

## Appetizers

|                                                                                         |       |
|-----------------------------------------------------------------------------------------|-------|
| Mantuan salami with our homemade giardiniera                                            | 16,00 |
| Capon salad Gonzaga style                                                               | 17,00 |
| Pumpkin, burrata and toasted hazelnut mille-feuille                                     | 17,00 |
| Soft polenta with cheese fondue and fresh mushrooms                                     | 20,00 |
| Lightly smoked Angus beef carpaccio with pomegranate reduction, blueberries and almonds | 17,00 |
| Crème brûlée-style foie gras with passito wine sauce and brioche bread                  | 22,00 |
| Culaccia cured ham with apple mostarda                                                  | 20,00 |
| Sea bass tartare scented with lime, crispy celery, ginger and red berries               | 20,00 |
| Steamed octopus with potatoes, taggiasca olives and datterini tomatoes                  | 20,00 |

## First Courses

|                                                                                 |            |
|---------------------------------------------------------------------------------|------------|
| Pumpkin tortelli with sage and browned butter                                   | 19,00      |
| Agnoli with broth                                                               | 19,00      |
| Pumpkin risotto with Valpolicella wine sauce (Min. 2 people)                    | each 19,00 |
| Fresh egg tagliatelle with duck ragù and grapes                                 | 18,00      |
| Bitter herb ravioli with Pecorino cheese sauce and speck                        | 19,00      |
| Dry passatelli with fresh mushrooms and sausage                                 | 18,00      |
| Whole-wheat ditali with romaine lettuce pesto and mussels, on black bread cream | 19,00      |
| Beetroot gnocchetti with prawns and saffron sauce                               | 19,00      |
| Mezzemaniche pasta carbonara                                                    | 18,00      |

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

## Main Courses

|                                                                                      |       |
|--------------------------------------------------------------------------------------|-------|
| Stuffed guinea fowl roulade with bacon and rosemary                                  | 23,00 |
| Valpolicella-braised pork cheek with polenta                                         | 23,00 |
| Stewed snails in garlic butter with herbs and toasted croutons                       | 23,00 |
| Pike in vegetable sauce with grilled polenta                                         | 23,00 |
| Fassona beef tartare with julienned red radicchio and green apple, on pine nut cream | 25,00 |
| Beef fillet with black grape velouté                                                 | 27,00 |
| Chargrilled boneless spring chicken (30 min. preparation time)                       | 25,00 |
| Sea bass in a corn crust with autumn vegetables                                      | 27,00 |
| Eggs with black truffle                                                              | 25,00 |

## Vegetables & Cheeses

|                                                |       |
|------------------------------------------------|-------|
| Roast potatoes                                 | 9,00  |
| Oven-roasted vegetables                        | 9,00  |
| Fresh seasonal salad                           | 9,00  |
| Rosemary-roasted pumpkin                       | 9,00  |
| 30-month aged Grana Padano with apple mostarda | 12,00 |

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Cover charge 4,50

## Desserts

10,00

Apple strudel with wild berry coulis

“LOTUS” biscuit cheesecake

The Grifone cup

Zuppa inglese

Mandorlato semifreddo with chocolate velouté

Artisanal ice cream

Sbrisolona with “Lugana” passito wine

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