



Nel mondo nulla di grande è stato fatto senza passione.  
*(Friedrich Hegel)*

## SILVIO

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 Hotel & Restaurant Silvio  Ristorante Silvio Bellagio



## Starters

<b>Fresh water flavours</b>	24,00
<small>(Lake white fish in green sauce, lake white fish filet with Modena balsamic vinegar, onions and vinegar soused fish, season vegetable salad with lake fish morsels, lake delicacy, lavarel and twite shad patè with Silvio cereal bread)</small>	
<b>Sun dried lake sardine PRESIDIO SLOW FOOD with roasted corn</b>	12,00
<b>Fresh water canapé</b>	9,50
<b>The old tavern 3 fabs</b>	15,00
<b>Smoked trout carpaccio with salad and Tropea onion tartare</b>	16,00
<b>Sliced Culatello raw ham with fruit mustard</b>	16,00
<b>Norcia raw ham with mantovano melon</b>	17,00
<b>Veal carpaccio with Barolo, berries juniper, artichokes, Macon walnuts and cheese shavings</b>	16,00
<b>Burrata cheese with eggplant caponata and Pantelleria capers</b>	15,00
<b>Caprese skewer with olives and arugula</b>	13,00

## From Lake To Table

<b>“Ultan e Pendent”</b>	39,00
<b>10 courses</b> (min. 2 people)	
<small>A journey among typical Lake Como flavours with a selection of tasting delicacies cooked according to the night fishing and to the fantasy of our executive chef Davide Angelini</small>	

## First Courses

<b>Rice with fish filet according to our local tradition</b> (min. 2 people)	each	17,00
<b>Handmade stuffed ravioli with savetta fish, butter and sage</b>		14,00
<b>Homemade pasta in a lake flavour according to fishing tendency</b>		14,00
<b>Black pasta tagliatelle with sun dried lake sardine PRESIDIO SLOW FOOD</b>		15,00
<b>Homemade pasta pappardelle with river shrimps and courgettes</b>		15,00
<b>Black agnolotti stuffed with char fish and hazenut sauce</b>		16,00
<b>Homemade potato dumplings with pesto sauce</b>		12,00
<b>Homemade pasta with tomato sauce and basil</b>		11,00
<b>Vegetables soft cream</b>		10,00

## Main Courses

<b>Light fried pike fish with sour cream and onion</b>	21,00
<b>Lavarello fish slice with cherry tomatoes, olives and capers</b>	22,00
<b>Boneless grilled lavarello</b>	24,00
<b>Almond and pistachio crunchy salmerino fish filet with yellow pumpkin cream</b>	22,00
<b>Grilled salmon slice with vegetables caponata and thyme essence</b>	20,00
<b>Veal filet with aromatic herbs</b>	24,00
<b>Grilled beef filet</b>	25,00
<b>Slow cooked rabbit thigh with passito icing</b>	18,00

Main courses are served with white potatoes and season vegetables

## Tasting of typical Cheese

<b>with bio jams and with a glass of wine from our selection</b>	14,00
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## Dessert

<b>Almond and cocoa biscuit with chocolate cream and raspberry</b>	8,00
<b>Chocolate mousse with caramel and hazelnut filling</b>	8,00
<b>Pastry pie with raspberry and powdered sugar</b>	8,00
<b>Silvio Ice cream</b>	8,00
<b>Babà with apple liquor stuffed with custard cream and cinnamon flavour</b>	8,00
<b>Crème brûlée</b>	7,00
<b>Pineapple carpaccio</b>	7,00

<b>Cover charge</b>	3,00
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In case of allergies or intolerances require our special menu.



Presidio Slow Food®

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ristorante e catering