

sharing STARTERS

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|--|--------|
| PANELLE fried chickpea cubes herbs mayonnaise anchovies powder | 12 |
| BRUSCHETTA heirloom tomatoes | each 7 |
| SQUID CROQUETA aioli | each 9 |

oysters counter

GILLARDEAU
cucumber granita | chili
half dozen 63
dozen 119

| | |
|--|----------------------------|
| BEEF TARTARE asparagus egg yolk truffle | 41 |
| HUMMUS chickpeas salsa verde pizza crust | 29 |
| KING FISH CRUDO agretti smoked mussels egg yolk dust | 49 |
| TUNA CRUDO fish jus | 56 |
| BURRATA strawberries radish balsamico | 27 |
| OCTOPUS red prawns sauce provençale | 38 |
| BEETROOT TARTARE vegan yoghurt almond rhubarb sauce | 27 |
| EGG FROM POSCHIAVO potato foam asparagus | 26 with black truffle 38 |

SALADE NIÇOISE À LA FAÇON GRACE

for 2 or more
lettuce | eggs | heirloom tomatoes | olives | asparagus | red onions | anchovies | potatoes
per person 31
with tuna crudo per person 51

highlights from MOTHER EARTH

| | |
|--|----|
| WHITE ASPARAGUS sauce hollandaise | 28 |
| ROASTED LETTUCE dry tomatoes vegan jus pine nuts | 27 |
| PARMIGIANA DI MELANZANE eggplant cheese cream tomatoes basil | 31 |

a slice of heavenly PIZZA

| | |
|--|----------------------------|
| MARGHERITA tomatoes fior di latte basil | 28 |
| DIAVOLA tomatoes fior di latte chili n'duja | 36 |
| VEGETARIANA yellow tomato fior di latte asparagus ricotta salata | 32 |
| GRACE burrata confit cherry tomatoes raw red prawns basil | 46 |
| MARGNA local engadine cheese grison air dried beef porcini powder | 42 with black truffle 98 |

rice & PASTA

| | |
|---|----|
| WILD GARLIC RISOTTO stracchino fondue sweetbreads | 43 |
| NETTLES RAVIOLI parmesan cream peas sauce belper knolle | 36 |
| RICOTTA RAVIOLI asparagus bisque reduction | 37 |
| LOBSTER LINGUINE tomatoes lemon | 69 |

better together

for 2 or more | dinner only

VEAL CUTLET MILANESE STYLE

with tomatoes & red onion basil salad
classic 120
truffle & raclette cheese crust 150

CATCH OF THE DAY 158 | kg
*upon market availability

main COURSES

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|---|----|
| WILD CAUGHT SEA BASS peas anchovies beurre blanc capers | 52 |
| SALMON CONFIT asparagus beurre blanc chanterelle | 49 |
| CHICKEN LEG FROM BRESSE diavola style | 53 |
| LAMB SKEWER moroccan spices flat bread | 47 |
| BEEF FILLET celeriac spring onions | 68 |

not just a SIDE

| | |
|---|----|
| ASPARAGUS bread crunch sauce hollandaise | 15 |
| COUSCOUS eggplant dry tomatoes | 15 |
| BABY GEM tzatziki | 15 |
| WILD RICE sesame spring herbs | 15 |
| ROASTED POTATOES rosemary chives onions | 15 |

the AFTERTASTE

SWEET WINES

| | | | |
|---------------------------------------|-----|------|----|
| Martin Donatsch Föhnbeeren Pinot Gris | 5cl | 2020 | 28 |
| Donnafugata Ben Ryé | 5cl | 2019 | 16 |
| Gaia Wines, Santorini | 5cl | 2010 | 19 |
| Tokaji Aszú 5 Puttonyos Hétszölő-Dülő | 5cl | | 21 |

GRAPPA

| | | | |
|--|-----|--|----|
| Nonino Riserva 8 years GRACE Edition 41% | 4cl | | 16 |
| Eligo dell'Ornellaia 42% | 4cl | | 16 |
| Tignanello 42% | 4cl | | 16 |

PORT WINE

by the glass

| | | | |
|----------------------|-----|--|----|
| Grahams 10 years 20% | 5cl | | 18 |
| Grahams 20 years 20% | 5cl | | 24 |
| Grahams 30 years 20% | 5cl | | 32 |
| Grahams 40 years 20% | 5cl | | 48 |

by the bottle

| | | | |
|--------------------------------|--------|------|-----|
| Taylor's, Port | | | |
| Late Bottled Vintage | 70cl | 2017 | 99 |
| Vintage | 37.5cl | 1997 | 255 |
| | 70cl | 2009 | 325 |
| | 70cl | 2011 | 269 |
| | 70cl | 2016 | 269 |
| Henriques & Henriques, Madeira | | | |
| Verdelho 15 years | 75cl | | 188 |
| Boal 15 years | 75cl | | 188 |

sweet TEMPTATIONS

TIRAMISÙ

21 per person

LIME SORBET

basil sauce

9

AMARETTO SOUR

pain de gênes | marzipan ice cream

21

RHUBARB & RASPBERRY DUO

rhubarb sorbet | raspberry crèmeux

24

SGROPPINO TABLE SIDE

for 2 or more

20 per person