

# MENU (AUTUMN 2026)

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 stone-ground flour  
produced by 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

Our choice of *salumi* from the Upper Versa Valley euro 18,00  
*Coppa* and *pancetta* aged in our cellar, and *cacciatorino* (small fresh *salame*).

*Salame di testa*, pear and Parmigiano Reggiano salad euro 16,00  
with balsamic vinegar reduction  
*Salame di testa* is made from deboned and boiled small pieces of pork's head.

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

*Cotechino* served with carrot and almond flan euro 16,00  
*Cotechino* is a boiled *salume* made with a mixture of pork meats that includes pork skins.

*Farsulè* filled with goat's milk cheese euro 18,00  
and served with cinnamon-flavoured pear purée  
Our interpretation of the traditional sweet or salty fritters (*farsulè*).

Three tastings to celebrate our tradition, our land and the autumn season euro 23,00  
*Pancetta* aged in our cellar, *duls in brüsc* and *cotechino* with carrot and almond flan.

## FIRST COURSES

Fresh egg *tagliolini* with stewed beef gravy euro 16,00

*Agnolotti in surbir* euro 18,00  
*Agnolotti* served in a broth with an optional addition of red wine.

Stewed beef-filled *agnolotti* with melted mountain butter or stewed beef euro 18,00

Pumpkin-filled *tortelli* euro 18,00

Type 2 flour *pappardelle* with fresh porcini mushrooms euro 22,00  
Type 2 flour is a semi-wholegrain wheat flour.



## SECOND COURSES

|                                                                                                                                                                                                                                                 |                   |
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| Slow-cooked pork cheek in white wine<br>served with sage-flavoured celeriac mousse                                                                                                                                                              | <i>euro 22,00</i> |
| Deboned stuffed guinea fowl served with baked potatoes<br>and your choice of Mostarda di Voghera<br>Mostarda di Voghera is a traditional accompaniment for meats or cheese made with spicy<br>candied fruit and very popular in Northern Italy. | <i>euro 25,00</i> |
| Almond and pistachio-crusted crispy <i>baccalà</i> (salt cod) fillet<br>served with a ginger-flavoured citrus sauce                                                                                                                             | <i>euro 25,00</i> |
| Foie gras-stuffed goose neck served with green watermelon <i>mostarda</i>                                                                                                                                                                       | <i>euro 26,00</i> |

## CHEESE

|                                                     |                   |
|-----------------------------------------------------|-------------------|
| Gorgonzola Naturale “Il Malghesino” by Angelo Croce | <i>euro 09,00</i> |
| Uncooked paste Taleggio from the Taleggio Valley    | <i>euro 09,00</i> |
| Strachitunt                                         | <i>euro 09,00</i> |
| Buffalo blue cheese from Lombardy                   | <i>euro 09,00</i> |
| Gorgonzola naturale, Gorgonzola Dolce and Taleggio  | <i>euro 16,00</i> |
| Selection of goat’s milk cheese by Il Boscasso farm | <i>euro 18,00</i> |

## DESSERTS

|                                                                                                                    |                         |
|--------------------------------------------------------------------------------------------------------------------|-------------------------|
| Cup of persimmon purée<br>with chestnut ice cream and dark chocolate sauce                                         | <i>euro 08,00</i>       |
| Chocolate <i>salame</i> with pistachios and candied apricots<br>with your choice of <i>fior di latte</i> ice cream | <i>euro 08,00/09,00</i> |
| Cooked Croatina must <i>budino</i>                                                                                 | <i>euro 08,00</i>       |
| Crème brûlée, Mascarpone parfait and pomegranate sorbet                                                            | <i>euro 09,00</i>       |
| Lemon and lime sorbet served with your choice of Moscato grappa                                                    | <i>euro 07,00/08,00</i> |
| Pomegranate sorbet                                                                                                 | <i>euro 07,00</i>       |

*Password WiFi: 67075942 (TP-Link)*

