



il borgo

Bar & more

dalle 10 alle 22 - Servizio in camera o in piscina Euro 5

10 am to 10 pm - Room service or pool service charge - Euro 5



# il borgo

dalle 10 alle 22 - 10 am to 10 pm

## i cocktails



Aperol Spritz	Aperol, prosecco e soda	€ 8
Hugo Spritz	Elderflower syrup, prosecco, soda	€ 8
Limoncello Spritz	Limoncello, prosecco, soda	€ 8
Mimosa	Orange juice, prosecco	€ 8
Bombay Sapphire & Tonic	Bombay Sap. gin, Schweppes, lemon	€ 10
Vodka & Tonic	Vodka and Schweppes	€ 8
Garibaldi	Campari Bitter, orange juice	€ 8
Americano	Red Martini, Campari, soda	€ 8
Negroni	Campari, Red Martini, gin	€ 8
Whiskey & Coke	Whiskey and CocaCola	€ 8
Cuba libre	Bacardi oro, CocaCola, lemon	€ 8
Campari soda	small bottle 9,8 cl (10°)	€ 6
Crodino	small bottle 10 cl - alcohol free	€ 5

## i vini



by the glass

Foss Marai, <b>Prosecco di Valdobbiadene</b> Docg	White, sparkling	€ 8
Cantina di Cormons, <b>Pinot Grigio</b> Doc	White, dry	€ 6
Formentini, <b>Ribolla Gialla</b> Doc	White, perfumed	€ 6
I Santi, <b>Amarone della Valpolicella</b> Docg	Red, full bodied	€ 10
Lodola Nuova, <b>Rosso di Montepulciano</b> Doc	Red, medium bodied	€ 6
Foss Marai, <b>Rosé Brut</b> Igt	Pink, dry	€ 6

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## le birre



Moretti small bottle 33 cl - Lager beer	€ 5
Moretti large bottle 66 cl - Lager beer	€ 8

## le bibite



Bottiglia d' acqua minerale Lt. 0,5 Small water	€ 2
Bottiglia d' acqua minerale Lt. 1 Large water	€ 3
Coca cola cl 0.33	€ 3,50
Coca cola zero cl 0.33	€ 3,50
Lemonsoda cl 0.33	€ 3,50
Aranciata Fanta cl 0.33	€ 3,50
Schweppes Tonica cl 0.33	€ 3,50
Sprite cl 0.33	€ 3,50
Tè freddo al limone cl. 0.33 Lemon ice tea	€ 3,50
Spremuta d'arancia fresca Fresh orange juice	€ 5

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## le bollicine in bottiglia

Beaumont des Crayères, Grande Reserve <b>Champagne</b>	€ 70
Foss Marai, <b>Valdobbiadene Prosecco Superiore</b> Docg	€ 32
La Morra, Brandini, <b>Alta Langa Rosé</b> Docg	€ 45

## i vini bianchi in bottiglia

Fontanafredda, <b>Gavi di Gavi</b> Docg	€ 22
Fattoria Cabanon, <b>Sauvignon</b> Igt	€ 27
Folar, <b>Lugana</b> Doc	€ 23

## i vini rossi in bottiglia

Tenuta Greppone Mazzi, <b>Brunello di Montalcino</b> Docg 2019	€ 60
Riserva Ducale, <b>Chianti Classico Riserva</b> Docg 2021	€ 30
Nino Negri, <b>Sfursat di Valtellina</b> Docg	€ 43
Fattoria Cabanon, <b>Cuoredivino La botte 18</b> Igt	€ 35

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## i distillati e i digestivi



Fontanafredda, Grappa di Barolo riserva 43°	€ 8
Cabanon, Grappa Aura 42°	€ 8
Carlos Primero	€ 8
Braulio Riserva	€ 5
Limoncello	€ 5
Glenfiddich Single Malt Scotch	€ 15

## la caffetteria



Espresso	€ 2
Cappuccino	€ 4
Caffè americano Black coffee	€ 4
Latte Macchiato	€ 4
Cioccolata calda Hot chocolate	€ 4
Tè English breakfast Tea	€ 4
Tè Earl Grey Tea	€ 4
Tè Verde Green tea	€ 4
Camomilla Green tea	€ 4



# la bruschetteria

dalle 12 alle 20:30 - 12 pm to 8:30 pm

Un'accurata selezione di vini del territorio e i più famosi aperitivi con una selezione di salumi e formaggi a Km 0 per accompagnamento, insalate fresche e piatti semplici.

**Dalle 18 alle 20.30 è richiesta la prenotazione  
anche per il servizio in camera (supplemento € 5)**

An accurate selection of the best local wines and the most known aperitifs, with a choice of local cold cuts and cheeses to have with, fresh salads and light menu.

