

WINTER TIME AT GAUDIO

GLI ANTIPASTI

Amberjack, chicory and pistachios	29
Blue lobster, scorzonera, burnt lemon	30
Radicchio, licorice and mandarin	24
Terrine of foie gras, cooked wine and shallots	28
Marinated Iberian pork, black bread sauce, cabbage	26

I PRIMI PIATTI

Fusilloni, beetroot and saffron with eel	26
Calamarata, spring onion and parsley with razor clams and scallops	26
Bitter rice: turnip greens, pepper grass and tamarind	26
Stringhettoni of semolina, pheasant, raisins and Marsala	26

I SECONDI PIATTI

Cod, broccoli fiolaro and grana padano	32
Grouper, mustard and artichokes	30
Braised Fassona, pomegranate and celeriac with rosemary	30
Pigeon, cabbage and Sichuan pepper	32

GAUDIO'S LUNCH

The menu, consisting of two courses and our pastry,
it is proposed verbally to all the guests at the table (*excluding Saturdays and holidays*).
The cost is 35 euros per person, service 4 euros (*drinks not included*)

CONVIVIUM

Alalunga lightly marinated with bergamot, capers and pistachios
Grilled octopus, soured vegetables and hollandaise with sage herb
Roasted artichoke, sweet garlic and bay leaf
Bread and herb gnocchi, pestom, milk soup and Brescian grana
White rabbit, corn and chicory with anchovies
Crunchy lemon beignets, licorice cream and white mint
85 (*drinks not included*)

HORTUS CONCLUSUS

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

LAETITIA

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

JUBILO

Sequence of seven dishes based on both fish and meat and a dessert, proposed 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 pastry
85 (*drinks not included*)

Service 6

The tasting menus are served to all members of the table. The fish served raw and some ingredients have undergone a preventive heat treatment or have been blast chilled (frozen) in operation for greater safety in their consumption and to ensure better shelf life. The menu may contain, as ingredients or in traces, the allergens indicated by the Ministry of Health; you are therefore kindly requested to inform our staff of any intolerances and allergies, so that they can provide adequate information on our foods and beverages. This menu is created exclusively for the Gaudio - Fratelli Papa restaurant by Toscolano Paper. The paper is handmade and is dedicated to the territory: it is composed of pure linen fibers recovered from the canvases used by the Master Casati of Parmigiano Reggiano and Grana Padano, emblematic products of the Terre Basse.