



## Salice Blu Menu

<https://menuweb.menu/restaurants/bellagio/salice-blu>  
Via Per Lecco, 33, 22021 Bellagio CO, BELLAGIO, Italy  
**+393398343067 - [ristorante-saliceblu-bellagio.it](http://ristorante-saliceblu-bellagio.it)**

### Categories

Dessert

Starters

Main Course

Main Course of Meat and Fish

Piatto

Appetizer

Antipasto

Desserts

Alcoholic Drinks

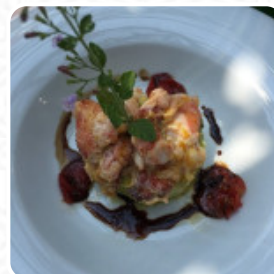
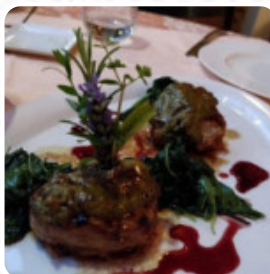
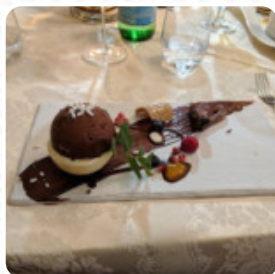
Pasta

Secondi

Main Courses

Rice

Ristorante  
Salice Blu



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# Salice Blu Menu



## Desserts

CHOCOLATE CAKE

## Alcoholic Drinks

ESPRESSO MARTINI

## Pasta

PAPPARDELLE

## Secondi

ABBACCHIO

## Main Courses

LASAGNA

## Antipasti

APPETIZERS

## Rice

RISOTTO

## Starters & Salads

ANTIPASTO

## Spirits

MARTINI

## Pizza

MEAT

## Wrap

THE ITALIAN WRAP

## Digestivi - Digestifs

LIMONCELLO

## Hot Drinks

COFFEE

## Coffee

ESPRESSO

## Small Plates

FOIE GRASS

28 €

## Italian Specialties

FOCACCIA

## French

FOIE GRAS

## Sides

CHEESE BOARD

## Appetizer

TARTARE

TEMPURA

## Antipasto

INSALATA DI FRUTTI DEL MARE  
MEDITERRANEO

20 €

PACCHERI DI GRAGNANO IN  
SALSA DI COZZE E GAMBERI AL  
PROFUMO DI MELISSA

18 €

## Piatto

FILETTINI DI PESCE PERSICO IN  
PASTELLA ALLA SALVIA CON IL  
SUO CONTORNO

20 €

FILETTO DI MANZO IN CROSTA DI  
MANDORLE E MARINATURA  
ALL'ACETO BALSAMICO CON  
SINFONIA DI VERDURE DI  
STAGIONE

26 €

# Salice Blu Menu



RAVIOLI DI PASTA DI POLENTA E PATATE CUCINATE SOTTO IL SALE, RIPIENI DI SALMERINO E GAMBERI DI FIUME 24 €

## Restaurant Category

VEGETARIAN

ITALIAN

MEDITERRANEAN

GLUTEN FREE

## Ingredients Used



CHEESE

CHOCOLATE

RASPBERRY

SHRIMPS

PESTO

BEEF

SALMON

CHEESE

MUSHROOMS

## Main Course

BEETROOT RAVIOLI FILLED WITH PIZZOCCHERI ON LOCAL CHEESE CREAM 22 €

FRESH EGG TAGLIATELLE WITH VEAL RAGÙ SALICE BLU • SIGN DISHES (PAPA MINO'S RECIPE) 15 €

COURGETTE FLOWER RISOTTO WITH BELLAGIO BLACK TRUFFLE 22 €

WHOLEWHEAT SPAGHETTI WITH BLUE LOBSTER AND BABY PLUM TOMATOES 28 €

MACCHERONI WITH CRUNCHY CARROTS AND LIME-FLAVOURED SEARED SCALLOPS 28 €

BELLAGIO BLACK TRUFFLE PAPPARDELLE CREAMED WITH ALPINE CHEESE 26 €

BRONZE WIRE DRAWN PACCHERI DI GRAGNANO PASTA WITH MUSSELS AND PRAWNS 26 €

VEGETABLE GNOCCHETTI WITH BELLAGIO SAFFRON CREAM 15 €

PAPPARDELLE AL TARTUFO NERO DI BELLAGIO 24 €

MACCHERONI ALLE CAPESANTE E CAROTE 24 €

## Main Course of Meat and Fish

ROAST BEEF SIRLOIN IN A MUSTARD CRUST WITH BEARNAISE SAUCE AND POLENTA AND CHEESE SOUFFLÉ 28 €

BONED QUAIL ROASTED WITH PORCINI MUSHROOMS ON A PURPLE POTATO AND BURRATA CHEESE CREAM 26 €

SALT MARSH LAMB IN A MYRTLE AND MUSTARD CRUST (MIN. TWO PEOPLE) 28 €

FISH OF THE DAY FROM LAKE COMO 24 €

TRIO OF LAKE COMO FISH 28 €

