Il Grifone

Welcome to Il Grifone.
Here, in the heart of the 18th-century Palazzo Bentivoglio, the allure of the past is reflected in a contemporary cuisine that looks forward rather than back.
In a setting shaped by time, where place becomes the foundation of memory, food, landscape and culinary imagination come together.
Chef Francesco Manograsso's fine-dining experience is an invitation to explore new possibilities through three tasting menus – Sea, Land and Garden – each created with ingredients rooted in this land. These menus are not categories, but different ways of looking at the same landscape. The meat comes from mature animals raised according to shared ethical principles; the fish is sourced from the Adriatic; the vegetables grow in the soil of Varignana. Everything else comes from the hands of a chef who cooks with nature, while keeping his eyes firmly on the future.

Tasting Menu

Sea — *€ 95*

A journey of taste where land and water merge, and the plant kingdom reaches the highest creative expression on pairing fish dishes

Cuttlefish and escarole 4,6,9,12,14

Smoked salt cod ravioli 1,3,4,12

Porchetta-style turbot 4,9,12

Citrus fruits, matcha tea and verbena 3,7

Land — *€ 95*

A tribute to our territory, drawing inspiration from nature, and celebrating the suggestive surrounding terroir

Venison tartare and catalogna chicory 4,6,10,12

Hidden tortelli 1,3,7,12

Barbary duck glazed with chestnut honey and citrus 6,7,9,10,12

Chocolate, porcini mushrooms and pears 1,3,7

Garden — *€ 90*

A taste of our most authentic green soul, promoting raw materials and the natural properties of each ingredient, for a genuine cuisine

Ethically foie gras 1,5,8,12

Mushroom risotto 9,12

Artichokes stuffed with Jerusalem artichokes grilled 6,9,12

Chestnuts, cassis and bay leaf 8

7 courses tasting menu based on chef's coice — *€ 110*

Starters

Raw seafood from Adriatic sea and black truffle *€ 28*
miso and hazelnut sauce
4,6,8,12

Cuttlefish and escarole *€ 28*
risina beans, Mediterranean flavors and 'nduja
4,6,9,12,14

Ethically foie gras *€ 26*
Treviso radicchio, red beetroot and madeira
1,5,8,12

Venison tartare and catalogna chicory *€ 28*
anchovy sauce, pomegranate and gin tonic
4,6,10,12

First Courses

Smoked salt cod ravioli *€ 28*
turnip broccoli, crusco peppers, bottarga and lemon
1,3,4,12

Senatore Cappelli Linguine with fish reduction *€ 32*
seaweed zabaione, sea herbs and caviar
1,2,3,4,6,7,9,12,14

Mushroom risotto *€ 28*
creamed with extra virgin olive oil,
black garlic and parsley
9,12

«Hidden tortelli» *€ 30*
pumpkin, goat's milk blue cheese and black truffle
1,3,7,12

Saffron potato gnocchi *€ 28*
mutton ragù, Pinot Noir and cacao beans
1,3,7,9,12

Main Courses

Sea bass «all'acqua pazza» *€ 42*
cauliflower and fish roe
4,9,12

Porchetta-style turbot *€ 40*
beluga lentils with horseradish and leeks «in carpione»
4,9,12

Artichockes stuffed with Jerusalem artichockes grilled *€ 38*
mustard greens and amaranth
6,9,12

«Alpine Grey» aged beef *€ 42*
late red radicchio, roasted chestnuts and applesauce
6,9,10,12

Barbary duck *€ 40*
glazed with chestnut honey and citrus,
Timut pepper and roots
6,7,9,10,12



The Patisserie

Our patisserie is born from a tradition of love for taste accompanied by a research for beauty and elegance. We carefully select ingredients of the highest quality, favouring local and seasonal excellences, to guarantee authentic and genuine flavours in every bite.

Dessert

Chestnuts, cassis and bay leaf *€ 15*
8

Chocolate, porcini mushrooms and pears *€ 15*
1,3,7

Pumpkin, coffee and salted caramel *€ 15*
1,3,7

Citrus fruits, matcha tea e verbena *€ 15*
3,7

1. gluten	4. fish	7. milk	10. mustard	13. lupin
2. shellfish	5. peanut	8. nut	11. sesam seeds	14. clam
3. eggs	6. soy	9. celery	12. anhudride sulphurous	

Subject to availability, some foods in our dishes may be frozen or blast chilled and frozen. Traces of ingredients that are the source of allergies / intolerances could be accidentally present in our dishes. For information on the ingredients of our preparations, contact the dining room staff.