

WELCOME IN GAUDIO

STARTERS

Raw prawn, red turnip mayonnaise, grapefruit	30
Squid, radicchio, foie gras	30
Ash Jerusalem artichokes, cranberries and chrysanthemum leaves	25
Veal liver, Vichyssoise, pomegranate vinegar	27
Raw beef, artichoke, black truffle	28

FIRST COURSES

Pressed bigoli, mantis shrimp, lemons, almonds	26
Mediterranean lobster, cauliflower, chestnuts, durum wheat fusilloni	26
Ricotta ravioli, Ligurian roots, black garlic	26
Vialone nano rice, marzemino, porcini mushrooms and hazelnuts with beef base and black truffle	26

MAIN DISHES

Eel, celeriac, bergamot	32
Red snapper, smoked pumpkin, cardoncelli	32
Galician cow fillet, port, truffle, confit leek	32
Mallard, dolceforte, turnip greens	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

Raw sea bream, pomegranate mayonnaise, fermented cabbage
Sole, cuttlefish ink, paprika
Carnaroli pumpkin risotto, goat blue cheese, sage herb
It's snail time
Egg in cocotte, potatoes with cheese, truffle
Spiced waffles, Malaga ice cream, salted caramel
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*)

SATISFACTIO VENATIONIS

Four-course menu based on hunted game proposed by the kitchen and our small pastry shop
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 Casari of Parmigiano Reggiano and Grana Padano, emblematic products of the Terre Basse.