LA GIOIA
San Marco

LUNCH MENU

TRADITIONAL STARTERS

BURRATA E PAPPA 19
Burratina with Mashed Tomato and Bread

PARMIGIANA ALLA TOMMASO 21
Eggplant, Tomato and Mozzarella

LATTUGHINO E AVOCADO 17
Lettuce, Fennel, Avocado & Pecorino

ZUCCHINA TROMBETTA E CAPRINO 16
Zucchini, Goat Cheese and Candied Lemon

CARCIOFO INFORNATO 23
Baked Mammola Artichoke, served with Bagnetto Rosso

SARDE AFFUMICATE 21
Smoked Sardines with Corno Pepper

CULATELLO E GRISSINI 25
Culatello di Zibello Sesame Breadsticks and Gherkins

VITEL TONNÈ 23
Veal cooked at low temperature, Tuna Sauce and Capers

IL PATA NEGRA 33
Ham (aged 36 months) and Pecan Nuts

SPECIAL STARTERS

RAVIOLI ALL'OSSOBUCO 23
Ravioli filled with Beef, Gremolata and Saffron Threads

UOVO E TARTUFO 25
Egg, Raschera Cheese Fondue and Black Truffle

FOIE GRAS E VISCIOLE 33
Foie Gras Terrine with Sour Cherries

CARPACCIO DI MANZO 25
Beef Carpaccio with Sweet-and-Sour Pumpkin, Gentile d'Alpeggio Cheese and Rocket

KING CRAB * 55
King Crab with Avocado, Datterini, Camone Tomato, Celery, Tropea Onion and Catalan Sauce

PIZZETTA COTOLETTA 48
- to share -
Breaded and Fried Veal Cutlet with Masseria Tomatoes, Mozzarella and Basil

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

RAW STARTERS

TARTARE DI MANZO 24
Beef Tartare with Capers, Shallot, Anchovies, Tabasco, La Gioia Sauce and Chips

TARTARE DI TONNO ROSSO 26
Bluefin Tuna Tartare with Tomato & Tropea Onion

TARTARE DI SCAMPI & AVOCADO* 27
Langoustines with Avocado & Lemon

CARPACCIO DI GAMBERI* 38
Shrimp Carpaccio with Orange & Marinated Cucumber

PASTA E RISOTTI

TAGLIOLINI AL RAGÙ DI CULATELLO 25
Tagliolini with Culatello and Beef Ragù and Parmigiano Reggiano

GNOCCHI AI PORCINI E BLU DI BUFALA 24
Gnocchi with Porcini Mushrooms, Buffalo Blue Cheese and Parsley

LA NOSTRA CACIO E PEPE ***(minimum 2 people)*** 29 per person
Bigoli Pasta with Pecorino Cheese

PIPE AI TRE POMODORI 22
Pipe Pasta with Three Tomatoes (Masseria, San Marzano and Yellow Datterino) and Basil

PANSOTI ALLE NOCI 23
Fresh Pasta Filled with Ricotta and Greens, Served with Walnut Sauce and Parmigiano Reggiano

TAGLIATELLE AL TARTUFO 33
Tagliatelle Pasta with Parmesan and Black Truffle

LINGUINE AGLI SCAMPI 36
Linguine with Langoustines and Yellow Datterino Tomatoes

RAVIOLI VERDI 24
Spinach-Filled Ravioli with Red Datterino Tomatoes and Ricotta Salata

RISOTTO ALLA MILANESE ***(Tribute to Marchesi)*** 28
Rice with Saffron Threads, Parmigiano Reggiano and "La Gioia" Leaf

Cover Charge 6
Saturday and Sunday

MAIN DISHES

LA TAGLIATA 36
Sliced Beef Steak and Tarragon with Potatoes

SCALOPPINA DI POLLO ALLA CACCIATORA 29
Chicken alla Cacciatora with Bell Peppers and Leccine Olives

LA COSTINA DI MANZO CON PURÈ DI ZUCCA 42
Beef Short Rib with Pumpkin Purée, slow-cooked for 36 hours, with Truffle, Chopped Herbs, Chives, fresh Chili and Demi-Glace

COSTOLETTA MILANO 39
Milanese Veal Cutlet breaded and cooked in Butter with Cherry Tomatoes and Rocket

FILETTO AL PEPE VERDE 42
Beef Fillet with Green Peppercorn Sauce and a Fresh Herb Bundle

CHATEAUBRIAND ***(minimum 2 people)*** 52 per person
Beef Fillet served with Field Vegetables and Emilian style Roast Gravy served with a side

TONNO E FOIE GRAS* 48
Seared Red Tuna with Foie Gras

BLACK COD E BABY JAM 47
Black Cod with Yuzu, Miso, and Sautéed Swiss Chard

BRANZINO ALLA MEDITERRANEA 34
Sea Bass Fillet Cooked en Papillote with Vegetables, Cherry Tomato Sauce and Its Jus

BARBABIETOLA ALLA VORONOFF 23
Voronoff-Style Beetroot with Brioche and Mashed Potatoes

SIDE DISHES 9

MASHED POTATOES - BAKED POTATOES
GREEN SALAD - CHERRY TOMATOES & ONION
ZUCCHINI WITH OLIVE OIL AND MINT
SPINACH WITH LEMON
MASHED POTATOES WITH BLACK TRUFFLE 15

Wines by the Glass

SPARKLING WINES 11/13/23 WHITE WINES 11/13/20
RED WINES 12/13/20/25

Classic Tiramisù 13

In case of allergies or intolerances, please ask a member of our staff to consult the allergen list.
Raw fish served in this establishment has been subjected to prior blast chilling in compliance with EC Regulation No. 853/2004.
* The product may be frozen at origin.
All our wines contain sulphur dioxide and sulphites.