

## MENU - SUMMER 2023

Welcome to Prato Gaio!

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

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

*Salame di testa*, pear and Grana Padano salad topped with balsamic vinegar *euro 15,00*  
*Salame di testa* is a traditional *salume* made from deboned and boiled small pieces of pork's head.

*Duls in briisc* *euro 16,00*  
A traditional peasant recipe: boiled chicken breast served cold with a sweet and sour sauce.

Marjoram-flavoured zucchini creamy soup *euro 16,00*  
with mousse of goat's milk cheese by Il Boscasso farm,  
toasted multigrain bread and your choice of smoked herring

Our choice of *salumi* from the Upper Versa Valley *euro 16,00*  
*Cacciatorino*, *coppa* and *pancetta*.

*Baccalà* (salt cod) salad with potatoes, Cannellini beans, *euro 18,00*  
fried leeks, confit tomatoes and juniper-flavoured oil

Travelling in Oltrepò Pavese on the Salt Road: a journey in three tastings *euro 22,00*  
(tomato *budino* with Cantabrian anchovy, *baccalà* (salt cod) salad and marjoram-flavoured  
zucchini creamy soup with smoked herring)

### FIRST COURSES

Type 2 flour *pappardelle* with basil sauce, *euro 16,00*  
toasted pine nuts and Pecorino cheese

*Tagliolini* with fresh sardines and lemon-flavoured toasted bread *euro 16,00*

Stewed beef-filled *agnolotti* served with melted mountain butter *euro 17,00*

Eggplant-filled *ravioli* with candied tomatoes, *euro 17,00*  
roasted almonds and dried eggplant powder



## SECOND COURSES

Chopped raw Fassona beef from Piedmont	euro 22,00
Roasted farmyard rabbit with baked pears	euro 22,00
Pickled beef tongue mille-feuille with <i>salsa verde</i> and vegetable little timbale	euro 22,00
Pistachio and almond-crusted Crispy <i>baccalà</i> (salt cod) fillet served with a ginger-flavoured citrus sauce	euro 24,00
Foie gras-stuffed goose neck served with watermelon chutney	euro 25,00

## CHEESE

Gorgonzola Naturale “Il Malghesino” by Angelo Croce	euro 08,00
Uncooked paste Taleggio from the Taleggio Valley	euro 08,00
Strachitunt	euro 08,00
Buffalo blue cheese from Lombardy	euro 08,00
Gorgonzola Naturale, Gorgonzola and Taleggio	euro 15,00
Our selection of goat’s milk cheese by Il Boscasso farm	euro 17,00

## DESSERTS

<i>La marinà</i> (sour cherries cooked in red wine and spices and served with <i>fiordilatte</i> ice cream)	euro 08,00
Baked peach with <i>amaretto</i> ice cream	euro 08,00
Chocolate salami with pistachios and candied apricots served with pistachio ice cream	euro 08,00
Crème brûlée, Mascarpone parfait and passion fruit sorbet	euro 09,00
Lemon and lime sorbet	euro 06,00
* served with your choice of Moscato Grappa	euro 07,00
Passion fruit sorbet	euro 06,00

Password WiFi: 67075942 (TP-Link)

