

AUTUMN AT GAUDIO

STARTERS

Lobster, artichokes and saffron	29
Squid, radicchio and foie gras	27
Ash Jerusalem artichoke, cranberries and chrysanthemum leaves	25
Veal sweetbread, cauliflower and pepper	28
Lightly marinated venison, rhubarb, pomegranate and chestnuts	26

FIRST COURSES

Bigoli drawn in the press, mantis shrimp, lemons and almonds	26
Semolina tubes, baby octopus, zolfino bean and rosemary	25
Ravioli, pumpkin, licorice and castelmagno	24
Vialone nano rice, marzemino, porcini mushrooms and hazelnuts with beef stock and black truffle	26

MAIN COURSES

Mackerel, ricotta and black cabbage	30
Gallinella, cardoncelli and anise	32
Piedmontese beef, cream of milk, black truffle and potatoes	32
Pork cheek, turnips and juniper	30

GAUDIO AT LUNCH

Two-course menu, with our pastry,
verbally proposed to all guests at the table (*excluding Saturdays and holidays*).
The cost is 35 euros per person (*drinks not included*)

CONVIVIUM

Raw sea bream, pomegranate mayonnaise and fermented cabbage
Scallop, dried mushroom broth and salami paste
Carnaroli rice, pumpkin and quince mustard, crunchy breech
It's time for snails
Egg in cocotte, potatoes with cheese and truffle
Spiced waffles, Malaga ice cream and salted caramel
85 (*drinks not included*)

HORTUS CONCLUSUS

Four-course course based on vegetables, tubers and cereals selected from the kitchen and our small patisserie
70 (*drinks not included*)

LAETITIA

Four-course course based on fish or meat selected from the kitchen, and our small patisserie 80 (*drinks not included*)

JUBILO

Sequence of seven dishes based on both fish and meat and a dessert, offered by our kitchen,
selecting from paper and mind. 95 (*drinks not included*)

SATISFACTIO VENATIONIS

Four-course course based on hunted game proposed by the kitchen and our small patisserie
85 (*drinks not included*)

Service 6

Tasting menus are served to all table components. Service and cover are included in the price. Raw fish and some ingredients have undergone a felling process as indicated by the current decree. The fish served raw and some ingredients have undergone a preventive heat treatment or have been slaughtered (frozen) in operation for greater safety in their consumption and to ensure better shelf life. In the menu may be present, as ingredients or in traces, the allergens indicated by the Ministry of Health: you are therefore requested to communicate to our staff any intolerances and allergies, so that it can provide adequate information about our food and drinks. This menu is made exclusively for the Gaudio Restaurant - Fratelli Papa from Toscolano Paper. The card is handmade and is dedicated to the territory: it is composed of pure linen fibers recovered from the fabrics used by the Matri Casari of Parmigiano Reggiano and Grana Padano, emblematic products of the Low Lands.