



il bargo

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

Prosecco di Valdobbiadene Docg	White, sparkling	€ 8
Pinot Grigio Doc	White, dry	€ 7
Amarone della Valpolicella Docg	Red, full bodied	€ 10
Rosso di Montepulciano Doc	Red, medium bodied	€ 7
Chianti classico Docg	Great Tuscanian	€ 10
Prosecco Rosé Brut lgt	Pink, dry Sparkling	€ 7

il borgo

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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 Tonic 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

il borgo

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le bollicine in bottiglia



Beaumont des Crayères, Grande Reserve Champagne	€ 75
Foss Marai, Valdobbiadene Prosecco Superiore Docg	€ 32
La Morra, Brandini, Alta Langa Rosé Docg	€ 60

i vini bianchi in bottiglia



Fontanafredda, Gavi di Gavi Docg 23	€ 22
Hofstaetter, Sauvignon 24	€ 32
Folar, Lugana Doc 23	€ 25
La Solatia, Pinot Grigio Doc 24	€ 25

i vini rossi in bottiglia



Tenuta Greppone Mazzi, Brunello di Montalcino Docg 19	€ 70
Romitorio di Santedame, Chianti Classico Gran Selezione Docg 20	€ 75
Nino Negri, Sfursat di Valtellina Docg 21	€ 58
Fattoria Cabanon, Cuoredivino La botte 18 Igt	€ 35

il borgo

dalle 10 alle 22 - 10 am to 10 pm

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

- | | | |
|---|---|------|
| | San Giovanni (1) | € 12 |
| ✓ | Toasted bread topped with a mixture of fresh tomatoes, garlic and oregano | |
| | Loppia (1, 5) | € 16 |
| | Toasted bread topped with a mixture of fresh tomatoes, fiordilatte mozzarella stripes and raw ham. | |
| | Pescallo (1, 3, 5) | € 18 |
| | Toasted bread topped with salmon, avocado and creamy cheese | |
| | Vergonese (1, 5) | € 18 |
| | Toasted bread topped with bresaola (dried cured beef), rocket and parmesan and mushrooms | |
| | Brognò (1, 5) | € 20 |
| ✓ | Selection of mixed grilled vegetables with hummus and slices of crunchy bread | |
| | Sanprimo (1, 5, 6) | € 16 |
| ✓ | Toasted bread with grilled vegetables, mozzarella, basil and walnuts | |
| | Tagliere Misto (5) | € 20 |
| | Large selection of local cold cuts & cheeses | |
| | Caprese (5) | € 18 |
| ✓ | Fiordilatte Mozzarella DOP with ripped tomatoes, oregano, rocket, black olives, balsamic vinegar, salt and pepper | |
| | Carpaccio di Bresaola (5) | € 20 |
| | Dried local beef sliced, covered with lemon juice, parmesan flakes, extra olive oil and rocket | |
| | Crudo e Bufala (5) | € 20 |
| | 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) € 12
Lasagne with bolognese meat sauce (MAP-modified atmosphere)

🌿 Garganelli al Pesto (1, 5) € 12
Short pasta with basil sauce (MAP-modified atmosphere)

🌿 Penne all'arrabbiata (1) € 12
Spicy pasta with tomato sauce (MAP-modified atmosphere)

Fettuccine al Ragù (1, 2, 7) € 12
Pasta with meat sauce (MAP-modified atmosphere)

Tagliolini al Salmone (1, 2, 3, 5) € 12
Delicate, creamy pasta with salmon (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) € 16
Mixed salad with salmon, avocado, ripped tomatoes, dressed with lemon juice, extra virgin olive oil, salt and pepper

🌿 Insalata Ricca (5) € 13
Mixed salad with ripped tomatoes, olives, fresh cow cheese, onions, carrot julienne dressed with extra virgin olive oil, salt & pepper

🌿 Insalata Veg (6) € 13
Mixed salad with rocket, chickpeas, borlotti beans, ripped tomatoes, corn, carrot julienne dressed with extra virgin olive oil, salt & pepper

Insalata di Pollo (1, 2, 3, 4, 5, 6, 7, 8, 9) € 16
Mixed salad with rocket, chicken breast stripes, celery, ripped tomatoes, dressed with lemon juice and cesar sauce

🌿 Meringa con Cioccolato caldo (1, 2, 5) € 8
Meringue ice cake with hot chocolate

🌿 Tiramisù (1, 2, 5) € 8

Sorbetto al limone € 8

🌿 Lemon sorbet and Vodka

Affogato al Caffè (1, 2, 5) € 8

🌿 Vanilla ice cream with espresso on top

Coppa di gelato (1, 2, 5) € 8

🌿 Ice cream cup



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