**6 to 8.30 p.m. a reservation is required also for room service.**

**Extra charge € 5**



NO POOL SERVICE

# la bruschetteria

dalle 12 alle 20:30 - 12 pm to 8:30 pm



- |   |   |      |
|---|---|------|
|   | Bruschetta San Giovanni (1)   | € 12 |
| 🌿 | Toasted bread topped with a mixture of fresh tomatoes, garlic and oregano   |      |
|   | Bruschetta Loppia (1, 5)  | € 14 |
| 🌿 | Toasted bread topped with a mixture of fresh tomatoes, fiordilatte mozzarella stripes and raw ham.                |      |
|   | Bruschetta Pescallo (1, 3, 5)   | € 14 |
|   | Toasted bread topped with salmon, avocado and creamy cheese   |      |
|   | Bruschetta Vergonese (1, 5)   | € 14 |
|   | Toasted bread topped with a mixture of fresh tomatoes, bresaola (dried cured beef), rocket and parmesan           |      |
|   | Maxi Toast (1, 5)   | € 12 |
|   | Toasted maxi toast with ham and cheese  |      |
|   | Tagliere Misto (5)  | € 20 |
|   | Local selection of cold cuts & cheeses with honey & red onion jam   |      |
|   | Caprese (5)   | € 18 |
| 🌿 | Fiordilatte Mozzarella DOP with ripped tomatoes, oregano, rocket, black olives, balsamic vinegar, salt and pepper |      |
|   | Carpaccio di Bresaola (5)   | € 18 |
|   | Dried local beef sliced, covered with lemon juice, parmesan flakes, extra olive oil, ripped tomatoes and rocket   |      |
|   | Crudo e Bufala (5)  | € 18 |
|   | Parma raw ham and Mozzarella di bufala DOP. 250g  |      |
|   | Crudo e Melone  | € 18 |
| 🌿 | Parma raw ham melon (seasonal)  |      |

NO POOL SERVICE

- |   |   |      |
|---|---|------|
|   | Lasagne al Ragù (1, 2, 5, 7)<br>Lasagne with bolognese meat sauce (MAP-modified atmosphere)   | € 12 |
|   | Garganelli al Pesto (1, 5)  | € 12 |
| 🌿 | Short pasta with basil sauce (MAP-modified atmosphere)  |      |
|   | Fettuccine al Ragù (1, 2, 7)<br>Pasta with meat sauce (MAP-modified atmosphere)   | € 12 |
|   | Pizzoccheri (1, 5)  | € 12 |
| 🌿 | Typical dish from Valtellina: local buckwheat pasta with potatoes, cabbage, melted cheese and butter (MAP-modified atmosphere)                                      |      |
|   | Cannelloni Ricotta e Spinaci (5)  | € 12 |
| 🌿 | Fresh pasta rolls filled with ricotta cheese and spinach  |      |
| 🚫 | (MAP-modified atmosphere)   |      |
|   | Insalata con Salmone (3)<br>Mixed salad with salmon, avocado, ripped tomatoes, dressed with lemon juice, extra virgin olive oil, salt and pepper                    | € 16 |
|   | Insalata Ricca (5)<br>Mixed salad with ripped tomatoes, olives, fresh cow cheese, onions, carrot julienne dressed with extra virgin olive oil, salt & pepper        | € 13 |
| 🌿 |   |      |
|   | Insalata Veg (6)<br>Mixed salad with rocket, chickpeas, borlotti beans, ripped tomatoes, corn, carrot julienne dressed with extra virgin olive oil, salt & pepper   | € 13 |
| 🌿 |   |      |
|   | Insalata di Pollo (1, 2, 3, 4, 5, 6, 7, 8, 9)<br>Mixed salad with rocket, chicken breast stripes, celery, ripped tomatoes, dressed with lemon juice and cesar sauce | € 16 |
|   | Meringa con Cioccolato caldo (1, 2, 5)<br>Meringue ice cake with hot chocolate  | € 8  |
| 🌿 |   |      |
| 🌿 | Tiramisù (1, 2, 5)  | € 8  |
|   | Sorbetto al limone<br>Lemon sorbet and Vodka  | € 8  |
| 🌿 |   |      |
|   | Affogato al Caffè (1, 2, 5)<br>Vanilla ice cream with espresso on top   | € 8  |
| 🌿 |   |      |
|   | Coppa di gelato (1, 2, 5)<br>Ice cream cup  | € 8  |
| 🌿 |   |      |



we suggest the good products  
of these fine local producers

- Antica Latteria di Bellagio, Via A. Volta, Bellagio
- Carozzi Formaggi, Pasturo
- Brianza Salumi, Sirone
- Pasticceria Sancassani, Piazza Canestri 3, Bellagio
- Fattoria Cabanon, Bio wines, Godiasco
- La Grazia Viticoltura Eroica, Valtellina, Tirano



Vegetariano - Vegetarian



Senza glutine - Gluten free

allergeni - allergens

Glutine - Gluten	1
Uova - Eggs	2
Pesce - Fish	3
Soia - Soy	4
Latte - Milk	5
Frutta a guscio - Nuts	6
Sedano - Celery	7
Senape - Mustard	8
Anidride solforosa - Sulphite	9