



ilGaudio®

piaceri del palato

AUTHENTIC ITALIAN TASTE

Menù

CHEF FILIPPO PAOLONI

Tradizione e Romanità (Traditional Italian and Roman dishes)

Antipasti (appetizers)

ilGaudio focaccia (ilGaudio Warm and crispy focaccia topped with extra virgin olive oil and rosemary)	€ 5,50
Cacio fritto (Flavorful sheep's cheese, lightly battered and fried until golden. Crispy on the outside, soft and melted on the inside.)	€ 7,50
Burrata alla carbonara (Fresh Burrata cheese with carbonara cream & crispy cured pork cheek (guanciale)	€ 13,00
Tempura di verdure (Assorted fresh vegetables lightly battered and deep-fried to golden perfection.)	€ 11,00
Caprese (Cherry tomatoes, buffalo mozzarella and basil.)	€ 13,00
Prosciutto crudo, bufala e carciofi grigliati (Parma ham, buffalo mozzarella and grilled artichokes.)	€ 16,00
Tavolozza di salumi ilGaudio (Plate of local cold cuts ilGaudio.)	€ 18,00
Tavolozza di formaggi (Plate of local cheeses.)	€ 20,00
Tartare di manzo (Hand-cut prime beef fillet, seasoned with capers, shallots, Dijon mustard, Worcestershire sauce, extra virgin olive oil, lemon juice. Served with a raw egg yolk and toast)	€ 20,00

Pasta tradizione e Romanità (Traditional Italian and Roman pasta)

Amatriciana (Authentic recipe from Amatrice: pasta, slow-cooked tomato sauce, crispy guanciale, and Pecorino Romano cheese.)	€ 12,00
Carbonara (Authentic Roman-style pasta with crispy guanciale, fresh egg yolks, Pecorino Romano cheese, and cracked black pepper.)	€ 12,00
Gricia (A typical Roman pasta, with crispy guanciale, pecorino cheese, and black pepper, which create a creamy sauce.)	€ 12,00
Cacio e pepe (Classic Roman pasta with aged Pecorino Romano cheese and freshly ground black pepper. Simple, creamy, and authentic)	€ 12,00
Penne all'arrabbiata (Classic Roman "angry" pasta with spicy chili tomato sauce, garlic, and extra virgin olive oil.)	€ 12,00
Lasagne alla Bolognese (Lasagna: authentic oven-baked egg pasta layered with slow-cooked beef and pork ragù, creamy béchamel sauce, and aged Parmigiano-Reggiano cheese.)	€ 15,00
Pappardelle al cinghiale (Egg pasta, slow-cooked wild boar sauce, fresh herbs, Parmigiano Reggiano.)	€ 18,00
Tagliatelle al ragu' (Homemade egg tagliatelle served with a traditional slow-cooked beef and pork bolognese ragù, topped with Grana)	€ 15,00
Ravioli ricotta e spinaci (Traditional Roman dish Big ravioli: homemade egg pasta filled with creamy ricotta and tender spinach, served in a delicate tomato and basil sauce.)	€ 16,00
Fettuccine al pomodoro e basilico (Long pasta tossed in a vibrant tomato sauce, garlic, extra virgin olive oil, and fresh basil, Parmesan)	€ 13,00
Fettuccine ai funghi porcini (Long pasta tossed with aromatic porcini mushrooms, garlic, parsley, and a touch of extra virgin olive oil.)	€ 17,00
Fettuccine al ragu' d'agnello (Egg pasta (long) tossed in a rich, slow-braised lamb ragù, flavored with aromatic herbs, red wine, and finished with grated Parmigiano Reggiano cheese.)	€ 17,00

Proseguendo tradizione e Romanità (Traditional Italian and Roman main course)

