

WINTER MENU

STARTERS

Raw bonito fish, hazelnuts and turnip greens	24,00
Cheek of crispy cod, puntarelle and chili pepper	25,00
Steamed king crab, escarole and capers	26,00
Artichoke, sweet garlic and bay leaf	22,00
Escalope of roasted foie gras, infused with pollen and winter roots	24,00
Handmade corn ciabatta with rabbit white, anchovies, lard and chicory	20,00
Tongue of beef, gravy with spices and spring onion	21,00

FIRST COURSES

Bucatini pasta of durum wheat with redfish, orange and saffron	24,00
Canocchie, clams and caviar in black cabbage soup	25,00
Carnaroli risotto, bagoss and cardamom	21,00
Bread and bitter herb gnocchi with pork "pestom", milk cream and Brescian parmesan	21,00
Rigatoni with duck with black truffle and carbonara sauce	22,00

MAIN COURSES

Honey lacquered mackerel, Tropea onions and ginger	27,00
Monkfish, Jerusalem artichoke and caviar	29,00
Turbot, stewed fennel and mandarin	29,00
Piedmont beef, cardoncelli mushrooms, almonds and black truffle	28,00
Roe deer, apple juice and cabbage	29,00
Partridge, foie gras, peated and raisins	29,00

DESSERT

Spiced chocolate mousse, dried apricots and rum	14,00
Walnut, celery and lemon pie	12,00
Eggnog, marron glaces and caramelized pastry	14,00
Biancomangiare al cocco, pompelmo rosa e pistacchi caramellati	12,00
Rosemary, pineapple and salted caramel cheesecake	12,00
Williams pear with star anise, Goat blue cream and bitter cocoa	12,00

GAUDIO AT LUNCH

The menu, consisting of two courses, espresso and pastry, is offered verbally to all table guests (excluding Saturdays and holidays).
The cost is 28,00 euros per person (drinks not included)

WHAT YOU LIKE MORE

Scampi, prawns and vegetables in tempura with sweet and sour sauce. 25,00
Egg in cocotte with porcini mushrooms, cheese potatoes and white truffle. 25,00
Carnaroli risotto with squid ink, as I understand it. 22,00
Tripe and cheeks of cod, red prawn and vegetables with black truffle. 30,00

TERRITORY

The kitchen proposes a sequence of four typical dishes of the territory, using raw materials from local producers who strongly rediscover and pass on the traditions of the Low Lands: cold cuts, cereals, cheeses and farm meats.
60,00 (with two wines selected by us, 75,00)

RESEARCH

Four course course based on fish selected from the kitchen and our small pastry shop. 72,00 (drinks not included)
Four-course course of meat selected from the kitchen and our small pastry shop. 68,00 (drinks not included)

EVOLUTION

Sequence of six dishes based on both fish and meat and a dessert, proposed by our kitchen,
selecting from paper and mind. 90,00 (drinks not included)

SATISFACTION OF THE HUNTER

Four-course course based on hunted game
proposed by the kitchen and our little pastry shop. 80,00 (drinks not included)