

**GAF**  
ETICA NO VEGAN

# MENU





# VADEMECCUM

## **AT GAF WE DO BISTRONOMY:**

a neologism combining the terms "bistrot," meaning a familiar and informal venue, and "gastronomy," referring to haute cuisine, aiming to provide a service of excellent quality without the formal heaviness typical of high-end dining.

## **AT GAF WE OFFER MOSTLY PIEDMONTESE CUISINE:**

the idea is to valorize our territory and play with familiar flavors without feeling constrained by traditional rigidity at all costs. Thus, alongside classic dishes, which are always present but which we always try to reinterpret in a GAF way, we also offer some proposals that look beyond the local Savoyard cuisine.

## **NO VEGAN ETHIC :**

this doesn't mean we dislike vegans; it just means we aim to offer ethical cuisine without sacrificing anything. In our menus, nothing comes from intensive farming, and we always seek to highlight lesser-used parts of animals. Likewise, we don't use out-of-season products. Our ethics are based on careful selection and zero waste: in practice, we follow common sense.

## **AT GAF THE CUSTOMER ISN'T ALWAYS RIGHT:**

we don't tolerate rudeness, xenophobia, incivility, or any such behavior from individuals who haven't yet learned how to behave in society. This choice, dictated by sheer common sense, aims to safeguard well-behaved customers because we believe an unpleasant neighboring table can turn even the best dinner into a nightmare.

## **COCKTAIL TASTING:**

In a time when mixology is increasingly popular, we decided to complement our dishes with drinks that go beyond the classic wine offerings. Of course, we'll be more than happy to recommend the best wines to accompany your meal, but we wanted to emphasize how enjoyable it can be to dine while sipping on a good cocktail. To this end, thanks to a beautiful synergy between our bar and kitchen, we've devised several bespoke tasting options to complement our menus.

# ENJOY!

*Guido & the staff*

TASTING

## DEMOCRISTIANA

45€

*(same for the entire table)*

POACHED EGGS, GRILLED SQUARED PEPPER & SAVORY ZABAIONE

TAJARIN, RABBIT, PEANUTS & BAMBOO

MAREMMANA COW PICANHA BBQ, CHIMICHURRI & SUMMER VEGETABLES

FIORDILATTE, AMARETTO, PEACHES & PASSITO WINE

COCKTAIL PAIRINGS

*3 + 1 cocktail BASE 35€ / 3 + 1 cocktail PLUS 45€ / 3 + 1 Negroni WT 40€*

TASTING

## CORTILE

50€

*(same for the entire table)*

VITEL TONNÈ.

CRISPY SAFFRON RICE, GIBLETS & MARINATED EGG YOLK

PIGEON, ESCABECHE & ARMAGNAC

THE BIG ONE

COCKTAIL PAIRINGS

*3 + 1 base 35€ / 3+1 plus 45€ / 3+1 Negroni WT 40€*

TASTING

## MARE

*(same for the entire table)*

50€

SCALLOPS, ARUGULA, GREEN APPLE & WILD FENNEL

MEZZI PACCHERI WITH OCTOPUS RAGÙ

PERUVIAN CEVICHE

LEMON, CANDIED GALANGAL, ALMOND & PINK PEPPERCORN

COCKTAIL PAIRINGS

3 + 1 cocktail BASE 35€ / 3 + 1 cocktail PLUS 45€ / 3 + 1 Negroni WT 40€

TASTING

## CONTRADIZIONE

*(same for the entire table)*

70€

SCALLOPS, ARUGULA, GREEN APPLE & WILD FENNEL

INSIDE OUT SQUID

MARINATED & ROASTED SALAD, CURRY MAYO & SUNFLOWER

MALTAGLIATI WITH TENERUMI, RED MULLET & ZUCCHINI TROMBETTA

PICCADILLY TWIST SPAGHETTONI

CODFISH, BABY SPINACH, TAGGIASCA OLIVES & CANDIED LEMON

BAOBAB, APRICOT, CORNMEAL COOKIE & RICOTTA

COCKTAIL PAIRINGS

3+1 cocktail 35€ / 5+2 cocktail 55€ / 3+1 Negroni WT 40€

# PRICE LIST

## 1 DISH OF YOUR CHOICE

Starter **20€** / First Courses **25€** / Main Courses **30€**

+ Dessert **10€**

+ Cheeses **20€**

## 2 DISH OF YOUR CHOICE

Starter + First Courses **35€** / Starter + Main Courses **40€** / First Courses+ Main Courses **45€**

