GRIFONCINO SIGNATURE COCKTAILS

Grifoncino Passion 12
Our classic house cocktail since the early days of the lounge. A vibrant blend of fresh passion fruit, Aperol, vodka and a touch of orange pulp — bright, refreshing and playfully elegant. The kind of drink that brings sunshine to the glass and always sets the tone for the evening.

Diva 14
A playful and colourful cocktail with raspberry, passion fruit, apple juice, Zubrowka bison grass vodka and a hint of passion syrup.
Juicy, slightly sweet and elegant – made to stand out and shine.

Bozen Mule "King Laurin-Mule" 15
A local version of the Moscow Mule. With our *King Laurin* gin, fresh cucumber, spicy ginger, lemon juice and ginger beer.
Crisp, flavoursome and wonderfully spicy – served on ice in a copper mug.

Dolomiten Negroni 15
Our alpine interpretation of the iconic Negroni.
Made with Dol gin distilled in the heart of the Dolomites, monastery bitters and Dol vermouth, refined with a fine orange zest.
Bold, bitter-sweet and refined.

Südtiroler Speck-Martini 17
A crystal-clear alpine martini with Speck-infused gin, dry vermouth and a crisp slice of artisan bacon. Smoky, elegant and unmistakably South Tyrolean — an ode to our mountain heritage in a glass.

Fig & oak Old Fashioned 17
Caribbean classic meets modern mixology: barrel-aged Mount Gay XO shaken with a hint of fig liqueur and a touch of chocolate & aromatic bitters. Smooth, subtly sweet, and effortlessly cool – a laid-back Old Fashioned with island soul and autumn vibes.

Gin & Tonic of the moment 17
Amuerte Red Edition — exotic, intense and beautifully aromatic, served with Tribute- tonic.

Classic cocktails are of course available upon request at any time and our bartenders will be delighted to advise you.

NON ALCOHOLIC COCKTAILS

Virgin G&T 12
Siegfried *Wonderleaf* non–alcoholic Gin and mediterranen Tonic

Smoothies 9
seasonal fruits, berries, juices by choice

Virgin Strawberry Colada 9
strawberries, coconut cream, pineapple

Virgin Mary 9

Virgin Mojito 9

Virgin Aperol Spritz or Hugo 7

GIN & TONIC

(6cl) including Tonic Water

Tanqueray	*England*	15
Tanqueray Nr. 10	*England*	16
Hendrick's	*Scotland*	16
Z44	*Italy*	16
Malfy Gin – pink grapefruit	*Italy*	16
Malfy Gin – lemon	*Italy*	16
Sipsmith London Dry	*England*	16
Gin Mare	*Spain*	16
Roku Dry Gin	*Japan*	18
King Laurin	*Italy*	18
Zu Plun Dol Gin	*Italy*	18

PRE – DINNER

APÈRITIFS

San Bitter (white or red), Gingerino	5
Campari or Aperol (on the rocks)	7
Campari with fresh orange juice or Soda	12
Pernod Ricard	7.5
Hugo	7.5
Aperol Spritz	7.5
Estivo	7.5
Pimm's Cup (pimm's, ginger ale, fresh fruit)	12

AFTER DINNER 6 cl

AMARO

Fernet Branca / Branca Menta	6.5
Amaro Montenegro	6.5
Amaro del Capo	6.5
Ramazzotti	6.5
Braulio	6.5
Rabarbaro Zucca	6.5
Averna	6.5
Cynar	6.5
Jägermeister	6.5
Petrus	6.5
Bitter Tenace	6.5

ANIS

Pernod	7.5
Absintha Freedom	6.5
Sambuca Molinari	6.5

LIQUEURS

Maraschino	6.5
Limoncello	6.5
St. Germain	7.5
Italicus Rosolio	7.5
Cointreau	6.5
Drambuie	6.5
Amaretto di Saronno	6.5
Galliano	6.5
Blue Curaçao	6.5
Bailey's Irish Cream	6.5
Chambord	7.5
Grand Marnier	7.5
Kuyper Crème de Cacao dark	6.5
Luxardo	6.5
Passoa	6.5

VERMOUTH

Martini (white, red or extra dry)	7
Noilly Prat	7
Martini Riserva Rubino	7.5
Unterthurner Klosterbitter	7.5
Punt e Mes	8
Antica Formula	8

PORT WINE

Niepoort late bottled vintage	11
Taylor's late bottled vintage port - 2005	18

GRAPPE

Prime Uve - Bianche	7.5
Villa Laviosa - Pino Mugo Latschenkiefer	7.5
Poli Amorosa	16
Berta - Tre Soli Tre	19

WINES by the glass | by the bottle

WHITE WINES

Chardonnay Schwarzhaus	Stroblhof - 2023	7|42
Sauvignon Indra	Girlan - 2023	7|40

RED WINES

Cabernet Sauvignon Kastelt	Schreckbichl - 2018	10|55
Valpolicella Ripasso Superiore	Zenato - 2019	10|50

SPARKLING WINES by the glass | by the bottle

Prosecco Mionetto Brut, Valdobbiadene (TV)	6,5|39
Elis Trento Doc – Metodo Classico	9|55
Franciacorta Prestige Ca' del Bosco	65
Franciacorta Bellavista ALMA	65
Lieselehof Brut Südtirol	65
Ferrari Perlé bianco, Riserva 2014	68
Franciacorta Bellavista Rosé Grand Cuvée 2017	82
Arunda Excellor Brut Rosé	66

