

Salice Blu

Menu by Chef
Luigi Gandola

À la carte since 1973
Restaurant Menu

“Dear client, thanking you for choosing our restaurant!

We hope you will feel at home, welcomed by Camilla and the aromas from Chef Luigi Gandola’s good Italian kitchen.

Before leaving you to browse through the menu, we’d like to tell you our story, so that your experience at our table will be as complete and unforgettable as possible.

The Salice Blu (Blue Willow) opened in 1973: Flora and Mino Gandola realised their dream of having a restaurant of their own where they could welcome friends and future friends. Since then, the restaurant has been giving an innovative twist to Lake Como’s culinary tradition, while retaining its underlying respect for the Lake Como region which, as you will know, is unique.

We also want you to know that we care for our planet, so the ingredients we choose for you come from the region around us, with the utmost respect for Nature.

Our restaurant and our catering section are also both *plastic-free*.

Now we will leave you to continue reading our menu; take as long as you need.

Thanks again for being part of the story of the Salice Blu!

*Camilla and Luigi Gandola
and mum Flora*



Carnaroli Margherita risotto with baby spinach and blue cheese from the dairy



Fillet of veal smoked with garden marjoram and Jerusalem artichoke cream



À la carte menu

allergens eur

■ FLAVOURS OF LAKE COMO MENU (7 courses • min. 2 people)

Lake fish foam in a yellow tomato guazzetto with spicy shoots and lake caviar	4
Quenelles of Bellagio toc	7
Fresh re-milled semolina tagliatelle with veal ragù (Papà Mino's original recipe)	1, 3, 9
Carnaroli Margherita risotto with baby spinach and blue cheese from the dairy	7
Celery sorbet	9
Rack of salted lamb in a garden herb crust and rustic mustard with dehydrated tomatoes	1, 10
Red fruit trio (pannacotta, brûlé, lamponcello)	3, 7
<i>Wine pairing by glass</i>	per person, 110 per person, 180



■ FLAVOURS AND MEMORIES MENU (5 courses • min. 2 people)

Seared scallop with passion fruit, beetroot cream and a reduction of kumquats from our garden	14
Semolina ravioli stuffed with mussels flavoured with chives and a red pepper emulsion	1, 3, 7, 14
Seared tuna coated in orange breadcrumb with a chickpea and curry emulsion	1, 4
Paccheri stuffed with crescenza and datterino tomatoes with a ragù	1, 7, 14
Coconut latte in piedi with a hazelnut crumble	7, 8
<i>Wine pairing by glass</i>	per person, 100 per person, 160



■ HAPPY MEMORIES MENU (4 courses • min. 2 people)

Smooth seasonal vegetable soup	7, 9
Carnaroli Margherita risotto with courgette flowers and Bellagio black truffle	7
Fillet of veal smoked with garden marjoram and Jerusalem artichoke cream	7
Tortino miascia 2.0 with rosemary vanilla ice cream	1, 3, 7, 8
<i>Wine pairing by glass</i>	per person, 80 per person, 130



Millefeuille of lightly smoked salmon with layers of Riso Venere



Low temperature egg with crispy vegetables



Appetisers			allergens	eur
■ FISH				
Seared scallop with passion fruit, beetroot cream and a reduction of kumquats from our garden			14	32
Millefeuille of lightly smoked salmon with layers of Riso Venere			4	28
Twait shad tempura with crispy baby spinach and Aspretto dei Resec			1, 4	26
■ MEAT				
Foie gras escalope with apple and compote			12	34
Beef tartare with mustard oil, shallots in red wine and crunchy chips			10, 12	30
Culatello with rind aged in our cellar with celery sorbet			9	26
■ CHEESE AND VEGETABLES				
Selection of cheeses from the Bellagio dairy			7, 8	25
Low temperature egg with crispy vegetables			3	24
Smooth seasonal vegetable soup			7	20
Mamma Flora's salad of the day				16

Fresh semolina pappardelle with Bellagio black truffle



Semolina ravioli stuffed with mussels flavoured with chives and a red pepper



First courses

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■ CARNAROLI MARGHERITA RISOTTO (min. 2 people)

