

## STARTERS

<b>BURRATA E PAPPA</b> <i>Burratina with Mashed Tomato and Bread</i>	21
<b>FINOCCHIO E AVOCADO</b> <i>Fennel, Avocado and Pecorino Cheese</i>	19
<b>PARMIGIANA ALLA TOMMASO</b> <i>Purple Eggplant, Tomato and Mozzarella</i>	23
<b>PUNTARELLE E ACCIUGHE</b> <i>Puntarelle, Cantabrian Anchovies, and Vinegar</i>	19
<b>CARPACCIO DELLE LANGHE</b> <i>Raw Beef Carpaccio with Tuna Sauce And Hazelnuts</i>	25
<b>TARTARE DI FASSONA</b> <i>Raw Piedmontese Fassona Tartare, Parmesan Cheese and Wild Rocket</i>	23
<b>CULATELLO E GRISSINI</b> <i>Culatello di Zibello DOP and Sesame Breadsticks</i>	24
<b>PATA NEGRA DEI NEBRODI</b> <i>Sicilian Ham (aged 24 months)</i>	29
<b>TARTARE DI TONNO ROSSO</b> <i>Tartare of Raw Bluefin Tuna from the Mediterranean, Camone Tomato and Tropea Onions</i>	25
<b>KING CRAB SALAD</b> <i>King Crab, Sicilian Datterino, Avocado Hass, Olives and Pra Basil</i>	45
<b>TARTARE DI SCAMPI &amp; AVOCADO</b> <i>Raw Scampi, Avocado and Sorrento Lemon</i>	27

## THE SPECIALS TO SHARE

<b>CARCIOFO GRATINATO</b> <i>Albenga Baked and Gratinated Artichoke stuffed with Piedmontese Toma Cheese</i>	25
<b>VITEL TONNÈ</b> <i>Suckling Calf cooked at low temperature, Tuna Sauce and Pantelleria Capers</i>	26
<b>CAPASANTA E CAVIALE</b> <i>St. Jacques Scallop with Milk, Chives, and Caviar</i>	33
<b>COSTINA E FUNGHI</b> <i>Sparerib and Porcini cooked at low temperature with Seasonal Mushrooms and Black Truffle</i>	27

Cover 5

# LA GIOIA

San Marco

## FIRST DISH

Home Made Pasta

<b>RAVIOLI DEL PLIN</b> <i>Ravioli Stuffed with Piedmontese Meat, Seasonal Asparagus and Roast sauce</i>	28
<b>TAGLIOLINI AL RAGOUT DI CULATELLO</b> <i>Egg Tagliolino with Zibello Culatello Ragout, Piedmontese Fassona and Extra Virgin Olive Oil</i>	28
<b>LA NOSTRA CACIO E PEPE (minimum 2 people)</b> <i>Bigoli Pasta with Pecorino Romano Cheese aged 36 months</i>	33pp
<b>FUSILLO ALLO SCAMPO E VODKA</b> <i>Fusillone Pasta with Piennolo Tomato, Vodka, and Porcupine Langoustine</i>	33
<b>RAVIOLLO MODENESE</b> <i>Green Tortello Pasta with Smoked Sardinian Ricotta, Seasonal Mushrooms with Wild Thyme and Sage</i>	29
<b>GNOCCHETTO ALLO ZOLA E CASTAGNE</b> <i>Gnocchetto with Guffanti Sweet Gorgonzola and Chestnuts</i>	28
<b>TAJARIN AL TARTUFO</b> <i>Fresh Tagliolini with Butter and Black Truffle</i>	33
<b>LINGUINE ALL'ASTICE</b> <i>Linguine "Monograno Felicetti" with Lobster, Pachino Tomato and Extra Virgin Olive Oil</i>	43

## RISOTTO

<b>RISOTTO ALLA MILANESE</b> <i>"Azienda Agricola Salera" Rice with Saffron Pistils and Golden Leaf (Tribute to Marchesi)</i>	29
<b>RISOTTO AI PORCINI</b> <i>"Azienda Agricola Salera" Rice, Occelli Butter and Porcini Mushrooms</i>	31

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

Minimum of 2 courses per person at dinner

## MAIN DISH

<b>FILETTO</b> <i>Beef Filet, Its juice and Aromatic Herbs</i>	44
<b>COSTOLETTA MILANO</b> <i>Milanese Veal Cutlet breaded and cooked in butter</i>	43
<b>CHATEAUBRIAND (minimum 2 people)</b> <i>Beef Filet Chateaubriand served with Field Vegetables and Emilian Roast Gravy</i>	55pp
<b>LA TAGLIATA</b> <i>Sliced Beef and Tarragon</i>	39
<b>FARAONA E ZUCCA</b> <i>Grilled Guinea Fowl Breast glazed with its Citrus Sauce, accompanied by Baked Pumpkin and Sautéed Baby Spinach</i>	36
<b>RANA PESCATRICE AL BEURRE BLANC</b> <i>Monkfish with agretti, baked bread, and Beurre Blanc sauce</i>	39
<b>IL PESCATO ALLA SANDRINO</b> <i>Fresh Fish with Seasonal Mushrooms, Swiss Chard, and Primura Potatoes</i>	41
<b>TONNO E FOIE GRAS</b> <i>Seared Adriatic Red Tuna with Foie Gras and Herbs</i>	41
<b>BLACK COD</b> <i>Black Cod with Yuzu, Miso, and Sautéed Swiss Chard</i>	48
<b>UOVO AL PADELLINO</b> <i>Baked Eggs on "Vacche Rosse" Parmesan Mousse, with Grilled Baby Spinach and Spring Onion</i>	26

## SIDE DISHES 10

<b>BRAISED CHICORY</b>	
<b>BAKED POTATOES</b>	
<b>MASHED POTATOES (PURÉE)</b>	
<b>ASPARAGUS</b>	
<b>CHERRY TOMATOES AND ONION</b>	
<b>SPINACH WITH "BEPPIÑO OCCELLI" BUTTER</b>	
<b>GREEN SALAD</b>	
<b>SEASONAL MUSHROOMS</b>	11 / 15
<b>PURÉE WITH SEASONAL MUSHROOMS</b>	15
<b>PURÉE AND BLACK TRUFFLE</b>	19