



TRADITIONAL STARTERS

BURRATA E PAPPA <i>Burratina with Mashed Tomato and Bread</i>	23
PARMIGIANA ALLA TOMMASO <i>Eggplant, Tomato and Mozzarella</i>	23
LATTUGHINO E AVOCADO <i>Lettuce, Fennel, Avocado & Pecorino</i>	21
ZUCCHINA TROMBETTA E CAPRINO <i>Zucchini, Goat Cheese and Candied Lemon</i>	19
CARCIOFO INFORNATO <i>Baked Mammola Artichoke, served with Bagnetto Rosso</i>	25
CULATELLO E GRISSINI <i>Culatello di Zibello Sesame Breadsticks and Gherkins</i>	27
VITEL TONNÈ <i>Veal cooked at low temperature, Tuna Sauce and Capers</i>	27
SARDE AFFUMICATE <i>Smoked Sardines with Corno Pepper</i>	23
IL PATA NEGRA <i>Ham (aged 36 months) and Pecan Nuts</i>	33

SPECIAL STARTERS

UOVO E TARTUFO <i>Egg, Raschera Cheese Fondue and Black Truffle</i>	27
FOIE GRAS E VISCIOLE <i>Foie Gras Terrine with Sour Cherries</i>	33
CARPACCIO DI WAGYU * <i>A5 Wagyu Striploin Carpaccio with Gremolada and Giarratana Onion Sauce</i>	35
KING CRAB * <i>King Crab with Avocado, Datterini, Camone Tomato, Celery, Tropea Onion and Catalan Sauce</i>	55
CAPASANTA E CAVIALE* <i>St. Jacques Scallop with Milk, Chives & Caviar</i>	43



**LA GIOIA HAND PAINTED
CERAMIC OIL BOTTLE**
100% Italian Extra Virgin Olive Oil
cold-extracted from Taggiasca and
Coratina olives

190

RAW STARTERS

TARTARE DI MANZO <i>Beef Tartare with Capers, Shallot, Anchovies, Tabasco, La Gioia Sauce and Chips</i>	26
CARPACCIO DI GAMBERI* <i>Shrimp Carpaccio with Orange & Marinated Cucumber</i>	38
TARTARE DI TONNO ROSSO <i>Bluefin Tuna Tartare with Tomato & Tropea Onion</i>	28
TARTARE DI SCAMPI & AVOCADO* <i>Langoustines with Avocado & Lemon</i>	28

PASTA E RISOTTI

TAGLIOLINI AL RAGÙ DI CULATELLO <i>Tagliolini with Culatello and Beef Ragù and Parmigiano Reggiano</i>	29
RAVIOLI DEL PLIN <i>Ravioli Filled with Beef, Parsnip and Roast Jus</i>	28
GNOCCHI ALLA GENOVESE <i>Gnocchi with Basil Pesto, Valbrevenna Goat Cheese and Lemon</i>	27
LA NOSTRA CACIO E PEPE (minimum 2 people) <i>Bigoli Pasta with Pecorino Cheese</i>	35 a persona
FUSILLORO ALLO SCAMPO E VODKA* <i>Fusillone Pasta with Tomato, Vodka, and Langoustine</i>	33
RAVIOLI MODENESI <i>Ravioli filled with Spinach with Red Datterino Tomatoes and Salted Ricotta</i>	28
RIGATONI AL TARTUFO <i>Rigatoni Pasta and Black Truffle</i>	36
LINGUINE ALL'ASTICE <i>Lobster Linguine with Tomatoes & Basil</i>	47
RISOTTO ALLA MILANESE (Tribute to Marchesi) <i>Rice with Saffron Pistils, Parmigiano Reggiano and "La Gioia" Leaf</i>	31
RISOTTO AI PORCINI <i>Rice with Porcini Mushrooms, Parmigiano Reggiano, Butter & Parsley</i>	35

To fully enjoy your experience, we suggest
choosing a minimum of two courses for dinner.

MAIN DISHES

LA TAGLIATA <i>Sliced Beef Steak and Tarragon with Potatoes</i>	39
LA COSTINA DI MANZO CON PURÈ DI ZUCCA <i>Beef Short Rib with Pumpkin Purée, slow-cooked for 36 hours, with Truffle, chopped herbs, chives, fresh chili and demi-glace</i>	42
COSTOLETTA MILANO <i>Milanese Veal Cutlet breaded and cooked in Butter with Cherry Tomatoes and Rocket</i>	45
FILETTO ALLA VORONOFF <i>Beef Fillet with Voronoff Sauce, Aromatic Herbs and Baby Carrots with Armagnac</i>	47
CHATEAUBRIAND (minimum 2 people) <i>Beef Filet served with Field Vegetables and Emilian style Roast Gravy served with a side</i>	58 a persona
TONNO E FOIE GRAS* <i>Seared Red Tuna with Foie Gras</i>	48
BLACK COD* <i>Black Cod with Yuzu, Miso, and Sautéed Swiss Chard</i>	50
BRANZINO IN PAPILLOTE <i>Sea Bass Fillet Cooked en Papillote with Vegetables, Cherry Tomato Sauce and Its Jus</i>	45
UOVO GRATINATO <i>Gratinated Egg with Parmesan Cream, Seasonal Vegetables and Mushrooms</i>	26

SIDES DISHES 10

MASHED POTATOES
BAKED POTATOES
GREEN SALAD
CHERRY TOMATOES & ONION
ZUCCHINI WITH OLIVE OIL AND MINT
ROCKET SALAD
MASHED POTATOES WITH BLACK TRUFFLE 18

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

Cover Charge 6