

# information

Mandarin Oriental, Lago di Como  
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## **MANDARIN ORIENTAL, LAGO DI COMO – RESTAURANTS AND BARS**

The restaurants and bars at Mandarin Oriental, Lago di Como serve dishes created by a very talented team. The hotel's Michelin-starred restaurant L'ARIA serves refined cuisine in an elegant lakefront setting, while the all-day dining CO.MO Bar & Bistrot offers a selection of more informal dishes. The Pool Bar serves snacks and refreshing drinks by the hotel's iconic floating swimming pool.

### **CO.MO BAR & BISTROT**

Open daily from 10 am to midnight, CO.MO Bar & Bistrot is located in Villa Roccabruna, the resort's main Villa. A tranquil spot for an informal bite during the day, in the evenings, it is the perfect location to enjoy an aperitivo or an after-dinner drink.

CO.MO Bar & Bistrot features original architectural elements that have been preserved, including a historic fireplace, original coffered ceiling and parquet flooring. A contemporary marble-topped bar with leather panels and brass details provides a mellow contrast to the classic decor of the room. The cosy interiors are adorned with reproductions of ancient watercolours that depict Lake Como, while the spacious terrace offers al fresco dining in a gorgeous lakefront setting immersed in greenery.

### **The “bistro” menu**

Available for lunch and dinner at CO.MO Bar & Bistrot, the menu features a selection of traditional Italian dishes and international hotel's classics. Prepared using seasonal produce, the dishes aim to bring out ingredients' true flavours.

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At the bistrot, guests can also enjoy state-of-the-art pizzas baked in the unique “Ape Pizza”, an unprecedented three-wheeler van with a built-in pizza oven. The pizza dough is left to ferment for 48 hours, creating a tender and airy pizza base that is perfectly paired with premium toppings sourced from Italy, with mozzarella and organic tomatoes from Campania, and oregano from Sicily. For those seeking an authentic experience, our chefs can organise private pizza-making lessons, to share all the secrets of the perfect Neapolitan pizza.

### **Afternoon Tea**

Served daily between 3 pm and 6 pm in the bistrot’s *Sala Mandarin* or on the glorious lakefront terrace, the traditional Afternoon Tea offers a variety of finger sandwiches, patisserie and handmade sweet and savoury delights that reflect the seasons. An expansive range of both local and traditional tea blends complements the food.

The Villa’s *Sala Mandarin* has been beautifully preserved and enhanced, with custom-made wallpaper by Fromental and artworks inspired by Chinese and East Asian artistic traditions. A typical feature of opulent lake villas, Chinese Rooms were once used to display works of art and decorative items that noblemen and aristocrats had acquired from their travels in the Far East.

### **Aperitivo and after-dinner**

In the early evenings, lights are dimmed while laidback lounge tunes set a lively informal ambience. Traditional Italian aperitivo is served to stimulate the appetite, with a selection of expertly crafted nibbles that change daily. Expert mixologists prepare a range of cocktails, from classics to creatively presented drinks.

### **L’ARIA**

Immersed in the botanical park, L’ARIA, the resort’s Michelin-starred restaurant, is set in a lakefront building featuring floor-to-ceiling windows that allow inner and outer spaces to merge. The modern design blends with traditional Italian architectural features such as terrazzo floors and elegant handmade Fortuny fabrics inset into the wall panels. An open-plan kitchen allows diners to watch the chefs at work, while al fresco meals can be enjoyed on the restaurant’s open-air terrace that commands wonderful lake views.

Our Michelin-starred restaurant promotes a refined and authentic cuisine based on traditional Mediterranean dishes – with a creative twist. Thanks to high-quality ingredients, different techniques, inspiring flavours and aromas the final experience is a multi-sensorial. Each dish brings the excitement of a creative Mediterranean cuisine to life.

Italian olive oils play an important role in his culinary creations. Organically produced on small family-run farms, the olive oils used have a great variety of character and taste, ranging from full-flavoured and fruity to delicate and buttery. Ingredients are sourced from small Italian producers that follow the principles of the Slow Food Movement, that is, providing healthy flavoursome food that preserves local food culture while promoting sustainability and responsible consumption.

At the end of the meal, guests can choose from a selection of Italian cheeses. The dessert menu includes a range of mouth-watering sweet delights prepared using both local and exotic ingredients.

Complementing the sophisticated dishes that comprise the menu, the extensive wine list champions small and medium-sized producers, with an emphasis on Italian wines. The list also includes a selection of French reds and whites, along with fine sparkling wines from regions of Franciacorta, Champagne and beyond.

The restaurant is open for dinner from Tuesday to Sunday, welcoming both hotel Guests and non-residents.

### **THE POOL BAR**

With its stylish lakefront setting by the hotel's iconic floating swimming pool, the Pool Bar offers a relaxed and casual atmosphere that is perfect to enjoy an informal bite. The menu includes light dishes such as sandwiches and salads, while refreshing drinks are served at the Pool Bar from 9 am to 7 pm.

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**For further information, please contact:**

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