IL GRANO

PASTA & PINSA

31st December 2026

NEW YEAR'S EVE MENU

CHOICE OF COLD STARTER

Salmon tartare, sea bass and lime

Beef carpaccio, tonnato sauce

Burrata and tomato, bell pepper and cucumber gazpacho

CHOICE OF HOT STARTER

Potato cream soup, octopus, rosemary and crispy bread

12-hour slow-cooked beef cheek with Chianti, cooking jus and crispy bread

Potato croquette, soft-centered egg and tarragon-flavoured mayonnaise

CHOICE OF MAIN COURSE

Black truffle linguine

Ravioli filled with prawns and potatoes, seafood bisque sauce and confit cherry tomatoes

Gnocchi with lamb ragù

CHOICE OF DESSERT

Classic tiramisu

Mille-feuille with vanilla diplomat cream and fresh strawberries

85 €




IL GRANO

COCKTAILS

PORN STAR MARTINI (14 cl)
Vodka, fresh lemon juice, passion fruit, vanilla syrup, egg white 12€

MOJITO CUBANO (17 cl)
Cuban white rum, fresh lime juice, cane sugar syrup, mint, sparkling water 12€

MOSCOW MULE (18 cl)
Gin, fresh lemon juice, ginger soda 12€

NEGRONI (17 cl)
Gin, red vermouth, Campari, orange zest 12€

GIN TONIC (17 cl)
Gin, tonic water, lime slice 13€


APEROL
SPRITZ


APEROL
SPRITZ

SPRITZ LOVERS

APEROL SPRITZ (16 cl)
Aperol, Prosecco, sparkling water 11€

AMALFI SPRITZ (16 cl)
Limoncello, Prosecco, sparkling water 11€

HUGO SPRITZ (16 cl)
Fiorente elderflower liqueur, Prosecco, lime juice, mint, sparkling water 11€

CAMPARI SPRITZ (16 cl)
Campari, Prosecco, sparkling water 11€

SARTI SPRITZ (16 cl)
Sarti Rosa, Prosecco, sparkling water 11€

BELLINI SPRITZ (16 cl)
Prosecco, peach nectar 11€


IL GRANO
PASTA & PINSA
Fatto in casa con amore
OUVERT TOUS LES JOURS DE 11:30 – 23:00
Visitez le site

ALCOHOL FREE COCKTAILS

VIRGIN PORN STAR MARTINI (14 cl)
Passion fruit purée, fresh lemon juice, vanilla syrup, egg white 8€

VIRGIN MOIJTO (17 cl)
Fresh lemon juice, mint, sugar syrup, sparkling water, lime 8€

VIRGIN SPRITZ (16 cl)
Crodino, sparkling water, orange slice 6€

CILENTO (17 cl)
Orange juice, pineapple juice, fresh lemon juice, strawberry syrup 7€


TAI ROSSO
COLLI BERICI
denominazione di origine
controllata
2022

WINE BY THE GLASS (12 cl)

