



Since 1919, Silvio is the right place for the lovers of real Lake Como fish. Freshness and traceability of the catch are daily granted by the owner Cristian, professional fisherman who with duty and dedication has brought one of the best culinary and typical speciality of our Lake, Missoltino fish, into the big family of Slow Food. Our cuisine, simple but refined, carries out traditional local plates and products, yet trying itself out with new recipes, mostly based on the freshest fish.



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It is not a starter, neither a main course, nor a second course...

Ultan e pendent (10 courses) min 2 per. Each. € **39,00**

OUR STARTERS

Mix Lario fish starters "TRADITION" (6 courses) € **24,00**

Sun dried lake sardine PRESIDIO SLOW FOOD with roasted corn € **12,00**

Fresh water canapé € **9,50**

The 3 Fabs € **15,00**

Sliced Culatello raw ham with fruit mustard € **16,00**

Veal carpaccio with Barolo, berries juniper, artichokes, Macon walnuts and cheese shavings € **16,00**

Norcia raw ham with Mantovano melon € **17,00**

Pork loin with flavoured with mustard and honey with fig jam € **14,00**

Burrata cheese with eggplants caponata and Pantelleria capers € **15,00**

Buffalo Mozzarella skewer with olives and arugula € **13,00**

Mixed fresh salad € **6,50**

OUR FIRST COURSES

Rice with Persico filet according to our local tradition (min for 2) Each. € **22,00**

Rice with fish filet according to our local tradition (min for 2) Each. € **17,00**

Hand made stuffed ravioli with savetta fish, butter and sage € **14,00**

Home made tagliolini in a mild pike ragout € **13,50**

Black pasta tagliatelle with Missoltino fish € **15,00**

Black agnolotti stuffed with char fish and hazelnut sauce € **16,00**

Home made potato dumplings with pesto sauce € **12,50**

Press short pasta with little vegetables € **13,00**

Home made pasta with tomato sauce and basil € **11,00**

Vegetable creamy soup € **10,00**

OUR MAIN COURSES

Savetta fish filet in a mild green sauce € **21,00**

Fried pike fish with sour cream and onion € **23,00**

Daily fish in gratin with bergamot and lemon € **23,00**

Boneless grilled Lavarello € **24,00**

Veal filet with aromatic herbs € **24,00**

Grilled beef filet € **24,00**

Ask for your special dish... fishing is like an event!

Main courses are served with white potatoes and bio vegetables.

Cover Charge € **3,00**

In case of allergies and intolerances require our special menu

