continued to invest in our facilities in order to offer better service. This is represented in our 11 rooms which are all different and have personalised details and decoration."

La Griglia is a hotel with all the amenities and whose uniqueness derives from its attention to customer needs and knowledge of the region. It's a real value for tourists who want to fully experience the "slow" philosophy of Lake Como.



"We can completely organise the entire day for you, recommending all kinds of activities from cultural to gastronomic and artistic," explains Lino, who leads the excursions in the area himself. "These can vary from enjoying the lake to the hills and mountains, and we've now come up with the idea of offering the option of renting electric mountain bikes. These allow guests to reach astounding places, such as the trenches on the Cadorna line in the mountains bordering Switzerland. By autumn, we will also have set up the new wine cellar,

where, in addition to conserving over 200 wines, customers will have the opportunity to choose their own bottles (even those from prized vintages). It will also allow them to discover Magnum collections and specialty wines organized by region and to explore the secrets of the world of wine".