

SUMMER MENU

Welcome at Prato Gaio!

We change our menu regularly to suit the seasons and to take advantage of the best local produce available.

We buy locally and support local growers, producers and farmers wherever possible.

Our *pasta* is handmade using the stone-ground flour of the Bruciamonti mill in Santa Maria della Versa.

All desserts, ice creams and sorbets are homemade.

Cover charge and service: euro 4,00.

Please let us know if you suffer from food allergies or intolerances.

STARTERS

<i>Duls in briisc</i> (a traditional peasant recipe: boiled chicken breast served cold with a sweet and sour sauce)	14,00 euro
Mint-flavoured zucchini creamy soup with mousse of goat's milk cheese by Il Boscasso farm, toasted multigrain bread and your choice of smoked herring	15,00 euro
Our choice of <i>salumi</i> from the Upper Versa Valley	16,00 euro
<i>Baccalà</i> (salt cod) salad with potato, Cannellini bean, leek, confit tomato and juniper-flavoured oil	18,00 euro
Travelling to Oltrepò Pavese on the Salt Road: a journey in three tastings (tomato <i>budino</i> with Cantabrian anchovy, <i>baccalà</i> (salt cod) salad and zucchini creamy soup with smoked herring	22,00 euro

FIRST COURSES

Type 2 flour <i>pappardelle</i> with basil sauce, toasted pine nuts and Pecorino cheese	15,00 euro
<i>Tagliolini</i> with fresh anchovies and lemon-flavoured toasted bread	15,00 euro
Stewed beef-filled <i>agnolotti</i> served with melted mountain butter	16,00 euro
Aubergine-filled <i>ravioli</i> with candied tomato, roasted almonds and dried aubergine	16,00 euro



SECOND COURSES

Chopped raw Fassona beef from Piedmont	20,00 euro
Pickled beef tongue mille-feuille with <i>salsa verde</i> and potato little timbale	20,00 euro
Crispy <i>baccalà</i> (salt cod) fillet with pistachios and almonds served with a ginger-flavoured lemon sauce	22,00 euro
Goose neck stuffed with foie gras and served with raspberry, red onion and horseradish chutney	23,00 euro
Scottona beef fillet served with marjoram-flavoured sauce	25,00 euro

CHEESE

Gorgonzola Naturale “Il Malghesino” by Angelo Croce aged in Volpara Moscato pomace	8,00 euro
Uncooked paste Taleggio from the Taleggio Valley	8,00 euro
Strachitunt	8,00 euro
Buffalo blue cheese from Lombardy	8,00 euro
Gorgonzola Naturale, Gorgonzola Dolce and Taleggio	14,00 euro
Selection of goat’s milk cheese by Il Boscasso farm	16,00 euro

DESSERTS

Chocolate salami with pistachios and candied apricots served with <i>fiordilatte</i> ice cream	7,00 euro
<i>La marinà</i> (sour cherries cooked in red wine and spices and served with <i>fiordilatte</i> ice cream)	7,00 euro
Baked peach with <i>amaretto</i> ice cream	7,00 euro
Crème brûlée, Mascarpone parfait and wild berries sorbet	8,00 euro
Lime and lemon sorbet soaked in your choice of Moscato Grappa	6,00 euro
Wild berries sorbet	6,00 euro

Please scan the QR code to read our wine list.
WiFi password: Pratogaio

