



NEW
YEAR'S EVE

in Bellagio



Chalet Gabriele

Tel. 031 963624

info@polentoteca.com



Bread Wafer with Shrimp Salad, Fennel and Orange
Parma Ham with Capricciosa Salad



Salmon dumpling
Potatoes ravioli with mushrooms and truffle cream



Sea bass fillet in potato-crust with a
bouquet of vegetables
or
Polenta with pot roast, deer and mushrooms



Panettone Parfait
Wine and Spumante
Water e coffee

After midnight – Traditional Cotechino with Lentils

€ 55,00 PER PERSON

Il Perlo Panorama

Tel. 031 950229
info@ilperlo.com



Typical local cheeses
Lukewarm pumpkin and Amaretto pie
Seasoned toast
Parmesan puff pastry with pink pepper



Truffled cardoon and potato cream with raw shrimp tartare
and lime
Carnaroli risotto with saffron threads and Campari sauce



Veal flavoured with thyme, potato flan with herbs and zucchini
purée with Rosemary



Artisanal Panettone and Pandoro with our creams

Water, coffee, wine and sparkling wine

At midnight - toast with lakeview

At 1am Zampone – Lentils – Grapes

€ 120,00 PER PERSON

La Genzianella

Tel. 031 964734

info@ristorantelagenzianella.com



Cotechino vol-au-vent - local cold cuts
Russian salad - Capricciosa chicken salad - liver pâté



Champagne risotto
Pasta with shrimps in yellow sauce



Calf beef with porcini mushrooms
Wild boar with polenta and roasted potatoes



Mixed fruit cup
Panettone with cream

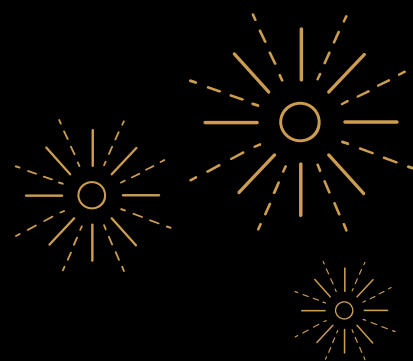
Pinot Grigio doc Oltre Pò
Bonarda doc Oltre Pò
Asti spumante or Prosecco doc
Coffee

€ 50,00 PER PERSON

Lido di Bellagio

Tel. 031 2260940

info@lidodibellagio.com



Mortadella roll with ricotta and black truffle

Quartirolo cheese flan

Beef tartare and pecorino of Amatrice

Varzi Salami

Caprino cheese mousse, crispy pork cheek and Rennet apple



Soup of musky octopus with cuttlefish and peas

Calf ragout Lasagna with Broccoli sauce and Parmesan

Cream



Low temperature cooked suckling pig with rosemary roasted potatoes

Chocolate soft pie with mint cream and pomegranate coulis

Our Wine

Water

Coffee

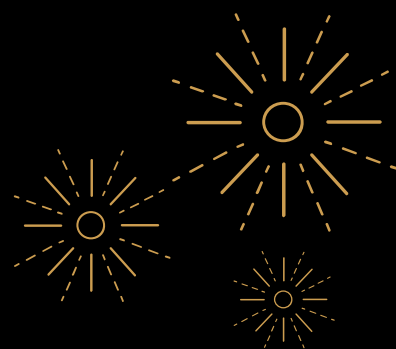


€ 99,00 PER PERSON

Salice Blu

Tel. +39 339 8343067

iinfo@ristorante-saliceblu-bellagio.it



Pumpkin soup with Bellagio creme and thyme oil

Pappardelle of fresh egg pasta made with semolina with black truffle from Bellagio Lake Como

Risotto with artichokes from my vegetables garden

Roasted scallops with peppers cream and caviar

Strawberry grape sorbet from our pergola behind the restaurant

Crunchy rack of lamb in citrus fruit and mint crust

lume with gianduia chocolate bring fire

Toast

Espresso

Wine selection for each course

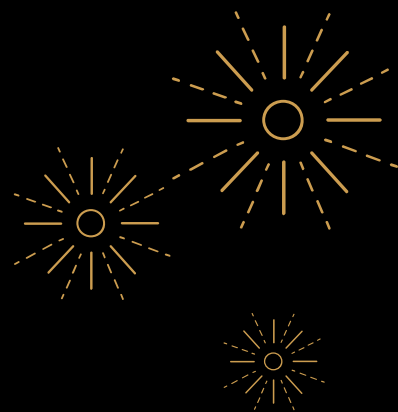
"Zampone" with Colfiorito lentils

Sorbet of 2021

€ 100,00 PER PERSON

Seta

Tel. 031 950471
info@setahotel.com



WELCOME DRINK

Salmon tartare with mango and celery root
Octopus on babaganoush cream, pea and beetroots sprouts



Orange flavored risotto with seared scallop
and poppy seeds



Beef fillet medallion "Rossini" style, foie gras, black truffle,
Bordeaux winesauce



Dark chocolate mousse with spiced vanilla cream on cocoa
crumble

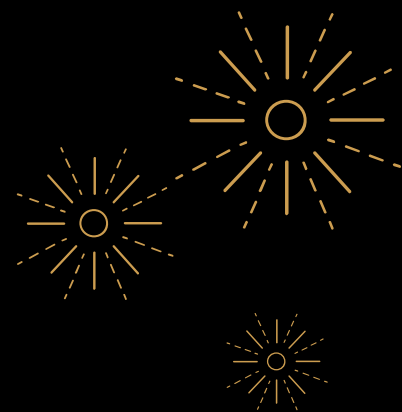
Water and Coffee
Wine not included

€ 85,00 PER PERSON

Suisse

Tel. +39 031 951755

iinfo@hotelsuissebellagio.it



Warm paupiette caucasienne served
with mini vodkatini

Capon galantine served with "toc" from Bellagio
and green sauce

Bloody Mary risotto with seabass

Prawn tails thermidor

Tangerine sorbet

Calf fillet with black truffle sauce, roman-style artichokes and
fondant potatoes

Pineapple in three consistencies
Coffee and pastry

At midnight - toast with a glass of
Franciacorta Brut "La Farghettina"

Cotechino with lentils
and Veneziana Cake

€ 100,00 PER PERSON