



BELLAGIO
Dei Sapori 

**First Gastronomic
Festival of
culinary
specialties and
creativity**

December the 4th -
January the 6th

ANTICO POZZO

Local cheese with acacia honey and onion jam €11

*Selection of local raw cuts: venison, donkey and boar salami
with local cheese €16*

*Risotto with Blue Cheese from Bellagio and red apples from
Valtellina €15*

Lake fish Ravioli with cherry tomatoes and thyme €14

MENU

*Fisherman Starter (marinated bleaks, paté of the Lake
and marinated trout)*

*Linguine with missultini with fresh tomatoes and aubergine
€26 per person, drinks not included*

*Selection of local raw cuts: venison, donkey and boar salami
with local cheese*

*Risotto with Blue Cheese from Bellagio and red apples from
Valtellina*

€28 per person, drinks not included

*Available every day except Thursdays night and Sundays night
Lunch and dinner*

Information and Reservations
RISTORANTE ANTICO POZZO

+39 031 951644
info@ristoranteanticopozzo.com
Salita Mella, 24 22021 Bellagio (CO)



RISTORANTE BILACUS

Ravioli with light cheese from Bellagio and porcini sauce

Braised beef cheek with mashed potatoes from Bellagio

€32 per person, drinks not included

*Available from Thursday to Saturday and on December the 8th at lunch and dinner
Sundays, December the 25th, December the 26th, January the 1st only at lunch*

Information and Reservations
RISTORANTE BILACUS

+39 031 950480
info@bilacusbellagio.it
Salita Mella, 24 22021 Bellagio (CO)



DISPENSA 63

Pikeperch in buckwheat tempura, seasonal herbs and potato cream

Acquerello Rice, apples, parmigiano reggiano, thyme and toasted hazelnuts

Crispy pork belly, jus, roasted spring onion, honey carrots and pumpkin chutney

Dispensa 63 Basket

€50 per person, drinks not included

*Available Saturdays and Sundays from December the 6th until December the 24th
at lunch and dinner*

Reservations appreciated

Information and Reservations
DISPENSA 63

+39 334 941 1539
info@dispensa63bellagio.com
Salita Cavour, 15 22021 Bellagio (CO)



IL PERLO

Autumn in Bellagio

*Warm pumpkin and amaretto Pie, light Ghisallo cheese
fondue*

*Carnaroli Risotto with rosemary, blue cheese from Bellagio
and edible flowers*

*Pork fillet with Bellagio beer - Potato soufflé with sage and
salami paste*

*Warm pear and chocolate Pie with blueberry custard and
mint*

Water and Coffee

€40,00 per person

Winter in Bellagio

Cured slinzega, salad, croutons and lime citronette

Risotto with saffron threads and Campari reduction

Perch fillets with vegetables on tomato and dill sauce

*Khaki mousse, vanilla custard and lingue di gatto biscuits
Water and coffee*

€40,00 per person

*Available Fridays at dinner, Saturdays and Sundays at lunch and dinner
Weekly days with Reservations only*

Information and Reservations
RISTORANTE IL PERLO PANORAMA

+39 031 950229
info@ilperlo.com
Via Valassina, 180 22021 Bellagio (CO)



SALICE BLU

Soup of Topinambour grown in garden in Bellagio

*Risotto with courgette flowers and black truffle from
Bellagio*

*Lake Como Pikeperch in leak steam
with lightly smoked Colfiorito lentils*

Miascia by Mamma Flora

Wine to pair

TERRE LARIANE IGT
"Munciar 2018"

AZIENDA AGRICOLA TERRAZZE DI MONTEVECCHIA
100% VIOGNER

€60 per person

Available every day at lunch and dinner. Reservations required

For information and Reservations
RISTORANTE SALICE BLU

+39 031.950535
info@ristorante-saliceblu-bellagio.it
Via per Lecco, 33 22021 Bellagio (CO)



SETA HOTEL

Tasting: Bellagio toc, local salami, marinated lake fish, black truffle croutons €16

Potato gnocchi with bitto cheese fondue, crispy sage €16

Veil ossobuco in gremolada sauce with polenta € 20

Chestnuts tiramisù €8

*Available every day except Wednesdays
lunch and dinner*

Information and Reservations
RISTORANTE SETA

+39 031 950471
info@setahotel.com
Via Roma, 23 22021 Bellagio (CO)





BELLAGIO

LAKE COMO

info@promobellagio.it

www.bellagiolakecomo.com