

LA GIOIA

San Marco

TRADITIONAL STARTERS

BURRATA E PAPPA	21
<i>Burratina with Mashed Tomato and Bread</i>	
PARMIGIANA ALLA TOMMASO	21
<i>Eggplant, Tomato and Mozzarella</i>	
LATTUGHINO E AVOCADO	19
<i>Lettuce, Fennel, Avocado & Pecorino</i>	
FICHI E TACCOLE	17
<i>Figs, Snow Peas, Apple, Baby Lettuce, Pecan Nuts and Sour Cream</i>	
ASPARAGI E CAPRINO	18
<i>grilled Asparagus, Goat Cheese and Candied Lemon</i>	
CULATELLO E MELONE	25
<i>Culatello di Zibello and Cantaloupe Melon</i>	
VITEL TONNÈ	23
<i>Veal cooked at low temperature, Tuna Sauce and Capers</i>	
SARDE AFFUMICATE	23
<i>Smoked Sardines with Corno Pepper</i>	
IL PATA NEGRA	33
<i>Ham (aged 36 months) and Pecan Nuts</i>	

SPECIAL STARTER

FOIE GRAS E VISCIOLE	33
<i>Foie Gras Terrine with Sour Cherries</i>	
CARPACCIO DI WAGYU *	35
<i>A5 Wagyu Striploin Carpaccio with Gremolada and Giarratana Onion Sauce</i>	
KING CRAB *	55
<i>King Crab with Avocado, Datterini, Camone Tomato, Celery, Tropea Onion and Catalan Sauce</i>	
CAPASANTA E CAVIALE*	43
<i>St. Jacques Scallop with Milk, Chives & Caviar</i>	

BLACK TRUFFLE 10
in addition to all the dishes (6/7gr)

RAW STARTERS

TARTARE DI MANZO	26
<i>Beef Tartare with Capers, Shallot, Anchovies, Tabasco, La Gioia Sauce and Chips</i>	
CARPACCIO DI GAMBERI*	38
<i>Shrimp Carpaccio with Orange & Marinated Cucumber</i>	
TARTARE DI TONNO ROSSO	28
<i>Bluefin Tuna Tartare with Tiger Tomato & Tropea Onion</i>	
TARTARE DI SCAMPI & AVOCADO*	28
<i>Langoustines with Avocado & Lemon</i>	
PASTA E RISOTTI	
TAGLIOLINI AL RAGÙ DI CULATELLO	25
<i>Tagliolini with Culatello and Beef Ragù and Parmigiano Reggiano</i>	
RAVIOLI DEL PLIN	26
<i>Ravioli Filled with Beef, Asparagus and Roast Jus</i>	
GNOCCHI ZOLA E PERE	25
<i>Potato Gnocchi with Pears in Red Wine</i>	
LA NOSTRA CACIO E PEPE (minimum 2 people)	31
<i>Bigoli Pasta with Pecorino Cheese</i>	per person
FUSILLORO ALLO SCAMPO E VODKA*	33
<i>Fusillone Pasta with Tomato, Vodka, and Langoustine</i>	
RAVIOLI MODENESI	28
<i>Ravioli filled with Spinach with Red Datterino Tomatoes and Salted Ricotta</i>	
RIGATONI AL TARTUFO	33
<i>Rigatoni Pasta and Black Truffle</i>	
LINGUINE ALL'ASTICE	47
<i>Lobster Linguine with Tomatoes & Basil</i>	
RISOTTO ALLA MILANESE (Tribute to Marchesi)	29
<i>Rice with Saffron Pistils, Parmigiano Reggiano and "La Gioia" Leaf</i>	
RISOTTO AI PORCINI	33
<i>Rice with Porcini Mushrooms, Parmigiano Reggiano, Butter & Parsley</i>	

MAIN DISH

LA TAGLIATA	39
<i>Sliced Beef Steak and Tarragon with Potatoes</i>	
SCALOPPINE ALLA CACCIATORA	35
<i>Free-Range Cockerel breast cacciatora-style with Olives</i>	
COSTOLETTA MILANO	43
<i>Milanese Veal Cutlet breaded and cooked in Butter with Cherry Tomatoes and Rocket</i>	
FILETTO ALLA VORONOFF	45
<i>Beef Fillet with Voronoff Sauce, Aromatic Herbs and Baby Carrots with Armagnac</i>	
CHATEAUBRIAND (minimum 2 people)	58
<i>Beef Filet served with Field Vegetables and Emilian style Roast Gravy served with a side</i>	per person
TONNO E FOIE GRAS*	43
<i>Seared Red Tuna with Foie Gras</i>	
BLACK COD*	48
<i>Black Cod with Yuzu, Miso, and Sautéed Swiss Chard</i>	
BRANZINO IN PAPPILLOTE	45
<i>Sea Bass Fillet Cooked en Papillote with Vegetables, Cherry Tomato Sauce and Its Jus</i>	
UOVO GRATINATO	24
<i>Gratinated Egg with Parmesan Cream, Asparagus and seasonal Mushrooms</i>	

SIDES DISHES 9

MASHED POTATOES
BAKED POTATOES
GREEN SALAD
CHERRY TOMATOES & ONION
ZUCCHINI WITH OLIVE OIL AND MINT
ROCKET SALAD
MASHED POTATOES WITH BLACK TRUFFLE 16

Cover Charge 5