Mezzo polletto ai carboni con patate profumate (Tender, char-grilled half baby chicken, served with aromatic roasted potatoes.)	€ 16,00
Pollo alla romana (Roman-Style Chicken Slow-simmered chicken with bell peppers and tomatoes, seasoned with garlic and white wine, served in a rich reduction sauce. Traditional Roman dish.)	€ 19,00
Costolette d'agnello alla scottadito 300gr (Roman-Style Lamb Chops 300gr. Thin and tender lamb chops, grilled to perfection. Serve piping hot, accompanied by roasted potatoes. Traditional Roman dish.)	€ 19,50
Ossobuco alla romana (Veal shank slowly braised in a rich white wine and tomato sauce, with tender peas and a flavorful broth. A rustic Roman classic.)	€ 24,00
Lombata di vitello alla Milanese (Bone-in veal chop, breaded and pan-fried in clarified butter, served with a fresh lemon wedge.)	€ 23,00
Filetto di manzo alla griglia 250gr (250g of premium beef fillet, flame-grilled to your preference. Served with artichokes.)	€ 25,00
Filetto di manzo con carciofi 250gr (250g of beef fillet, flame-grilled to your preference. Served with artichokes.)	€ 26,00
Entrecôte di manzo alla griglia 250gr (Beef entrecôte, seared on the grill to create a savory crust while keeping the center tender.)	€ 21,00
Tagliata di manzo al rosmarino 250gr (Prime beef tagliata, grilled to perfection, seasoned with Mediterranean rosemary and sea salt.)	€ 22,00
Trippa alla romana (Traditional Roman dish. Slow-cooked beef tripe in a rich tomato and white wine sauce, featuring sautéed onions, celery, carrots, f and a signature aromatic finish of fresh mint and grated Pecorino Romano cheese.)	€ 16,00

Le insalate... Salads

Insalata Greca (Authentic mix of ripe tomatoes, crisp cucumbers, bell peppers, red onions, Kalamata olives, and creamy feta cheese, topped with extra virgin olive oil and oregano.)	€ 16,00
Insalata: rucola, finocchi, avocado, pomodorini, mango e gamberi (Arugula, fennel, avocado, cherry tomatoes, mango and prawns)	€ 15,00
Insalata Cesare con pollo grigliato (Crisp romaine lettuce, tender grilled chicken breast, and crunchy garlic croutons, topped with shaved Parmesan cheese and our creamy signature Caesar dressing.)	€ 16,00

le zuppe (Soups)

Vellutata di zucca e porro croccante (A velvety, slow-cooked pumpkin soup with sautéed leeks, finished with a crunchy, golden-fried leek topping and a drizzle of extra virgin olive oil. Served with toasted bread.)	€ 14,00
Minestrone (Minestrone. Slow-cooked seasonal vegetable soup)	€ 13,00

Contorni (Side dish)

Verdure di stagione (Seasonal vegetables)	€ 6,00
Verdure grigliate (Grilled vegetables)	€ 10,00
Patate rosolate al rosmarino (Roasted potatoes with rosemary)	€ 6,00
Patate fritte (French fries)	€ 6,00
Insalata mista (Mix salad)	€ 6,00
Insalata verde (Green salad)	€ 6,00
Insalata di rucola, pomodorini e Grana (Fresh arugula, sweet Pachino tomatoes, and shaved Grana Padano, dressed with olive oil.)	€ 7,00
Carciofi alla romana (Authentic Roman-style whole artichokes, cleaned by hand and slow-cooked until meltingly tender. Stuffed with garlic and wild Roman mint, drizzled with extra virgin olive oil.)	€ 7,50

Il mare (From the sea)

Antipasti (appetizers)

Polpo in barattolo (Octopus in a jar. Stewed octopus, white bean puree, crispy cured pork cheek (guanciale): simple, authentic, unforgettable.)	€ 14,00
Insalata di carciofi con alici marinate e Grana (Artichoke & Anchovy Salad Raw artichoke hearts, house-marinated anchovies, Parmesan grated (Grana), and extra virgin olive oil.)	€ 16,00
Soute di cozze (Sautéed Mussels Fresh Mediterranean mussels steamed with white wine, garlic, parsley, and a hint of chili pepper, served with toasted bread.)	€ 14,00
Moscardini croccanti (Crispy Baby Octopus. Deep-fried baby octopus, served with fresh lemon wedges.)	€ 12,00
Tartare di salmone avocado e mango (Tartare. Fresh salmon, avocado, mango, lime dressing)	€ 16,00
Insalata di mare tiepida (Warm seafood salad. A selection of calamari, octopus, prawns, mussels, clams, celery, and carrots seasoned with a bright emulsion of lemon and extra virgin olive oil.)	€ 16,00
Baccala pastellato (Roman-Style Fried Cod Fillets Tender salt cod in a light, crispy batter, served with fresh lemon. Traditional Roman dish)	€ 15,00
Carpaccio del giorno (Carpaccio of the day)	€ 18,00
Gran crudo per 2 persone: 2 ostriche, 2 gamberi rossi, 2 gamberi viola, 2 scampi, Tartare e carpaccio del Giorno. (Large raw fish platter for 2 persons: 2 oysters, 2 red prawns, 2 purple prawns, 2 scampi, tartare and carpaccio of the day)	€ 70,00
Gran crudo per 1 persona: 1 ostriche, 1 gamberi rossi, 1 gamberi viola, 1 scampi, Tartare e carpaccio del Giorno. (Large raw fish platter for 1 persons: 1 oysters, 1 red prawns, 1 purple prawns, 1 scampi, tartare and carpaccio of the day)	€ 35,00
Ostricha Bretagna (Oyster)	€ 5,00
Gambero rosso sicilia (Sicilian red shrimp)	€ 6,50
Gambero viola (Purple shrimp)	€ 6,50
Gambero rosa (Pink shrimp)	€ 4,00
Scampo mediterraneo (Mediterranean langoustine)	€ 7,00



