



Appetizers

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| Mantuan salami with our homemade pickled vegetables | 16,00 |
| Culaccia cured ham with campanine apple mostarda | 20,00 |
| Chilled tomato and basil soup with ricotta and taralli crumble | 16,00 |
| Bruschetta with burrata, Cantabrian anchovies and confit cherry tomatoes | 17,00 |
| Salt cod fritters with pepper velouté | 20,00 |
| Low-temperature cooked calamari salad with endive, orange, toasted pine nuts and carasau bread | 20,00 |
| Beef carpaccio marinated in wine with Béarnaise sauce and asparagus | 18,00 |
| Vegetable carpaccio scented with basil, Parmigiano shavings and toasted pine nuts | 18,00 |
| Vitello tonnato with caper powder | 20,00 |

First Courses

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| Pumpkin tortelli with melted butter and sage | 18,50 |
| Mantuan agnoli in broth | 17,00 |
| Passatelli with pumpkin, sausage and balsamic vinegar cream | 17,00 |
| Green tagliolini with rabbit, pine nuts and olives | 18,00 |
| Asparagus risotto with smoked salmon and sour cream (min. 2 people) | each 20,00 |
| Spelt and cannellini bean soup | 16,00 |
| Sweet potato gnocchi with spinach, Brie and peanuts | 18,50 |
| Artichoke ravioli with bisque and shrimp | 20,00 |
| Squid ink spaghetti with clams and zucchini | 20,00 |

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Information regarding the presence of substances or products that may cause allergies or intolerances is available by contacting the staff on duty.



Main Courses

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| Pike in vegetable sauce with polenta | 23,00 |
| Capon salad "Gonzaga style" | 22,00 |
| Angus beef tartare with celery and marinated egg | 25,00 |
| Sliced beef tagliata with fine herbs and roasted potatoes | 30,00 |
| Mustard-glazed suckling pork fillet with carrot cream | 28,00 |
| Seared octopus with potato velouté, lime zest and asparagus | 28,00 |
| Crispy "crick-crock" prawns with sweet-hot sauce | 28,00 |
| Lacquered guinea-fowl thigh with mashed potatoes | 22,00 |
| Vegetable meatballs on tomato and burrata sauce | 21,00 |

Vegetables & Cheeses

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| Fresh seasonal salads | 9,00 |
| Roasted vegetables | 10,00 |
| Roasted potatoes | 8,00 |
| 30-month aged Grana Padano with mostarda | 13,00 |

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| Cover charge | 4,50 |
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Desserts

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| Belgian pudding with vanilla custard | 10,00 |
| Sbrisolona cake with rum | 9,00 |
| Grifone cup | 10,00 |
| Pistachio cream with raspberry gel | 10,00 |
| Ricotta cream with salted caramel, dark chocolate flakes and Lotus biscuits | 10,00 |
| White chocolate semifreddo with caramelized peanuts | 10,00 |
| Our fresh fruit selection | 9,00 |
| White coffee ice cream with dark chocolate flakes | 10,00 |
| Dessert of the Day | 10,00 |

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