CHAMPAGNE

	375cl	750cl
Perrier–Jouët Brut "Grand Brut"	52	
Laurent Perrier "La Cuvee" Brut		100
Bollinger Special Cuvée		125
Ruinart Blanc de Blancs		155
Dom Perignon, *2013 Vintage*		350
Bollinger Special Cuvée Rosé		165

SPIRITS

RUM

Diplomático Reserva Exclusiva	*Venezuela*	14
Myers's Rum	*Jamaica*	8
Havana Club 3	*Cuba*	8
Havana Club 7	*Cuba*	12
Pyrat reserve XO	*Anguilla*	16
Ron Zacapa 23	*Guatemala*	7
Ron Zacapa XO	*Guatemala*	25

BRANDY / COGNAC

Martell VSOP	10
Remy Martin VSOP	15
Cardenal Mendoza	9

TEQUILA / MEZCAL

Patrón Silver	10
Patrón XO Café	15
Patrón Reposado	14
Mezcal Vago Espadín	15

VODKA 6 cl

Grey Goose	*France*	12
Belvedere	*Poland*	12
42 Below	*New Zealand*	8

WHISKY 6 cl

BLENDED

Chivas 12 years	12
Black Label Johnnie Walker	12

SINGLE MALT

Highland

Oban 14 years	16

Islay

Laphroaig 10 years	14
Lagavulin 16 years	21

Isle of Skye

Talisker 10 years	14

Ireland

Jameson	12

Bourbon

Jack Daniel's	12
Maker's Mark	11
Bulleit Bourbon	11

Japan

Taketsuru Nikka	14

BEER SELECTION

Forst 1857	6
Pustertaler Freiheit Weizenbier	6
Forst 0,0 (non-alcoholic)	6

SOFT DRINKS 20 cl

JUICES

Freshly squeezed juices

Orange	6,5
Grapefruit	6,5

Bottled juices

Pineapple Plose (organic)	6
Pear Plose (organic)	6
All natural mountain Apple Kohl	6
Cranberry	6

SOFTDRINKS & TONICS

Coca Cola	5,5
Coca Cola zero	5,5
Lemon Soda	5,5
Orange Soda	5,5
Fever-TreeTonic	6
Mediterranean Tonic	6
Ginger Ale	6
Ginger Beer	6
Le Tribute Tonic	7,5
Sparkling water - Plose 0,5l/1l	4|6.5
Still water - Plose 0,5l/1l	4|6.5

FOOD

If you suffer from a food allergy or intolerance, please let us know
when you place your order.
We will then be happy to provide you with further information on allergens.

FRESH AND DELIGHTFUL

Insalatona con tonno e uova 19
Großer gemischter Salat mit Thunfisch und Ei
Large mixed salad with tuna and egg

Insalatona con feta, olive e straccetti di petto di tacchino 22
Großer gemischter Salat mit Feta, Oliven und Truthahnbrust-Streifen
Large mixed salad with feta cheese, olives and strips of turkey breast

Mozzarella di bufala su insalata con pomodorini e pesto di basilico 19
Büffel-Mozzarella auf Tomatensalat mit einem Basilikum-Pesto
Tomato and mozzarella salad with basil pesto

Tagliere tirolese con speck, Kaminwurzen e formaggio al fieno 19
Südtiroler Platte mit Speck, Kaminwurzen und Heukäse
South tyrolean platter with Speck, Kaminwurzen and hay cheèse

Spaghetti alla chitarra con tonno fresco, pomodori secchi e pistacchi 19
Chitarra-Spaghetti mit frischem Thunfisch, getrockneten Tomaten
und Pistazien
Chitarra Spaghetti with fresh tuna, dried tomatoes and pistachios

Code di gamberi ai ferri con zenzero, cocco, riso basmati e verdure saltate 27
Garnelenschwänze vom Grill mit Ingwer, Kokosnuss, Basmatireis und
sautiertem Gemüse
Grilled prawn tails with ginger, coconut, rice and sautéed vegetables

Verdure al wok con scamorza grigliata 21
Wok-Gemüse mit gegrilltem Scamorza-Käse
Wok vegetables with grilled Scamorza cheese

PIZZA

Margherita 12
Pomodoro, mozzarella, basilico fresco
Tomaten, Mozzarella, frischer Basilikum
Tomato sauce, mozzarella, fresh besil

Prosciutto 15
Pomodoro, mozzarella, prosciutto cotto
Tomaten, Mozzarella, Schinken
Tomato sauce, mozzarella, ham

Diavola **15**
Pomodoro, mozzarella, salame piccante
Tomaten, Mozzarella, scharfe Salami
Tomato sauce, mozzarella, spicy salami

Vegetariana 17
Pomodoro, mozzarella, verdure miste
Tomaten, Mozzarella, gemischtes Gemüse
Tomato sauce, mozzarella, mixed vegetables

Grifone 17
Pomodoro, mozzarella, caprino, salame piccante, pomodori secchi
Tomaten, Mozzarella, Ziegenkäse, scharfe Salami, getrocknete Tomaten
Tomato sauce, mozzarella, goat chees, spicy salami, dried tomatos

FORNARINE

Walther's 10
Olio, rosmarino
Olivenöl, Rosmarin
Olive oil, rosmary

Fornarina 15
Olio, rosmarino, prosciutto crudo
Olivenöl, Rosmarin, Rohschinken
Olive oil, rosemary, dry cured ham

Piegata 15
Prosciutto crudo, mozzarella
Rohschinken, Mozzarella
Dry cured ham, mozzarella

Caprese 15
Olio, bufala, pomodoro fresco, rosmarino, origano
Olivenöl, Büffelmozzarella, frische Tomaten, Rosmarin, Oregano
Olive oil, buffalo mozzarella, fresh tomato, rosemary, oregano