



*Christmas in
Bellagio*


CHALET GABRIELE

TEL: 338 423 8203

STARTER

ENDIVE SALAD WITH ZINCARLIN CHEESE
QUENELLE OF TOC WITH SALAMI
SALMON TARTARE WITH DILL HERB

FIRST COURSE



POTATO AND PUMPKIN GNOCCHI WITH LEEKS,
GORGONZOLA CHEESE AND RAISINS
RISOTTO WITH PRAWNS
OR
CAPPELLETTI IN BROTH

SECOND COURSE

SALMON FILLET WITH VEGETABLE CAPONATA
OR
POLENTA WITH BRAISED BEEF, DEER AND MUSHROOMS

DESSERT
FILLED PANETTONE

WATER- WINE - COFFEE

€ 50,00 PER PERSON

IL PERLO PANORAMA

TEL: 031 950229

STARTER

BRESAOLA WITH ROCKET SALAD AND FLAKES OF PARMESAN
CHEESE

WARM ZUCCHINI SOUFLÉ WITH GHISALLO FONDUE (CHEESE
SAUCE)

FIRST COURSE

CRISPY LASAGNE VALTELLINA STYLE

SECOND COURSE

PORK FILLET WITH BEER, CURRY POTATOES AND DRIED
TOMATOES

DESSERT

ARTISANAL PANETTONE – PANDORO
WITH MASCARPONE AND CHOCOLATE
CREAM

WATER- WINE - COFFEE

€ 50,00 PER PERSON

LA GENZIANELLA

TEL: 031 964734

STARTERS

VOL AU VENT WITH MUSHROOMS
LOCAL CURED MEATS
RUSSIAN SALAD
CAPRICCIOSA SALAD WITH CHICKEN
LIVER PATE

FIRST COURSE

LIME AND SALMON RISOTTO
SURF AND TURF PASTA

SECOND COURSE

STUFFED CAPON
BEEF WITH MADERA GRAVY

SIDE DISHES

BAKED POTATOES
GRATIN VEGETABLES

DESSERT

CUP OF MIXED FRUITS
PANETTONE WITH CREAM

WATER

BARBERA DEL MONFERRATO D.O.C.
PINOT GRIGIO OLTRE PO' D.O.C.
MOSCATO
COFFEE

€ 50,00 PER PERSON

RISTORANTE SALICE BLU

TEL: 339 834 3067

STARTERS

BALIK SALMON TARTARE WITH CARAMELIZED PINEAPPLE
MEDITERRANEAN BLUEFIN TUNA
FOIE GRAS GLAZED AT THE PORT

FIRST COURSES

RAVIOLI WITH CHAR AND LICORICE ON BELLAGIO CHEESE
FACTORY FONDUE

RISOTTO WITH MUSHROOMS FROM BELLAGIO

SECOND COURSES

STEAMED LIGHT-PERCH IN LEEK CRUST WITH JERUSALEM
ARTICHOKE CREAM AND SMOKE SALT

MANGO AND PASSION FRUIT SEMIFREDDO

BONELESS LOCAL CAPON WITH ITS FILLING AND SELECTION OF
CHRISTMAS VEGETABLES

OR

VEAL FILLET IN WHOLEMEAL BREAD CRUST AND SMOKED BACON

DESSERT

CHEF LUIGI'S PANETTONE WITH TAHITIAN VANILLA SEED SAUCE

OR

SELECTION OF DESSERTS FROM OUR PASTRY CHEF

DELIVERY ONLY

€ 80,00 WINE INCLUDED PER PERSON

€ 70,00 WINE EXCLUDED PER PERSON