STEAMED ZANDER WITH LENTIL AND LEEK PURÉE 26 €

GRILLED PRAWNS WITH TAGGIASCA OLIVES, RED SHRIMPS WITH CITRUS FRUITS AND STUFFED CALAMARI 34 €

SEARED SCAMPI WITH ORANGE SERVED WITH CHIVE CREAMED POTATOES ON CRISPY SPINACH 38 €

MARJORAM SCALLOPS WITH BLACK SESAME AND SQUASH CREAM 28 €

FISH OF THE DAY FROM MEDITERRANEAN SEA 28 €

# Salice Blu Menu



## These Types Of Dishes Are Being Served



PASTA  
LOBSTER  
FISH

DESSERTS

SALAD

NOODLES

PANINI

SPAGHETTI

PIZZA

LAMB

## Starters



TUNA AND...  
MARINATED IN  
MARAIOLO EXTRA  
VIRGIN OLIVE OIL WITH  
PASSION FRUIT AND  
MANGO SORBET 28 €

GENTLY SMOKED BALIK SALMON  
TARTARE WITH CRISPS AND  
ORANGE CREAM 26 €

CALAMARI FILLED WITH TOMATO,  
PAN BRIOCHE AND MOZZARELLA  
ON CHICKPEA CREAM 26 €

BLUE LOBSTER TAIL AND  
POTATOES WITH CREAM CHEESE  
AND HERB REDUCTION 34 €

PORTO GLAZED DUCK LIVER  
ESCALOPE SERVED WITH A FIG  
AND GOLDEN APPLE COMPOTE 30 €

CURATED CULATELLO HAM WITH  
SWEET FRUIT 20 €

“CARPACCIO CELTICO” WITH  
SHAVINGS OF LAKE COMO GRANA  
PADANO AND CRISPY POLENTA 24 €

LOCAL AND ITALIAN CHEESES  
WITH FRUIT COMPOTE 22 €

LOCAL AND ITALIAN CHEESES OF  
THE DAY ONLY ONE WITH FRUIT  
COMPOTE 16 €

CREAM OF SQUASH SOUP WITH  
CRUNCHY BREAD AND TURMERIC-  
INFUSED OLIVE OIL 14 €

TEMPURA IN EXTRA VIRGIN OLIVE  
OIL 18 €

MAMMA FLORA'S CRISP SALAD  
WITH BABY PLUM TOMATOES AND  
FRESH PINEAPPLE 14 €

PURPLE AUBERGINE, SUNDRIED  
TOMATOES, MOZZARELLA AND  
OUR HOUSE CHEESE 18 €

CONTO 28 €

SEA SCALLOPS

## Dessert



TRIPLE CHOCOLATE  
SOUFFLÉ, SERVED  
WITH A TAHITI VANILLA  
SAUCE AND GELATO 15 €

SELECTION OF OUR  
FINEST DESSERTS... GO  
AHEAD, INDULGE A  
LITTLE! 20 €

PISTACCHIO DI BRONTE TRIO 20 €

SORBET OF SEASONAL FRUIT  
NECTAR 12 €

MIASCIA CAKE 2.0 12 €

OUR TIRAMISÙ WITH HOMEMADE  
LADYFINGERS 12 €

CHOCOLATE AND GIANDUJA  
GRATIN WITH BANANA GELATO 14 €

MANJARI DARK CHOCOLATE  
PYRAMID WITH BROGNO  
LIQUORICE GELATO 14 €

CHOCOLATE BAVAROIS WITH  
PASSION FRUIT, SERVED WITH A  
TROPICAL SORBET 14 €

CARROT AND ALMOND CAKE WITH  
A HAZELNUT YOGHURT 14 €

# Salice Blu Menu



CRISP PUFF PASTRY  
MILLEFEUILLE WITH A MANGO  
CREAM 14 €

PINEAPPLE TARTLET WITH  
COCONUT GELATO 12 €

TIRAMISU

SORBET

PIRAMIDE DI MERINGA CON  
GELATO AL PISTACCHIO DI  
BRONTE 12 €

SFERA AL CIOCCOLATO  
FONDENTE E CUORE DI GELATO AL  
CIOCCOLATO BIANCO, CON  
NETTARI DI FRUTTA FRESCA 12 €

HOUSE SWEET 12 €

CREME BRULEE

CHOCOLATE MOUSSE

ICE CREAM

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# Salice Blu Menu



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## Salice Blu

Via Per Lecco, 33, 22021  
Bellagio CO, BELLAGIO, Italy

**Opening Hours:**

Thursday 12:30-14:30

Friday 12:30-14:30 19:30-22:00

Saturday 12:30-14:30 19:30-  
22:00

Sunday 12:30-14:30

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