



## TAKE A BEER

### TAP BEERS 0,40 CL.

8,00€

#### ICHNUSA

(from sardina, bitter beer)

#### ICHNUSA NON FILTRATA

(left to settle, the beer keeps the yeasts)

#### BIRRA MORETTI LA BIANCA

(the new italian Weiss)

#### BIRRA MORETTI LA ROSSA

(bock beer, produced with 100% Italian malt)

#### BIRRA MORETTI IPA

(high fermentation beer, long maturation of yeasts in vats)



### BOTTLED BEER 0,33 CL.

**ICHNUSA CRUDA, HEINEKEN 0.0,  
HEINEKEN SILVER,  
SLALOM STRONG, DAURA GLUTEN FREE**

## BEVERAGES

Sparkling water San Pellegrino 50 cl	1,50€
Acqua Gūd	1,50€
Soft drinks	5€
Redbull, zero, white edition, red edition	5€
Organics tonic, bitter lemon, ginger beer, ginger ale, black orange, mate	5€

## APERIGŪD

WITH FIERO E TONIC

### FIERO & TONIC 10€

Martini fiero, organics tonic

### FIERO SPRITZ 10€

Martini fiero, prosecco, soda

### FIERO GUD 10€

Martini Fiero, Bombay sapphire, ginger, cucumber

### NEGRONI RISERVA 12€

Martini bitter 1872, martini riserva rubino, bombay sapphire

### AMERICANO RISERVA 12€

Martini bitter 1872, martini riserva rubino, soda

### ST-GERMAIN HUGO 12€

St-Germain, prosecco, soda, lime juice



## GIN TONIC LIST

WITH ORGANICS TONIC

**BOMBAY SAPPHIRE LONDON DRY GIN, UK 12€**

**OXLEY LONDON DRY GIN, UK 14€**

**BOMBAY SAPPHIRE PREMIER CRU, UK 14€**

**TANQUERAY LONDON DRY GIN 12€**

**BULLDOG, LONDON DRY GIN, UK 12€**

**ELEPHANT, BOTANICHE AFRICANE, GERMANY 14€**

**GIN MARE, MEDITERRANEAN GIN, SPAIN 14€**

**MONKEY 47, BLACK FOREST DRY GIN, GERMANY 14€**

**HENDRICK'S UK 14€**

**FIFTY POUNDS LONDON GIN, UK 14€**

**COPPERHEAD BLACK BATCH, LONDON DRY GIN, BELGIO 14€**

**PORTOFINO DRY GIN, ITALY 14€**

**GIN DEL PROFESSORE CROCODILE, ITALY 14€**

**SEVEN HILLS, DRY GIN, ITALY 14€**

## VODKA TONIC LIST

**GREY GOOSE, FRANCE 14€**

**BELUGA, RUSSIA 14€**

**BELVEDERE, POLONIA 14€**



## GŪD POKÈ BOWLS

The idea was born from the interpretation of the classical Chirasci from Japanese cuisine, prepared using different varieties of rice, cooked sushi style. Our Italian Cirasci is seasoned with top quality ingredients from Italian, mediterranean and international cuisine.

### Sea-ciliano 13€

Whole grain red rice, shrimps, dried tomato pesto, crispy capers, buffalo mozzarella DOP, basil, lemon zest

*Allergens: lactose, shellfish, nuts*



### Hawaiano 2.0 12€

Basmati rice, beetrot marinated salmon, avocado, edamame, spring onion, Philadelphia, white sesame and ponzu sauce

*Allergens: gluten, fish, soy, lactose, sesame, sulphites*

VEG

### Summer Green 12€

Wholemeal red rice, cucumber salad, cherry tomatoes, basil, celery, ginger, yogurt sauce, lemon zest

*Allergens: lactose, celery*

## GŪD BAO

The inspiration comes from Gua-Bao, a steamed Chinese sandwich filled with various flavors. We use natural yeast and only highest quality Italian flours with stuffing that range from various gastronomic cultures.

**All this makes them soft, delicate, easily digestible and... fun!**



### Zen BAO 5€

Bao, soft suckling pig, zen sauce, jackdaws and daikon

*Allergens: sesame, soia, gluten, sedano, latticini*

### Bubba BAO 5€

Bao, shrimps, mayonnaise, chives, lime zest

*Allergens: shellfish, gluten, uova, latticini*

### Italian BAO 5€

Bao, stracciatella cheese, eggplant caponata and basil

*Allergens: nuts, lactose, gluten*

TASTE ALL OF THEM AND TRY OUR COMBO!  
13€

## LE FOCACCE OUR HOME-MADE FOCACCIA

Our focaccia is made with a dough of whole grain Bio flour, 24 hours natural rising, light and crispy.

The Focaccia is seasoned with top quality Italian ingredients.

### Strepitosa 12€

Stracciatella cheese, cherry tomatoes, rocket, Parma ham, evo Oil

*Allergens: lactose, sulphites, gluten, soy, sesame*

### Regina Margherita 11€

Tomato of Piennolo DOP, Mozzarella of bufala campana DOP, basil, oregano and extra virgin olive oil

*Allergens: lactose, gluten, soy, sesame*

NEW

### Contadina 12€

Mortadella with pistachio, stracciatella cheese, pistachios, dried tomatoes pesto

*Allergens: lactose, gluten, nuts, soy, sesame*

MADE WITH  
A DOUGH OF WHOLE  
GRAIN BIO FLOUR



## WHITE WINES

### Wine glass 8€ Bottle 40€

- Vermentino, Audarya DOC Sardegna - 13.5%
- Ribolla gialla Collio DOP Vigna dell'Auro, Friuli - 12.5%
- Falanghina San salvatore IGP, Campania - 13.5%
- Grechetto, Fioranello, Tenuta di fiorano, Lazio - 12.5%
- Alto Adige Gewürztraminer DOC, Kossler - 14%



## ROSÈ WINES

### Wine glass 8€ Bottle 40€

- Susumaniello Tenuta Serranova IGP, Salento - 13%

## RED WINES

### Wine glass 8€ Bottle 40€

- Barbera d'alba, Pelisa DOC Piemonte - 14.5%
- Alto Adige Pinot nero DOC, kossler - 13%
- Fioranello, Cabernet Sauvignon, Tenuta di fiorano, Lazio - 13.5%



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## SPARKLING WINES

### Wine glass 8€ Bottle 40€

- Jeio prosecco DOCG Valdobbiadene, Veneto - 11.5%

### Wine glass 10€ Bottle 50€

- Ferrari maximum Rosè (trentodoc) - 12.5%
- Ferrari maximum Brut (trentodoc) - 12.5%
- Franciacorta, Barone Pizzini, Animante Extra Brut - 12.5%
- Franciacorta, Barone Pizzini, Rosè - 12.5%

## CHAMPAGNE

### Bottle 120€

- Champagne Brut "R de Ruinart", Ruinart - 12%