Il mare e... La pasta (Pasta meets the fish)

Spaghettoni vongole veraci e lupini ("Spaghettoni" long pasta Fresh artisanal spaghetti with Mediterranean clams and lupini clams, garlic, parsley, and extra virgin olive oil.)	€ 17,00
Fettuccine spigola, asparagi e limone (Fettuccine (long pasta) topped with tender, pan-seared sea bass fillet, asparagus tips, lemon zest, and fresh herbs.)	€ 18,00
Paccheri amatriciana di polpo (Large tube-shaped pasta tossed with a rich, velvety tomato sauce, with tender pan-seared octopus, crispy guanciale, and garnished with grated Pecorino Romano cheese)	€ 16,00
Gnocchi funghi porcini e gamberi rosa (Soft potato dumplings with wild porcini mushrooms sweet pink shrimp, garlic, and parsley.)	€ 17,00
Tonnarelli astice (Tonnarelli egg pasta tossed with fresh lobster, cherry tomatoes, garlic.)	€ 35,00
Tagliolini cacio pepe e gambero rosso (Tagliolini with creamy Pecorino cheese, black pepper, and premium raw red prawn tartare.)	€ 18,00
Risotto alla crema di crostacei (An indulgent risotto featuring a velvety cream of Shellfish infused with white wine and finished with buttery.)	€ 16,00
Tonnarelli ai frutti di mare (Seafood Tonnarelli (long pasta)	€ 18,00
Tonnarelli burro e alici (Traditional Roman pasta. Tonnarelli with melted butter and anchovies.)	€ 15,00

Proseguendo... il mare (Main course from the sea)

Baccala' alla romana (Pan-seared cod simmered in a rich tomato sauce with olives, raisins, pine nuts, and a hint of onion. A traditional Roman recipe, sweet and served with toasted rustic bread.)	€ 19,00
Gran fritto di calamari e gamberi (Delicate calamari and prawns, dusted with flour and fried. Crunchy on the outside, succulent on the inside. Served with lemon.)	€ 19,00
Grigliata mista di pesce: 1 scampo, 1 gambero, 1 calamaro, 1 filetto di branzino (Mix sea food grilled: Grilled sea bass fillet, 1 langoustine, 1 king prawn, and 1 squid. Served with lemon wedges.)	€ 30,00
Moscardini alla Luciana su crostione di pane (Slow-cooked tender baby octopus in a rich tomato, served on toasted garlic-rubbed bread.)	€ 16,00
Mazzancolle e calamari grigliati (Succulent, lightly charred, and tender calamari paired with king prawns, seasoned with garlic, lemon, and fine herbs. A fresh and light Mediterranean dish.)	€ 22,00
Astice alla catalana (Freshly steamed lobster served with cherry tomatoes, thinly sliced red onion, potatoes, celery, and a light lemon and extra virgin olive oil dressing.)	€ 36,00
Salmone asparagi e pomodorini (Grilled salmon paired with crispy and tender asparagus and sweet cherry tomatoes, seasoned with extra virgin olive oil.)	€ 21,00
Pescato del Giorno (l'otto) (Catch of the day (00gr)	€ 8,00 (otto)

Dolci sensazioni... Sweet sensation !!! (dessert)