Red

BARDOLINO CLASSICO DOC 7€
Veneto - Delibori

MONTEPULCIANO RISERVA DOC "TOR DE COLLE" 8€
Abruzzo - Tenuta Ulisse

NERO D'AVOLA DOC BIO 8€
Sicily - Kore

CHIANTI DOCG "DONNA ENRICA" BIO 8€
Tuscany - Donna Enrica

PRIMITIVO IGP 8€
Puglia - Cantine de Falco

White

PINOT GRIGIO DOC 7€
Veneto - San Martino

CHARDONNAY DOC 7€
Trentino - Vescovile

VERMENTINO IGT "LA TRAVERSATA" BIO 8€
Tuscany - Corvezzo

SOAVE DOC 8€
Veneto - Gianni Tessari

Rosè

GRANATEY IGP BIO 7€
Sicily - Colomba Bianca

Sparkling

Sparkling Red

LAMBRUSCO DELLA DAMA AMABILE 7€
Emilia-Romagna - Lombardini

Sparkling White

PROSECCO DOC 8€
Marche - Rocca dei Forti Cantina Togni

KIR WHITE WINE 7€


Principe di Granatey
ROSÈ
TERRE SICILIANE
INDICAZIONE GEOGRAFICA TIPICA


PIO CESARE
PIODILEI
LANGHE
DOC
CHARDONNAY
PIO CESARE


Parusso
2021
LANGHE
DENOMINAZIONE DI ORIGINE CONTROLLATA
NEBBIOLO
ÈL SARTÙ


2025
BARDOLINO
classico
DELIBORI

BOTTLES OF WINES

White wines

PINOT GRIGIO DOC 29€
Veneto - San Martino
100% Pinot Grigio, dry, lightly fruity with a delicate almond note.

CHARDONNAY DOC 30€
Trentino - Vescovile
100% Chardonnay, fruity, floral, fresh and dry.

VERMENTINO IGT "LA TRAVERSATA" BIO 36€
Tuscany - Corvezzo
Vermentino from organically farmed vineyards in the sunny plains of northwestern Italy. A fruity, fresh and harmonious white wine with aromas of citrus fruits, ripe summer fruits and white flowers, enhanced by a light mineral note and a lively finish.

SOAVE DOC 38€
Veneto - Gianni Tessari
Grapes: Garganega and Trebbiano di Soave. Hand-harvested, straw-yellow in color with notes of white flowers and yellow-fleshed fruits, followed by a long and pleasant finish.

LANGHE BIANCO DOC 48€
Piedmont - Parusso
100% Sauvignon, a rich and elegant wine. Bright straw-yellow color, fresh bouquet with notes of exotic fruits and white fruits. On the palate it is precise, fresh and generous, with great balance and pleasant complexity.

CHARDONNAY LANGHE DOC PIODILEI 98€
Piedmont - Pio Cesare
100% Chardonnay, intense and elegant. Golden yellow color with bright reflections. Complex bouquet with spicy notes, hazelnut and walnut aromas, combined with yellow fruit and delicate oaky hints. On the palate, remarkable minerality, buttery notes and a subtle salinity lead to a long and persistent finish.

Rosè wines

GRANATEY IGP BIO 31€
Sicily - Colomba Bianca
100% Nero d'Avola, delicate bouquet of red fruits with hints of grapefruit and pomegranate.


SALENTO
PRIMITIVO
DE FALCO


Parusso
2023
LANGHE
DENOMINAZIONE DI ORIGINE CONTROLLATA
BIANCO

Red wines

BARDOLINO CLASSICO DOC 31€
Veneto - Delibori
70% Corvina, 20% Rondinella, 10% Corvinone. Fruity, light, dry and balanced, with notes of strawberry, raspberry and red currant.

MONTEPULCIANO RISERVA DOC "TOR DE COLLE" 34€
Abruzzo - Tenuta Ulisse
100% Montepulciano, aged 12 months in oak barrels, resulting in a round, velvety and lightly tannic wine. Aromas of ripe fruit, spices, vanilla and licorice. On the palate, it offers balanced structure with a long and elegant finish.

NERO D'AVOLA DOC BIO 34€
Sicily - Kore
100% Nero d'Avola, with notes of plum and cherry, smooth, velvety and elegant.

CHIANTI DOCG "DONNA ENRICA" BIO 36€
Tuscany - Donna Enrica
100% Sangiovese, grown on rich, well-drained soils and aged for 12 months in oak barrels. Elegant and persistent, with aromas of black cherry, violet and sweet spices, enriched by notes of vanilla, cinnamon and wild berries. On the palate, soft tannins are balanced by vibrant acidity and a harmonious finish.

PRIMITIVO IGP 38€
Puglia - Cantine De Falco
100% Primitivo, bouquet with notes of ripe red fruits and spices, full-bodied, warm and smooth tannins.

LANGHE NEBBIOLO DOC 52€
Piedmont - Parusso
100% Nebbiolo, elegant and structured, with fine tannins and vibrant freshness. Bright ruby red color. Delicate bouquet with hints of flowers, sweet spices, red and black fruits. On the palate, round and harmonious with notes of rose, strawberry, black currant and cocoa, supported by fine and persistent tannins.

