

## APPETISERS IN SHARING

<b>BURRATA E PAPPÀ</b>	16
<i>Burrata (125gr) with Pappa al Pomodoro</i>	
<b>FINOCCHI E AVOCADO</b>	16
<i>Fennel, Avocado and Pecorino Sardo DOP Salad</i>	
<b>PARMIGIANA ALLA TOMMASO</b>	18
<i>Purple Eggplant, San Marzano and Mozzarella</i>	
<b>INSALATINA DI CARCIOFI</b>	17
<i>Raw Purple Artichokes and Pecorino Sardo DOP</i>	
<b>BATTUTA DI GAMBERI MAZARA</b>	28
<i>Carpaccio of Red prawns from Mazara del Vallo, Blond Oranges and Radish Sprouts</i>	
<b>PUNTARELLE E ALICI</b>	17
<i>Puntarelle, Cider vinegar and Cetara anchovies</i>	
<b>TARTARE DI FASSONA</b>	17
<i>Small Sirloin Tartare and Leccine Olives</i>	
<b>IL CULATELLO</b>	19
<i>Culatello di Zibello DOP and Bread Sticks</i>	
<b>PATA NEGRA DEI NEBRODI</b>	25
<i>(aged 24 months)</i>	
<b>TARTARE DI TONNO ROSSO</b>	23
<i>Tartare of Bluefin Tuna from the Mediterranean, Camone Tomato and Tropea Onions</i>	
<b>KING CRAB SALAD</b>	39
<i>Alsakan King Crab, Sicilian Datterino, Avocado Hass, Olives and Pra Basil</i>	
<b>TARTARE DI SCAMPI &amp; AVOCADO</b>	26
<i>Raw Atlantic scampi, Avocado and Sorrento Lemon</i>	

## THE SPECIALS

<b>VITEL TONNÈ</b>	21
<i>Suckling Calf cooked at low temperature, Tuna Sauce and Pantelleria Capers</i>	
<b>CARPACCIO DELLE LANGHE</b>	23
<i>Carpaccio with Tuna Sauce And Langhe Hazelnuts</i>	
<b>BACCALÀ MANTECATO</b>	19
<i>Creamed cod venetian style with Grilled Polenta Valsugana</i>	
<b>UOVO E TARTUFO</b>	25
<i>Poché Egg with Frothy Potatoes and Black Uncinatum Truffle</i>	

# LA GIOIA

## FIRST DISHES

<b>RAVIOLI DEL PLIN</b>	23
<i>Ravioli Stuffed with Piedmontese Meat, Seasonal Asparagus e Roast sauce</i>	
<b>TAGLIOLINI AL RAGÙ DI CULATELLO</b>	21
<i>Egg tagliolino with Zibello Culatello Ragout, Piedmontese Fassona and Extra Virgin Olive Oil</i>	
<b>LA NOSTRA CACIO E PEPE</b>	26pp
<i>(minimum 2 people) Bigoli with Pecorino Romano aged 36 months (suggested with addition of Black Truffle + 13pp)</i>	
<b>PASTA E FAGIOLI</b>	26
<i>Mezzi rigatoni and Coralli on a cream of Cuneesi Beans, Adriatic Mullet, Tarantine Mussels and Black Truffle</i>	
<b>LA GIRELLA</b>	27
<i>Stuffed swirl pasta with Ricotta and Sorrento Lemon, and Raw Prawn from Mazara del Vallo</i>	
<b>GNOCCHETTI AGLI SCAMPI</b>	26
<i>Homemade Gnocchi with Abruzzo Potatoes, Raw Norwegian Scampi, Red Prawns, Yellow Datterino Tomatoes and Basil of Prà</i>	
<b>TAJARIN AL TARTUFO</b>	26
<i>Fresh Tagliolini and Black Truffle</i>	
<b>LINGUINE ALL'ASTICE</b>	37
<i>Linguine Monograno Felicetti with Canadian Lobster, Pachino Tomato and Extra Virgin Olive Oil</i>	

## RISOTTI

<b>MILANESE D'ORO</b>	23
<i>Acquerello Rice with Saffron Pistils and Golden Leaf (Tribute to Marchesi)</i>	
<b>RISOTTO AI PORCINI FRESCHI</b>	26
<i>Carnaroli Rice, Ocelli Butter and Borgotaro Porcini Mushrooms</i>	

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

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## MAIN DISHES

<b>FILETTO</b>	33
<i>Fillet O'Connor, Its juice and Aromatic Herbs</i>	
<b>COSTOLETTA ALLA MILANESE</b>	33
<i>Milanese Cutlet with Soutè Abruzzesi Potatoes</i>	
<b>CHATEAUBRIAND</b>	35pp
<i>(minimum of 2 people) Beef Chateau</i>	
<b>LA TAGLIATA</b>	30
<i>Beef of Red Lombard Cow and Tarragon</i>	
<b>ASTICE AL BEURRE BLANC</b>	37
<i>Scottish Blue Lobster Beurre Blanc Bisque and Toasted Bread Crouton</i>	
<b>BRANZINO ALLA SANDRINO</b>	29
<i>Sea bass with Porcini mushrooms from Borgotaro, Swiss Chard and Potatoes</i>	
<b>TONNO E FOIE GRAS</b>	29
<i>Seared Adriatic Red Tuna with Foie Gras and Ghos Cress</i>	
<b>POLPO</b>	31
<i>Grilled Octopus, Carmagnola Pepper, Potatoes and Pantelleria Capers</i>	
<b>- FISH OF THE DAY -</b>	120€/kg
<i>(according to availability)</i>	
<b>UOVO AL PADELLINO</b>	25
<i>Gratinated Eggs on "Vacche Rosse" Parmesan Mousse and Spinach</i>	

## SIDE DISHES

<b>BAKED POTATOES 8</b>
<b>SAUTÉED CHICORY 9</b>
<b>MASHED POTATOES 9</b>
<b>SAUTÉED PORCINI MUSHROOMS 14</b>
<b>SPINACH WITH "BEPPIANO OCCELLI" BUTTER 8</b>
<b>MASHED POTATOES AND BLACK TRUFFLE 16</b>
<b>MASHED POTATOES AND MUSHROOMS 15</b>