



GROSSI

CELLAR BAR

Colazione

Sour dough toast with butter and jam	\$7.00
Bircher muesli, rolled oats, apple, nuts, yoghurt, fresh orange juice	\$9.00
Boiled eggs cheese toasty soldiers	\$12.00
Poached eggs, smoked salmon, dill hollandaise, home made muffin	\$15.00
“Uovo in tegame” coddled egg with brioche toast, caramelized bacon	\$12.00
Scrambled eggs with asparagus and Fontina	\$12.00
Gruyere and mushroom omelette	\$12.00
Goats cheese and tomato tart with wilted spinach	\$15.00
Weisswurst sausages with home cooked baked beans and fried egg	\$15.00
Chestnut flour pancakes with Maple syrup	\$9.00
Poached fruit with yoghurt	\$11.00
SIDE ORDERS	
Mushrooms	\$4.00
Sautéed cherry tomatoes	\$4.00
Bacon	\$4.00
DRINKS	
Fresh orange juice, squeezed to order	\$4.00
Flute of Billecart-Salmon Brut Non Vintage	\$28.00
Bloody Mary	\$12.00
Grossi Florentino hot chocolate	\$4.50

Clarew free range eggs



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Cucina

ANTIPASTO	\$18.00
OSTRICHE AL NATURALE	\$3.50 ea
PROSCIUTTO, MOZZARELLA AND PEAR SALAD	\$22.00
ROAST TOMATO BRUSCHETTA	\$16.00
POLPETTE DI BACCALÀ Salted cod croquettes	\$16.00
SALMONE STAGIONATO Cured salmon, red onion and capers	\$18.00
MINISTRONE ALLA GENOVESE Traditional vegetable soup with pesto	\$14.00
MELANZANE ALLA PARMIGIANA Layered eggplant, tomato sugo, mozzarella	\$18.00
COZZE STUFATE IN GUAZZETTO Local mussels in light tomato broth and olives	\$18.00
SARDE ARROSTO Sardines roasted, speck, crumbs	\$18.00
SPAGHETTI ALLA BOLOGNESE With rich meat ragu	\$16.00
LASAGNA	\$16.00
CANNELLONI AL FORNO	\$18.00
BUCATINI ALL'AMATRICIANA Bucatini Tomato, pancetta, chilli	\$16.00
GNOCCHI AL GORGONZOLA Potato gnocchi with creamy Gorgonzola	\$16.00
TORTELLINI DI ZUCCA DELLA LUNIGIANA Roast pumpkin tortellini, fried sage leaves	\$18.00
PENNE SUL POLLO AFFUMICATO E PISELLI Penne smoked chicken, peas, cream	\$18.00
PAPPARDELLE AL RAGU DI FEGATINI DI ANATRA Pappardelle duck liver and mushroom ragu	\$18.00
TRIPPA ALLA FIORENTINA Ox tripe, tomato, pine nuts, sultanas	\$24.00
COTOLETTA ALLA VALDOSTANA Crumbed veal, fontina cheese	\$24.00
CALAMARI IN PADELLA Sautéed calamari with rocket	\$25.00
SPAGHETTI CON CARCIOFI E OLIVE Spaghetti with preserved artichokes and olives	\$18.00
FORMAGGIO Cheese and biscuits	\$16.00
PATATINE FRITTE Hand cut chips	\$6.00
INSALATA MISTA Mixed salad	\$7.00
SPINACI Sautéed spinach	\$8.00