



BAITA BELVEDERE

2023 menu proposals for Groups

Menu 1 "ZUCULOTT"

Platter of local cold cuts and cheeses

Brisaola from Chiavenna, Coppa, Salami, mix of goat and cow cheese

Pizzoccheri Valtellinesi

Buckwheat pasta, potatoes, cabbage seasoned with cheese and butter

Braised beef with Polenta

Stewed beef with flavors and red wine

Miascia from Bellagio

Typical cake from Bellagio with corn flour, fresh fruits, figs and raisins

Water and coffee

€ 40,00 per person

wine and soft drinks not included



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Menu 2 “TACAFOOCH”

Beef carpaccio with grana and arugula

Raw topside of beef seasoned with grana cheese and arugula

Baked veal tenderloin

Coming with vegetables from our garden and early potatoes

Cooked milk

Homemade panna cotta

Water and coffee

€ 55,00 per person

wine and soft drinks not included



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Menu 3 “PERSEGHITT”

Burrata from Andria IGP with confit tomatoes and basil

Burrata, Pachino tomatoes, basil

Ravioli cacio and pepe with red wine reduction

Ravioli filled with cheese, pears, butter and sage

English style roast beef with vegetables

Roast beef with seasonal vegetables

Artisanal ice cream

Various flavors

Water and coffee

€ 50,00 per person

wine and soft drinks not included



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Menu 4 “COO D’ACQUA”

Mixed appetizer from the lake

Marinated agone fish, “lavarello” whitefish pate, smoked trout, marinated “lavarello” whitefish, flavored chard

Calamarata pasta with the aromas of the lake

Paccheri pasta, lake fish sauce, tomatoes, oregano

Lake fish filet breaded with herbs and citrus fruits

Catch of the day with early potatoes

Fresh fruits gazpacho with artisanal ice cream

Water and coffee

€ 65,00 per person

wine and soft drinks not included



USEFUL INFORMATION:

GROUPS MENU: The same menu will apply to the entire group

HOUSE WINE: Euro 5,00 per person (0,2 liters per person)

A LA CARTE WINE: please check out our wine list

CORKAGE FEE: Euro 5,00 service fee, Euro 10,00 with decanter

CAKE CUTTING FEE: Euro 1,00 per person, please note the Italian law require the list of ingredients and allergens

Allergies, food requirements and variations have to be shared at least 7 days in advance

CONFIRMATION OF THE RESERVATION: the reservation has to be considered as confirmed once the deposit is paid. Please note that in case of cancellation of the reservation, the deposit will be considered as penalty and will not be refunded

COMMUNICATION: please do only communicate with us via email or phone. Messages via social network will not be accepted

DEPOSIT PAYMENT: 30% of the total amount is requested at the time of confirmation

This agreement is valid from the confirmation of the reservation received via email from the restaurant

BANK DETAILS: please make sure to share a copy of the payment via email

BANCA SELLA Succursale: ERBA - CORSO XXV APRILE 111/113

INTESTATARIO:

BAITA BELVEDERE DI GILARDONI ALESSANDRO

VIA CHEVRIO, 4322021 BELLAGIO CO

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