+ Dessert **8€**

+ Cheeses **18€**

## 3 DISH OF YOUR CHOICE

Starter + First Courses+ Main Courses **55€**

+ Dessert **5€**

+ Cheeses **15€**

# STARTERS

VITEL TONNÈ. <sup>3 4 9</sup>

Recommended Drink: *Americano Chinato* 12€

PIEDMONTESE FASSONA TARTARE, ANCHOVIES, BASIL & PECORINO <sup>4 7</sup>

Recommended Drink: *Freschezza Mediterranea* 14€

MARINATED & ROASTED SALAD, CURRY MAYO & SUNFLOWER <sup>3 7 8 12</sup>

Recommended Drink: *Aperitivo* 13€

INSIDE OUT SQUID <sup>4 12 14</sup>

Recommended Drink: *Il Sour Del Conte* 10€

SCALLOPS, ARUGULA, GREEN APPLE & WILD FENNEL <sup>4 7 9 14</sup>

Recommended Drink: *El Daiquiri* 15€

# FIRST COURSES

TAJARIN, RABBIT, PEANUTS & BAMBOO <sup>1 3 5 7 8 9 12</sup>

Recommended Drink: *Compagnia delle Indie* 15€

CRISPY SAFFRON RICE, GIBLETS & MARINATED EGG YOLK <sup>3 7 12</sup>

Recommended Drink: *Smoking* 15€

PICCADILLY TWIST SPAGHETTONI <sup>1</sup>

Recommended Drink: *Negroni Ligure* 15€

MALTAGLIATI WITH TENERUMI, RED MULLET & ZUCCHINI TROMBETTA <sup>1 3 4 7</sup>

Recommended Drink: *Galizia Umami* 14€

MEZZI PACCHERI WITH OCTOPUS RAGÙ <sup>1 4 7 12 14</sup>

Recommended Drink: *Negroni Sardu* 14€



# MAIN COURSES

MAREMMANA COW PICÃNHA BBQ, CHIMICHURRI & SUMMER VEGETABLES <sup>7 12</sup>

Recommended Drink: *Angel's Envy Old Fashioned* 14€

PIGEON, ESCABECHE & ARMAGNAC <sup>7 12</sup>

Recommended Drink: *Vive la France* 15€

POACHED EGGS, GRILLED SQUARED PEPPER & SAVORY ZABAIONE <sup>1 3 4 7 12</sup>

Recommended Drink: *Non è un Boulevardier* 16€

CODFISH, BABY SPINACH, TAGGIASCA OLIVES & CANDIED LEMON

Recommended Drink: *Dirty Oxlay Martini* 14€

PERUVIAN CEVICHE <sup>2 4 9 12 14</sup>

Recommended Drink: *Pisco Punch* 15€

# DESSERTS

## THE BIG ONE <sup>1 3 7</sup>

Recommended Drink: *Rum Plantation Barbados 2013* 15€

## LEMON, CANDIED GALANGAL, ALMOND & PINK PEPPERCORN <sup>3 8</sup>

Recommended Drink: *Armagnac Janneau VSOP* 13€

## BAOBAB, APRICOT, CORNMEAL COOKIE & RICOTTA <sup>1 3 7 5 8</sup>

Recommended Drink: *Whisky Hibiki* 20€

## FIORDILATTE, AMARETTO, PEACHES & PASSITO WINE <sup>1 3 7 8 12</sup>

Recommended Drink: *Grappa Bricco dell'Uccellone* 10€

## OUR SELECTION OF CHEESES <sup>7</sup>

Recommended Drink: *Passito Deltetto Bric du Liun* 6€

# LIST OF ALLERGENS

(REG. 1169/2011)

ALLERGENS ARE INDICATED ON THE MENU WITH THE  
REFERENCE NUMBER or ON THE ALLERGEN REGISTER

INTERNAL PRODUCTION IS ARTISANAL IN NATURE: IT IS THEREFORE NOT  
POSSIBLE TO GUARANTEE THE TOTAL ABSENCE OF TRACES OF ALLERGENS  
IN THE FINISHED PRODUCTS, EVEN WHEN NOT PROVIDED FOR IN THE  
RECIPE. THE STAFF IS AVAILABLE FOR FURTHER INFORMATION.

- |    |   |  |
|----|---|--|
| 1  |    | Cereals containing gluten: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof   |
| 2  |    | Crustaceans and products thereof   |
| 3  |    | Eggs and products thereof  |
| 4  |    | Fish and products thereof  |
| 5  |    | Peanuts and products thereof   |
| 6  |    | Soybeans and products thereof  |
| 7  |    | Milk and products thereof (including lactose)  |
| 8  |    | Nuts namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoensis</i> Wangenh K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof |
| 9  |    | Celery and products thereof  |
| 10 |   | Mustard and products thereof   |
| 11 |  | Sesame seeds and products thereof  |
| 12 |  | Sulphur dioxide and sulphites > 10 mg/kg or 10 mg/l SO2  |
| 13 |  | Lupin and products thereof   |
| 14 |  | Molluscs and products thereof  |

# GAF

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