

WELCOME IN GAUDIO

STARTERS

Bluefin tuna, radish, rhubarb and hibiscus	29
Sole, hazelnuts and watercress	30
White asparagus, meunière sauce and peanuts	24
Marinated drumstick, aromatic salads and salted eggnog	27
Fassona tongue, green sauce and buckwheat sprouts	26

FIRST COURSES

Durum wheat semolina spaghetti, local cuttlefish, wild garlic and peas	26
Senatore Cappelli semolina cavatelli, fresh anchovies, fennel and warbler	26
Carnaroli risotto, goat blue cheese, pollen and courgette flowers	26
Lamb ravioli, hops and chamomile	26

MAIN DISHES

Monkfish, vignarola and olive grass	32
San Pietro fish, leeks and savory	32
Veal, artichokes and black truffle	30
Guinea fowl cooked in hay, foie gras and morels	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

Herb and flower salad, green tomato emulsion, mustard and honey
Raw scampi, black garlic, oil and chilli pepper
Grilled cuttlefish, asparagus and licorice
Carnaroli risotto with goat robiola, chamomile and truffle with roast gravy
Boneless quail, its eggs and foie gras with field chicory
Spanish ice cream and caramelised pastry
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*)

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.