

APPETISERS IN SHARING

BURRATA E PAPPA	18
<i>Burrata (125gr) with Tomato Pappa</i>	
INDIVIA E AVOCADO	17
<i>Endive, Avocado and Pecorino Cheese</i>	
PARMIGIANA ALLA TOMMASO	18
<i>Purple Eggplant, Tomato and Mozzarella</i>	
INSALATINA DI CARCIOFI	18
<i>Raw Purple Artichokes and Pecorino Cheese</i>	
ALICI E PAN BRIOCHE	17
<i>Galician anchovies and onion on brioche bread</i>	
TARTARE DI FASSONA	18
<i>Raw Piedmontese Fassona Tartare, Parmesan Cheese and Wild Rocket</i>	
CULATELLO E MELONE	21
<i>Culatello di Zibello DOP Ham and Mantovano Melon</i>	
PATA NEGRA DEI NEBRODI	27
<i>Sicilian Ham (aged 24 months)</i>	
TARTARE DI TONNO ROSSO	23
<i>Tartare of Raw Bluefin Tuna from the Mediterranean, Camone Tomato and Tropea Onions</i>	
KING CRAB SALAD	43
<i>King Crab, Sicilian Datterino, Avocado Hass, Olives and Pra Basil</i>	
TARTARE DI SCAMPI & AVOCADO	26
<i>Raw Scampi, Avocado and Sorrento Lemon</i>	
BATTUTA DI GAMBERI MAZARA	28
<i>Carpaccio of Raw Red prawns from Mazara del Vallo, Blond Oranges and Herbs of the Dolomites</i>	

THE SPECIALS

VITEL TONNÈ	24
<i>Suckling Calf cooked at low temperature, Tuna Sauce and Pantelleria Capers</i>	
CARPACCIO DELLE LANGHE	23
<i>Raw Beef Carpaccio with Tuna Sauce And Langhe Hazelnuts</i>	
BACCALÀ MANTECATO	21
<i>Creamed cod venetian style with Grilled Polenta</i>	
UOVO E TARTUFO	26
<i>Poché Egg with Frothy Primura Potatoes and Black Uncinatum Truffle</i>	

LA GIOIA

FIRST DISHES

Home Made Pasta

RAVIOLI DEL PLIN	24
<i>Ravioli Stuffed with Piedmontese Meat, Seasonal Asparagus e Roast sauce</i>	
TAGLIOLINI AL RAGOUT DI CULATELLO	23
<i>Egg tagliolino with Zibello Culatello Ragout, Piedmontese Fassona and Extra Virgin Olive Oil</i>	
LA NOSTRA CACIO E PEPE	26pp
<i>(minimum 2 people)</i>	
<i>Bigoli Pasta with Pecorino Romano Cheese aged 36 months (suggested with addition of Black Truffle + 13pp)</i>	
PASTA ASPARAGI E TRIGLIE	26
<i>Half Rigatoni and Coralli on Cream of Violet Asparagus from Albenga, Red Mulletts, Clams and Piennalo Dried Tomatoes</i>	
RAVIOLONI MODENESI	26
<i>Ravioli filled with Sheep's Ricotta and Spinach</i>	
GNOCCHETTI AGLI SCAMPI	27
<i>Homemade Gnocchi with Abruzzo Potatoes, Raw Scampi, Red Prawns, Yellow Tomato Corbarino and Basil of Prà</i>	
TAJARIN AL TARTUFO	29
<i>Fresh Tagliolini with butter and Black Truffle</i>	
LINGUINE ALL'ASTICE	39
<i>Linguine Monograno Felicetti with Lobster, Pachino Tomato and Extra Virgin Olive Oil</i>	

RISOTTI

MILANESE D'ORO	24
<i>"Azienda Agricola Salera" Rice with Saffron Pistils and Golden Leaf (Tribute to Marchesi)</i>	
RISOTTO AI PORCINI	26
<i>"Azienda Agricola Salera" Rice, Ocelli Butter and Borgotaro Porcini Mushrooms</i>	

BLACK UNCINATUM TRUFFLE 13
in addition to all the dishes (6/7gr)

Minimum of 2 courses per person at dinner

MAIN DISHES

FILETTO	37
<i>Beef Fillet, Its juice and Aromatic Herbs</i>	
COSTOLETTA ALLA MILANESE	35
<i>Milanese Veal Cutlet breaded and cooked in butter</i>	
CHATEAUBRIAND	39pp
<i>(minimum of 2 people)</i>	
<i>Beef Fillet Chateaubriand served with Field Vegetables and Emilian Roast Gravy</i>	
LA TAGLIATA	34
<i>Cut of Beef of Red Lombard Cow and Tarragon</i>	
ASTICE AL BEURRE BLANC	39
<i>Blue Lobster, Beurre Blanc Bisque and Toasted Bread Crouton</i>	
BRANZINO ALLA SANDRINO	33
<i>Sea bass with Seasonal mushrooms, Swiss Chard and Potatoes</i>	
TONNO E FOIE GRAS	36
<i>Seared Adriatic Red Tuna with Foie Gras and Herbs of the Dolomites</i>	
POLPO	33
<i>Grilled Octopus, Carmagnola Pepper, Potatoes and Pantelleria Capers</i>	
ASPARAGI ALLA BISMARCK	25
<i>Purple Asparagus from Albenga, White Eggs from Trentino and Espelette Pepper</i>	
- FISH OF THE DAY -	120€/kg
<i>(according to availability)</i>	

SIDE DISHES

BAKED POTATOES	8
MASHED POTATOES (PURÉE)	9
ASPARAGUS	11
PORCINI MUSHROOMS	15
CHERRY TOMATOES AND ONION	9
SPINACH WITH "BEPINO OCCELLI" BUTTER	8
PURÉE WITH SEASONAL MUSHROOMS	15
PURÉE AND BLACK TRUFFLE	16