



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*

Grilled scampi and watermelon 2,4,12

Spaghetti with sea urchins 1,4,8

Charcoal-grilled tuna belly 4,12

Amber chocolate, coffee and mango 1,3,7

Land

€ 95

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

Coffee-marinated beef 8,12

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

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

Apricots, miso and hazelnut 1,3,7,8

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

Wild herb risotto 12

Grilled eggplant 9,10,12

Figs, almonds and mint 8

7 courses tasting menu based on chef's choice

€ 110



Starters

Grilled scampi and watermelon € 38
Green curry, lemon caviar and quinoa
2,4,12

Eel and Anchovies € 28
Leche de tigre, cucumber and Tropea ice-cream
4,12

Ethically foie gras € 26
*Asparagi di mare, madeira e
ciliegie fermentate*
5,6,12

Zucchini blossoms € 26
*Tomato water and caciotta cheese
Castel San Pietro ice-cream*
7,12

Coffee-marinated beef € 28
Hazelnut, peaches and wild herbs
8,12



First Courses

Bread gnocchi and sea snails

€ 28

Parsley and 'nduja crumble

1,3,4,12

Spaghetti with sea urchins

€ 30

Red bell pepper and almonds

1,4,8

Wild herb risotto

€ 28

Lemon and crusco peppers

1,3,4,12

Sunday sauce raviolo

€ 30

Pecorino cheese and fresh tomato cream

1,3,7,9,12



Main Courses

Catch of the day € 38
Seafood, potato mousse and spinach
4,12,14

Charcoal-grilled tuna belly € 40
Seasonal vegetables and
Mediterranean flavors
4,12

Grilled eggplant € 36
Red lentils and mixed chard
9,10,12

Mora Romagnola pork «Capocollo» € 38
Peppers, endive and vegetable jus
6,9,12

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

Figs, almonds and mint

€ 15

8

Amber chocolate, coffee and mango

€ 15

1,3,7

Apricots, miso and hazelnut

€ 15

1,3,7,8

1. gluten
2. shellfish
3. eggs

4. fish
5. peanut
6. soy

7. milk
8. nut
9. celery

10. mustard
11. sesam seeds
12. anhydride sulphurous

13. lupin
14. clam

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