At our historic restaurant Grigna, we are extremely committed to offering dishes prepared with fresh ingredients, to bring you more flavor and the pleasure of nature, with its vibrant colors and fresh tastes. For this reason, we are pleased to present our new autumn menu, which includes vegetables and fruits typical of the autumn season.

APPETIZERS

Stewed mushrooms with mozzarella and gorgonzola

(7,8)

8€

Cauliflower fritters with cheese fondue

(3,7)

8€

Bruschetta with tomato, anchovies, and shallots

(1,4)

8€

Bruschetta with pecorino, pears, and honey

(1,7)

8€

Shrimp cocktail*

(2,3)

10€

Valtellinese-style casera cheese fritters

(1,3,7)

8€

Artichoke carpaccio with baby spinach

9€

Large platter of cold cuts and cheeses with homemade seasonal fruit jam (for two)

(7,8)

18€

FIRST COURSES

Pumpkin risotto with 36-month aged pecorino

(7)

11€

Spaghetti carbonara with persimmons and Black Angus speck with crispy zucchini and carrots

(1,3,7)

11€

Tagliolini with Borgotaro porcini mushrooms

(1,3,7)

14€

Ravioli stuffed with pumpkin, burrata, and pears

(1,3,7)

14€

Maccheroncini with mussels and zucchini pesto*

(1,4,7,14)

11€

Spaghetti alla chitarra with fresh truffle

(1,3,7)

19€

Gnocchi with young beef ragout

(1,3,7)

11€

Valtellinese pizzoccheri

(1,7)

11€

*Perch risotto**

(4,7)

14€

MAIN COURSES

Chicken breast scallops with apples and bananas flavored with curry

(7)

14€

Beef stew with tomato sauce

14€

Salmon fillet (skin-up) on eggplant pâté, cauliflower, and smoked cherry tomatoes

(4)

18€

Chianina beef fillet with green pepper

26€

Mixed fried chicken, rabbit, and lamb with seasonal vegetables

(1,3)

16€

Young beef steak with sautéed mushrooms

16€

Chianina entrecôte with balsamic vinegar

22€

Grilled lamb chops with aromatic herbs

18€

Smoked shrimp with oven-baked zucchini rings and cherry tomatoes sautéed with dill and coriander*

(2)

18€

SIDE DISHES

Roasted potatoes

5€

Tuscan-style bean

5€

Grilled seasonal vegetables

6€

Curly lettuce heart with satay sauce

(5,6)

6€

Spinach with garlic, olive oil, and chili

6€

DESSERT

Carrot and walnut cake

(1,3,7,8)

6€

Cheesecake with mixed berries

(1,3,7)

6€

Molten chocolate cake with hot white chocolate

(1,3,7)

8€

Coffee tiramisu

(1,3,7)

6€

Crème brûlée

(3,7)

6€