



Il Grifone

“Each dish is born from the encounter between zero-kilometre ingredients grown at Palazzo di Varignana and carefully selected products from the best local suppliers. To these, I add the memories of my childhood, giving life to a creative process that is always new, yet deeply rooted in tradition. The vegetable garden is an endless source of inspiration and, over time, plant-based elements have become increasingly central to my cuisine. Through research and experimentation, I have explored their infinite expressive potential, eventually creating an entire tasting menu dedicated to the world of vegetables.

We work in full respect of nature’s cycles, using seasonal ingredients or, when necessary, products we have processed ourselves, such as preserves and fruit juices. Our meat and fish suppliers also share our ethical and sustainable philosophy: we use only mature meat, from animals not raised solely for slaughter, and fish caught in the Adriatic Sea — never farmed.

For me, cooking is also about playfulness and experimentation. Each dish is a balance of contrasts, between flavours and textures. Studying techniques such as drying, fermentation, and low-temperature cooking allows me to enhance every ingredient in its entirety, highlighting its nutritional qualities and reducing waste. Often, the same element can be found in several dishes, in different forms and textures, thanks to processes that optimise time without compromising quality. Because in the kitchen, as in life, food and time are two precious resources, to be treated with the same care.”

Francesco Manograsso - Executive Chef



Tasting Menu

Sea

€ 95

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

Stuffed squid 4,8,12

Salt cod tortelli 1,3,4,12

Charcoal-grilled tuna belly 4,9,12

Matcha, strawberries and yuzu 1,3,8,12

Land

€ 95

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

Duck and pink oyster 4,12

Sunday sauce raviolo 1,3,7,9,12

Guinea fowl in two preparations 6,9,10,12

Modern rice cake 3,7,8,12

Garden

€ 90

The 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

Wild herb risotto 12

Roasted pak choi 6,12

Chocolate, hazelnuts and raspberries 8

7 courses tasting menu based on chef's choice

€ 110



Starters

Marinated char

€ 26

Its roe, asparagus, strawberries and almond

4,8,12

Stuffed squid

€ 28

Seafood, peas and black garlic

1,4,12,14

Ethically foie gras

€ 26

Treviso radicchio and red berries

1,5,8,12

Duck and pink oysters

€ 26

Broad beans and pomegranate

4,12



First Courses

<i>Wild herb risotto</i>	€ 26
<i>Lemon and crusco pepper</i>	
12	
<i>Senatore Cappelli linguine with saffron</i>	€ 28
<i>Blanc de Blanc from our Agrivar farm, anchovy colatura and rye bread</i>	
1,2,4,7,12	
<i>Salt cod tortelli</i>	€ 28
<i>Artichokes, parsley and prawns</i>	
1,3,4,12	
<i>Sunday sauce raviolo</i>	€ 28
<i>Pecorino cheese and its sauce</i>	
1,3,7,9,12	



Main Courses

Catch of the day, acqua pazza style € 38
Fennel and olives
12,6

Roasted pak choi € 36
Red lentils and black rind
6,12

Charcoal-grilled tuna belly € 40
Morels and watercress
4,9,12

Aged Tyrolean Grey beef € 40
Soft potato purée and green apple reduction
9,10,12

Guinea fowl in two preparations € 38
Carrot and horseradish
6,9,10,12



Caffetteria

Espresso	€ 2,50
Decaffeinated Espresso	€ 3
Barley coffee	€ 3
American coffee	€ 3
Moroccan coffee	€ 3,50
Ginseng	€ 3
Cappuccino	€ 3,50
Latte	€ 3
Latte Macchiato	€ 3,50
Hot Chocolate	€ 5
Tea and infusions	€ 6

Soft drinks

Palazzo di Varignana fruit juices	€ 5
Fruit juices	€ 4
Soft Drinks (<i>Coca-Cola, Aranciata, Sprite, Tonica, Chinotto, Ginger Ale, Ginger Beer, Red Bull, Lemonade</i>)	€ 5
Orange juice	€ 6
Iced tea	€ 5
Panna mineral water 	€ 4,50
San Pellegrino sparkling water	€ 4

Cover charge € 5

We serve flaky and multi-grain bread with sourdough, homemade focaccia and breadsticks accompanied by butter made with high quality Palazzo di Varignana extravirgin olive oil.

Allergens

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. sulphur dioxide	

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.



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

<i>Modern rice cake</i>	€ 15
3,7,8,12	
<i>Chocolate, hazelnuts and raspberries</i>	€ 15
8	
<i>Matcha, strawberries and yuzu</i>	€ 15
1,3,8,12	

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.