

Appetizers

Capon salad Gonzaga style	18,00
Mantuan salami with our homemade pickled vegetables	16,00
30-month aged cured ham with local melon	20,00
Gazpacho with burrata cheese	18,00
Vegetable carpaccio with parmesan shavings and toasted pine nuts	18,00
Panzanella salad with steamed musky octopus	20,00
Tacos with tuna tartare, spicy mayo, and mango slices	20,00
Veal with tuna sauce, cherry tomatoes, and caper powder	20,00
Robiola cheese bavarois with salad and fruit	18,00

First Courses

Pumpkin tortelli with drizzled butter	19,00
Agnoli with melted butter	19,00
Basil risotto with burrata and tomato powder (Min. 2 people)	each 19,00
Spaghettoni with garlic, oil, chili pepper, cherry tomatoes, and squid	22,00
Mezzemaniche with zucchini pesto and crisped guanciale	20,00
Ricotta gnocchi with mollusk and crustacean stew	22,00
Linguine with lemon cream and toasted pistachios	20,00
Warm farro salad with chicken, vegetables, and feta	18,00
Potato and olive ravioli on yellow bell pepper cream and anchovy butter	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

Pike in vegetable sauce with polenta	23,00
Tiger prawn catalana	32,00
Tuna tataki in black sesame crust with vegetable ratatouille	30,00
Roast beef with cherry tomato confit and burrata cream	24,00
Angus tartare with mixed baby greens and taggiasca olives	26,00
Secreto ibérico with a medley of datterini tomatoes and basil	28,00
Angus tagliata with wild berry aroma and sautéed green beans	30,00
Stuffed zucchini on a bed of yellow datterini tomatoes, taggiasca olive crumble	22,00
Creamed salted cod with corn chips and crispy spring onion	26,00

Vegetables & Cheeses

Fresh salads	10,00
Grilled vegetables	10,00
Tomatoes with onion	10,00
Roasted potatoes	9,00
24-month aged Grana Padano with campanina apple mostarda	12,00

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Cover charge 4,50

Desserts

Sbrisolona with Lugana passito wine "Rigoletto"	9,00
The Grifone cup	10,00
Lemon ice with strawberries and basil	10,00
Pineapple semifreddo with coconut milk and mint	10,00
Iced licorice brûlée with vanilla cream	10,00
Yogurt mousse with crumble and peaches	10,00
Raspberry tiramisu	10,00
Stracciatella and sour cherry ice cream	10,00
Strawberries, pineapple, peaches	9,00
Fruit sorbet of the day	9,00

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