

# WELCOME IN GAUDIO

## STARTERS

Raw scampi, ginger and green celery	30
Scallops, zucchini and turmeric	29
Glazed aubergine, ricotta and chestnut honey	25
Beef tartare, figs and Nebbiolo	26
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## FIRST COURSES

Durum wheat spaghetti, mussel cream, burrata and saffron	26
Calamarata with green bean pesto, swordfish and dehydrated olives	26
Rosa Marchetti rice, yellow tomato water, ricotta and pistachio oil	26
Half sleeves, oxtail ragout and extra-aged Parmesan	26

## MAIN DISHES

Spatula, lemons and friggiteli	32
Dolphinfish, caponata and almonds	32
Beef wing, Giarratana onion, capers and pine nuts	30
Rabbit, thyme and porcini mushrooms	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

Salmon, bergamot and chard  
Romaine lettuce, almonds and aromatic leaves  
Marinated and grilled eel, radishes and fennel  
Carnaroli rice, sage herb, crispy pork belly  
Piedmontese beef, chanterelle mushrooms and black truffle with green sauce  
Remembrance of cheesecakes  
85 (*drinks not included*)

## HORTUS CONCLUSUS

Four-course course based on vegetables, tubers and cereals selected from the kitchen and our small pastry  
75 (*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.