Risotto with courgette flowers and Bellagio black truffle 7 26

Risotto with baby spinach and blue cheese from the dairy 7 23

■ FRESH EGG PASTA WITH SEMOLINA

Fresh re-milled semolina pappardelle with Bellagio black truffle 1, 3, 7 29

Semolina ravioli stuffed with mussels flavoured with chives and a red pepper 1, 3, 7, 14 26

Fresh re-milled semolina tagliatelle with veal ragù (Papà Mino's original recipe) 1, 3, 9 18

■ PASTA FROM PASTIFICIO DEI CAMPI DI GRAGNANO (NAPLES)

Linguine with datterino tomatoes and blue lobster 1, 2, 7 32

Paccheri stuffed with crescenza and datterino tomatoes with a calamari ragù 1, 7, 14 28



Zander wrapped in leek on soft polenta creamed with cheese from the Bellagio dairy



Guinea fowl breast marinated in paprika with a passion fruit sauce



Second courses

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■ SEAFOOD

Blue lobster with crunchy puff pastry, dehydrated mushrooms and a spicy mango chutney sauce	2	48
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Wild sea bass fillet crusted with Bronte pistachios and a lemon cream	1, 4, 7	40
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Seared tuna coated in orange breadcrumb with a chickpea and curry emulsion	1, 4	36
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■ FROM LAKE COMO

Zander wrapped in leek on soft polenta creamed with cheese from the Bellagio dairy	4, 7	29
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Lake fish foam in a yellow tomato guazzetto with spicy shoots and lake caviar 4 28

Catch of the day (price varies) 4

■ MEAT

Guinea fowl breast marinated in paprika with a passion fruit sauce 32

Quail in a Collinetta crust with foie gras, shallot jam and purple potato chips 32

Dry aged beef sirloin with hollandaise sauce, sautéed vegetables and a fondue of lakeside grana cheese	3, 7	32
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Rack of salted lamb in a garden herb crust and rustic mustard with dehydrated tomatoes (min. 2 people)	1, 7, 10	32
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Fillet of veal smoked with garden marjoram and Jerusalem artichoke cream	7	28
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Wild sea bass fillet crusted with Bronte pistachios and a lemon cream



Rack of salted lamb in a garden herb crust and rustic mustard with dehydrated tomatoes



Allergeni

1		Cereals containing gluten
2		Crustaceans and products thereof
3		Eggs and products thereof
4		Fish and products thereof
5		Peanuts and products thereof
6		Soybeans and products thereof
7		Milk and products thereof
8		Nuts
9		Celery and products thereof
10		Mustard and products thereof
11		Sesame seeds and products thereof
12		Sulphur dioxide and sulphites
13		Lupin and products thereof
14		Molluscs and products thereof

IF YOU ARE ALLERGIC OR INTO-
LERANT TO ONE OR MORE SUB-
STANCES, PLEASE LET US KNOW,
AND WE WILL TELL YOU WHICH
COURSES AND BEVERAGES DO
NOT CONTAIN SPECIFIC ALLER-
GENS.

Information regarding the pre-
sence of substances or products
causing allergies or intolerances
can be obtained by contacting the
staff on duty.

Our HACCP procedures take into
account the cross-contamination
risk and our staff are trained to
manage this risk. Nevertheless, it
should be pointed out that in
some cases, due to objective
needs, the preparation and service
of food and beverages may require
the sharing of areas and utensils
(for example in the buffet area).
Therefore the possibility that cer-
tain food products may come into
contact with other food products,
including other allergens, can not
be excluded.



A selection of wines from our cellar by the glass (minimum 2 people)		
	allergens	eur
A selection of 2 Italian fine wines	12	20
A selection of 3 Lombardy fine wines	12	30
A selection of 3 Italian fine wines	12	35
A selection of 4 Italian fine wines	12	50
A selection of 5 Italian fine wines	12	60
A selection of 6 Italian fine wines	12	70





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Experience Restaurant

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