





IL CIGNO

An ancient noble residence from the 1500s, located in the heart of Mantua's historic center, hosts within its walls the restaurant "Il Cigno." The elegance and refinement typical of a fascinating Renaissance residence have remained unchanged over time, and many details still bear the indelible traces of a distinguished and refined nobility.

TASTINGS

Mantua in Four Flavors

Four courses inspired by our city and its authentic flavors. A brief culinary journey dedicated to Mantua.

Lavarello, zabaione broth, Mantuan sauce
and glazed spring onion ^{3,4,7}

Pumpkin tortelli ^{1,3,7,10}

Braised donkey, sugolo and pear ^{1,7,9}

Dessert from our patisserie

4 courses

Service included, drinks excluded.

90 per person

“The tasting menu is served for the entire table only”

Optional

Wine Pairing (4 glasses)

45 per person

Alcohol-free Pairing (3 glasses)

35 per person



Seven Heartbeats

Seven courses born from the heart, between land and water, meat and fish. A genuine journey where technique meets passion.

- Amberjack sashimi, almond cream, raspberry and puffed quinoa ⁸
- Quail roll, Swiss chard and sweet-and-sour sauce ^{3,7,8,9}
- Cappelletti filled with farmyard meat in broth, pomegranate and carrot cream ^{1,3,7,9}
- Black spaghetti with cuttlefish and radicchio ^{1,9,14}
- Turbot, Jerusalem artichoke, herbs and beurre blanc ^{4,7,9}
- Picanha, red cabbage and mustard jus ^{7,10}
- Dessert from our patisserie

7 courses

120 per person

Service included, drinks excluded.

“The tasting menu is served for the entire table only”

Optional	
Wine Pairing (5 glasses)	55 per person
Alcohol-free Pairing (3 glasses)	35 per person



À LA CARTE

To ensure that every guest can enjoy a complete culinary journey, the à la carte selection requires a **minimum of two courses** per guest.

Starters

Amberjack sashimi, almond cream, raspberry and puffed quinoa ⁸

28

Quail roll, Swiss chard and sweet-and-sour sauce ^{3,7,8,9}

25

Lavarello, zabaione broth, Mantuan sauce and glazed spring onion ^{3,4,7}

26

Turnip, friariello greens and beetroot composition

23

Fassona beef tartare, persimmon, chicken mousse and green sauce ^{3,7,9}

26



First Courses

Potato gnocchi, bouillabaisse,
bread sauce and lemon oil ^{1,2,4,8,9}

26

Cappelletti filled with farmyard meat in broth,
pomegranate and carrot cream ^{1,3,7,9}

25

Pumpkin tortelli ^{1,3,7,10}

23

Risotto with Mantuan salamella sausage ^{7,9}

24

Black spaghetti with cuttlefish and radicchio ^{1,9,14}

27



Main Courses

Turbot, Jerusalem artichoke, herbs and beurre
blanc ^{4,7,9}
38

Picanha, red cabbage and mustard jus ^{7,10}
36

Braised donkey, sugolo and pear ^{1,7,9}
34

Monkfish, salad cream, Caesar sauce and artichoke ^{3,4,9,10}
36

Pumpkin millefeuille with chestnut and mushroom ^{6,7,8,9}
32



Notes

In case of food allergies and/or intolerances, please ask our staff, who will be happy to provide detailed information about our dishes and drinks.

Service	7
San Pellegrino water	5
Panna water	5
Coffee	5

All prices are in euros (€)



Wi-Fi

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ilcignoristorante.it



