AUTUMN · WINTER 2026

A TASTE TO BEGIN

Slow-Cooked Veal — €23

Slow-cooked veal served with traditional tuna sauce, caper berries and sweet-and-sour red onions.

Allergens: 3, 4, 10

Braised Baby Cuttlefish — €21

Slowly simmered with tomatoes and green peas, served with toasted rustic bread.

Allergens: 1, 2, 14

Selection of Fine Lombardy Cold Cuts — €32

A selection of premium regional cold cuts, accompanied by traditional gnocco fritto.

Allergens: 1, 7

Fassona Beef Meatballs — €17

Tender Fassona beef meatballs in a rich, traditional tomato sauce, served with toasted rustic bread.

Allergens: 1, 3, 7, 9, 12

Crispy Octopus — €24

Warm, crispy octopus served on a silky carrot purée with fennel.

Allergens: 7, 14

Allergen numbers refer to EU Regulation No. 1169/2011. Please inform our staff of any food allergies or intolerances before ordering.

Per preservare la qualità e la stagionalità delle materie prime, alcuni ingredienti possono essere sottoposti a processi di abbattimento termico controllato, al fine di garantirne le caratteristiche organolettiche, l'integrità e la sicurezza alimentare.
To preserve the quality and seasonality of our ingredients, some products may undergo controlled blast chilling or freezing processes to maintain their flavour, freshness and integrity while ensuring food safety.

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PASTA & RISOTTO

Bottini pasta stuffed with slow-braised veal cheek — €26

Handmade egg pasta served with sweet Gorgonzola fondue and carrot purée.

Allergens: 1, 3, 7, 9, 12

Mushroom Tagliatelle — €24

Fresh egg tagliatelle with creamy mushroom sauce, porcini mushrooms, crispy Parmesan crumble and parsley oil.

Allergens: 1, 3, 7, 8, 12

Squid Ink Risotto — €27

Creamy squid ink risotto with gently cooked monkfish, green pea purée and a delicate touch of orange zest.

Allergens: 2, 4, 7, 9, 14

Traditional Valtellina Pizzoccheri — €24

Traditional buckwheat pasta with Savoy cabbage, potatoes, Casera cheese fondue and sage-infused brown butter.

Allergens: 1, 7

Beetroot Gnocchi — €24

Soft beetroot and potato gnocchi with Pecorino cheese fondue, toasted hazelnuts and crispy topinambur chips.

Allergens: 1, 3, 7, 8

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FROM LAND & SEA

Crispy Suckling Pig Belly — €29

Slow-cooked suckling pig belly served with pumpkin and amaretti purée and hazelnuts.

Allergens: 1, 3, 8

Beef Bavette — €32

Grilled bavette steak served with sweet Gorgonzola fondue and sautéed radicchio.

Allergens: 7

Herb-Marinated Guinea Fowl — €29

Slow-cooked guinea fowl thigh with silky sweetcorn purée and roasted porcini mushrooms.

Allergens: 6, 7, 10

Herb-Infused Monkfish — €32

Delicately cooked monkfish with parsnip purée, green apple and crispy topinambur chips.

Allergens: 4, 7

Cauliflower Steak — €25

Slow-cooked cauliflower steak served with roasted carrot and coconut purée, finished with crispy dehydrated kale.

Allergens: None declared

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A SWEET MEMORY OF YOUR VISIT TO BELLAGIO

Mont Blanc, Our Interpretation — €12

Chestnut cream, glazed chestnut, vanilla ice cream, meringue and almond crumble.

Allergens: 1, 3, 7, 8

Dark Chocolate Marquise — €11

Rich and velvety dark chocolate marquise, served with raspberry coulis and fresh raspberries.

Allergens: 3, 7

Traditional Tiramisù — €9

Classic Italian dessert with mascarpone cream, coffee-soaked ladyfingers and chocolate shavings.

Allergens: 1, 3, 6, 7, 10

Greek Yogurt Mousse — €9

Greek yogurt mousse with passion fruit and cinnamon wafer.

Allergens: 7

Fattoria Dassogno Cheese Selection — €24

A selection of artisan cheeses from Fattoria Dassogno, served with onion compote, fresh grapes and walnuts.

Allergens: 7, 8

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