

Agricucina dei Grippi

We prepare everything ourselves here:
bread, plant-based cheeses, cured meats, fresh pasta,
sauces, and desserts.

Everything begins as an idea and then takes
shape in our hands.

Our vegetables are grown in our garden according to the
season, and our meats are sourced from local farmers.

Behind every dish lies a spirit of discovery—even before
the actual work involved.

If something captures your heart, you can take it home
with you:
you'll find many of our products in the farm's small shop.

For any information regarding allergens or ingredients, our staff will be happy to assist you.

Tasting Dinner



*The journey that best tells the story of our cuisine,
from the garden to the cellar.*

Served for the entire table, with optional wine pairing.*

Price per person, excluding wine | 49€

Price per person, with 3 glasses from our cellar | 59€

**Price per person, with 6 glasses from our cellar
and a few special gems to discover | 69€**

**POSSIBLE UNTIL 9:00 PM.*

The cover charge (€3.00 per person)

This includes our homemade bread—made with flour from Grippi—and all the care we put into our service to make you feel right at home.



Starters

La Grippa | 13€

Four pieces of focaccia made with stone-ground flour: two with pulled pork and BBQ sauce, and two with seasonal vegetables, confit tomatoes, and a plant-based spread.

Grippi Antipasto – “Our Signature Dish” | 18€

A selection of our cured meats, served with *Grippa* and sweet-and-sour vegetables.

Duck tacos | 15€

Three handmade taco shells with smoked duck, BBQ sauce, confit tomatoes, fennel, and orange.

Farmer’s Mixed Fry | 18€

Slow-cooked, low-temperature chicken and rabbit—breaded and fried—served with tempura vegetables, a mousse of alpine goat cheese, and our house-made sauces.

Hand-chopped young heifer tartare (approx. 110g) | 13€

Hand-chopped raw beef on a crisp crostino, with a caper leaf, sour cream, mustard, and house-made chutney.

Chickpea cake on pumpkin cream (Veg) | 10€

Handmade chickpea cake served on pumpkin cream with confit tomatoes.

L’Assaggio dei Grippi – “Our Essence” | 39€

The "Farmer’s Fry" and the "Grippi Appetizer" combined, enriched with local cheeses and other tasty treats (recommended for 2 people).

Fresh Pasta & Soups



Rustic Ravioli | 14€

Handmade filled pasta with barnyard-style ragù, brown stock reduction, and a glazed *lonzino* crisp.

Fusilli with crispy cotechino – “A successful attempt” | 15€

Soft wheat pasta with egg yolk, Pecorino cheese, and crispy Cotechino.

Pappardelle with Farmyard Ragu | 13€

Hand-rolled fresh pasta with a white meat ragu featuring Mediterranean herbs, vegetables, and a crunchy crumble.

Gorgonzola and Pumpkin Gnocchi | 13€

Handmade, sautéed with gorgonzola and pumpkin, with walnut crumble.

Duck Bigoli – “A wonderful surprise” | 15€

Smoked bigoli—a traditional Venetian pasta—served with duck ragù and a polenta crisp.

Onion soup | 12€

Slow-cooked caramelized onions in broth, bread croûtons, and a Grana Padano PDO gratin finish.



Meats & Vegetables

Sliced local beef (approx. 300g) | 19€

Grilled, served with a side of vegetables based on garden availability.

Pork cheek – “Let yourself be won over” | 18€

Braised, with thyme-infused mashed potatoes and seasonal vegetables.

Chicken Confit – “The Irreplaceable” | 17€

Slow-cooked and preserved in oil and aromatics; served cold with crisp garden vegetables and rustic mustard.

Guinea fowl breast | 16€

Slow-cooked, with a rich brown jus and honey-puffed spelt.

Rabbit “Cacciatore” | 18€

Gently cooked in a sauce of olives, tomato, garlic, and onion.

Celeriac (Veg) | 12€

Served with garlic-scented panko bread, soy sauce, sweet-and-sour onion, and pumpkin purée.

Side Dishes



Oven-roasted potatoes with skin | 5€

French fries | 5,50€

Vegetable ratatouille | 5,50€

Cooked garden vegetables | 5€

Mixed salad | 5€



Drinks

Still or Sparkling Water 70cl | 3,50€

Coca Cola / Fanta / Sprite | 4,00€



Cocktail

Grippi Express | 9,00€

Arigatè, honey, lemon, and tonic water

Belu Pomeriju | 9,00€

Amaro Hantak, Fusetti Cacao, and citrus soda

Messico e Nuvole | 9,00€

P31, lemon soda, Fusetti Messico

Coffee Bar



Espresso | 1,60€

Espresso Macchiato | 1,70€

Espresso with liquor | 1,90€

Decaffeinated coffee | 1,70€

Cappuccino | 1,90€

Barley coffee / Ginseng coffee | 1,90€

Americano Coffee | 2,00€

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