Il Gaudiomisu' al caffè (Traditional tiramisu. A rich, creamy Italian dessert featuring espresso-soaked delicate mascarpone cream and dusted with dark cocoa powder.)	€ 8,00
Cheese cake: Al cioccolato, o frutti di bosco o, passion fruit (Creamy New York-style cheesecake on a buttery graham cracker crust, served with...)	€ 8,00
Cuore soffice al cioccolato fondente (A rich, freshly baked dark chocolate cake with a molten heart that flows out when cut. A true chocolate lover's delight.)	€ 8,00
Panna cotta: Al cioccolato, o frutti di bosco o, passion fruit (Creamy and delicious "Crema cotta", with a perfect oscillation, garnished with a rich drizzle of chocolate or berries or passion fruit.)	€ 8,00
La stoglia a modo mio (Strawberry Mille-feuille Crisp, golden layers of puff pastry filled with velvety vanilla pastry cream and fresh strawberries.)	€ 8,00
Semifreddo pistacchio e lamponi (Pistachio Semifreddo with Raspberry. Creamy pistachio semifreddo paired with a tasty raspberry coulis and fresh raspberries.)	€ 8,00
Frutta di stagione (Seasonal fruit.)	€ 8,00
Gelato (Ice cream.)	€ 6,00
Sorbetto al limone (Lemon Sorbet - A refreshing, velvety smooth Italian lemon sorbet, perfect for cleansing the palate.)	€ 6,00



Aperitivo any time

Aperitivo Tagliere: Tagliere di salumi + drink a scelta: Cocktail, o 0.33 birra, o calice di vino, o calice di prosecco, o una bibita analcolica.
(Aperitif Platter: Platter of cold cuts + drink of your choice: Cocktail, or 0.33 beer, or a glass of wine, or a glass of prosecco, or a soft drink.)

Aperitivo Vegano: Panzanella, Tempura di verdure, Carpaccio di zuccina + drink a scelta: Cocktail, o 0.33 birra, o calice di vino, o calice di prosecco, o una bibita analcolica.
(Vegan Aperitif: Panzanella, Vegetable Tempura, Zucchini Carpaccio + drink of your choice: Cocktail, or 0.33 beer, or a glass of wine, or a glass of prosecco, or a soft drink.)

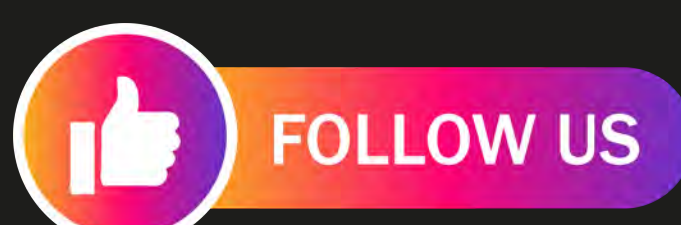
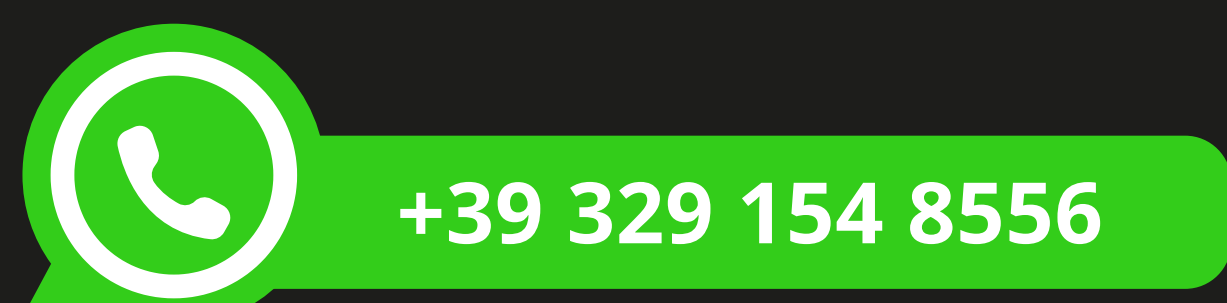
Aperitivo Tagliere: Tagliere di formaggi + drink a scelta: Cocktail, o 0.33 birra, o calice di vino, o calice di prosecco, o una bibita analcolica.
(Aperitif Platter: Platter of cheese + drink of your choice: Cocktail, or 0.33 beer, or a glass of wine, or a glass of prosecco, or a soft drink.)



Book a table



Prenota



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