BRUNELLO DI MONTALCINO DOCG 99€
Tuscany - La Rasina
100% Sangiovese, a symbol of Made in Italy excellence, this Brunello delivers enveloping sensations and renewed pleasure with every sip. Deep bright garnet-red color. Intense bouquet with floral notes, red fruits, raspberries, black cherries and currants, enhanced by balsamic hints, mint and spices. On the palate, freshness and smoothness blend with silky noble tannins, enriched by ripe red fruit, sweet tobacco and spices.

Sparkling wines

LAMBRUSCO DELLA DAMA AMABILE 35€
Emilia-Romagna - Lombardini
Grapes: Salamino, Marani, Maestri. Red sparkling wine made with the Charmat method.

PROSECCO DOC 36€
Marche- Rocca dei Forti Cantina Togni


BIRRIFICIO
ANGELO
PORETTI
VALGANNA DAL 1877
BIRRIFICIO
ANGELO
PORETTI
VALGANNA DAL 1877

BEERS

Draft beers

PORETTI BLONDE 25 cl - 6€ | 50 cl - 11€

PANACHÉ 25 cl - 6€ | 50 cl - 11€

Bottled beers

PERONI NASTRO AZZURRO (33 cl) 7€

PERONI ZERO ALCOOL (33 cl) 7€
Blonde 0.0%

ITALIAN CRAFT BEER FLEA IPA (33 cl) 9€


IL GRANO
Fatta in casa con amore

SOFT

PEACH ICED TEA (33 cl) *homemade with love*
Black tea infusion, peach pulp 5€

LEMONADE (33 cl) *homemade with love*
Fresh lemon juice, mint, sparkling water, sugar 5€

FRUIT JUICES (20 cl)
Passion fruit, apple, orange or pineapple 5,5€

CASTALIE WATER (50 cl - 75 cl)
Still or sparkling, processed in-house from microfiltered tap water *50 cl* 3€ - *75 cl* 4€

COCA, COCA ZERO (33 cl) 5,5€

PERRIER (33 cl) 5,5€

CRODINO (17,5 cl)
Non-alcoholic aperitif with bittersweet notes of citrus fruits, spices and aromatic herbs 5€

GINGER BEER (20 cl) 6€

CLASSIC TONIC WATER (20 cl) 6€


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IL GRANO
PASTA & PINSA
in casa con amore

HOT DRINKS

COFFEE ILLY 3€

ESPRESSO WITH A TOUCH OF MILK 3,5€
Vegetal milk supplement + 0,5€

DOUBLE ESPRESSO ILLY 5€

CAPPUCCINO 4€
Vegetal milk supplement + 0,5€

CREAM COFFEE 4€
Vegetal milk supplement + 0,5€

SELECTION OF TEAS AND INFUSIONS 4€

Decaffeinated coffee also available on request

Complimentary tap water available upon request

DIGESTIVES *4 cl*

AMARETTO DI SARONNO 6€

LIMONCELLO 4€

WHITE GRAPPA 7€

GET 27 7€

FERNET BRANCA 7€

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Allergens list

	Product list	Allergens
Cold starter	**SALMON TARTARE**	Fish
	BEEF CARPACCIO	Cereals - gluten, fish, eggs
	BURRATA	Lactose, nuts
Hot starter	**POTATO CREAM, OCTOPUS**	Cereals - gluten, fish
	BEEF CHEEK	Cereals - gluten, lactose
	POTATO CROQUETTE	Cereals - gluten, eggs, lactose
Main Course	**BLACK TRUFFLE LINGUINE**	Cereals - gluten, lactose
	RAVIOLI FILLED WITH PRAWNS AND POTATOES	Cereals - gluten, eggs, fish
	GNOCCHI WITH LAMB RAGÙ	Cereals - gluten, eggs, lactose
Desserts	**TIRAMISU**	Cereals - gluten, eggs, lactose
	MILLE-FEUILLE	Cereals - gluten, eggs, lactose