

APPETISERS IN SHARING

BURRATA E PAPPA	16
<i>Burrata (125gr) with Pappa al Pomodoro</i>	
FINOCCHI E AVOCADO	16
<i>Fennel, Avocado and Pecorino Sardo DOP Salad</i>	
PARMIGIANA ALLA TOMMASO	17
<i>Purple Eggplant, San Marzano and Mozzarella</i>	
INSALATINA DI CARCIOFI	17
<i>Raw Purple Artichokes and Pecorino Sardo DOP</i>	
BATTUTA DI GAMBERI	26
<i>Carpaccio of Red prawns from Mazara del Vallo, blond oranges and Radish Sprouts</i>	
ACCIUGHE DEL CANTABRICO	19
<i>Anchovies with Normandy Salted Butter</i>	
TARTARE DI FASSONA	16
<i>Small Sirloin Tartare and Leccine Olives</i>	
IL CULATELLO	19
<i>Culatello di Zibello DOP and Bread Sticks</i>	
PATA NEGRA	25
<i>Iberico Cebo Ham (aged 36 months)</i>	
TARTARE DI TONNO ROSSO	21
<i>Tartare of Bluefin Tuna from the Mediterranean, Camone Tomato and Tropea Onions</i>	
KING CRAB SALAD	39
<i>Alaskan King Crab, Sicilian Datterino, Avocado Hass, Olives and Pra Basil</i>	
TARTARE DI SCAMPI & AVOCADO	25
<i>Atlantic scampi, Avocado and Sorrento Lemon</i>	

THE SPECIALS

CAPELANTE ALLA MEDITERRANEA	23
<i>with Olives, Citrus Fruits, Chilli and Fennel</i>	
VITEL TONNÈ	21
<i>Suckling Calf cooked at low temperature, Tuna Sauce and Pantelleria Capers</i>	
GAMBERI MAZARA AL GHIACCIO	25
KING CRAB LEG	60
- AL NATURALE	
- WITH BLACK GARLIC	
- WITH THREE SPICES	

LA GIOIA

FIRST DISHES

RAVIOLI DEL PLIN	23
<i>Ravioli Stuffed with Piedmontese Meat, Seasonal Asparagus e Roast sauce</i>	
TAGLIOLINI AL RAGÙ DI CULATELLO	21
<i>Egg tagliolino with Zibello Culatello Ragout, Piedmontese Fassona and Extra Virgin Olive Oil</i>	
LA NOSTRA CACIO E PEPE	25pp
<i>(minimum 2 people) Bigoli with Pecorino Romano aged 36 months (suggested with addition of Black Truffle + 9pp)</i>	
ORECCHIETTE FRONTE MARE	23
<i>Fresh Orecchiette with Adriatic Clams, Red Prawns, Tarantine Mussels and Mediterranean Calamari</i>	
RAVIOLONE E RICCI	26
<i>Raviolo stuffed with Ricotta, Spinach, Trentino Egg and Sea Urchins</i>	
GNOCCHETTI AGLI SCAMPI	26
<i>Homemade Gnocchi with Abruzzo Potatoes, Norwegian Scampi, Red Atlantic Prawns, Yellow Datterino Tomatoes and Basil of Prà</i>	
TAJARIN AL TARTUFO	26
<i>Fresh Tagliolini and Black Truffle</i>	
LINGUINE ALL'ASTICE	35
<i>Linguine Monograno Felicetti with Canadian Lobster, Pachino Tomato and Extra Virgin Olive Oil</i>	

RISOTTI

MILANESE D'ORO	23
<i>Acquerello Rice with Saffron Pistils and Golden Leaf (Tribute to Marchesi)</i>	
RISOTTO AI PORCINI FRESCHI	25
<i>Carnaroli Rice, Occelli Butter and Borgotaro Porcini Mushrooms</i>	

BLACK TRUFFLE 9
in addition to all the dishes (6/7gr)

MAIN DISHES

FILETTO	30
<i>Fillet O'Connor, Its juice and Aromatic Herbs</i>	
COSTOLETTA ALLA MILANESE	33
<i>Milanese Cutlet with Soutè Abruzzesi Potatoes</i>	
CHATEAUBRIAND	35pp
<i>(minimum of 2 people) Beef Chateau</i>	
LA TAGLIATA	28
<i>Beef of Red Lombard Cow and Tarragon</i>	
TARTARE CON UOVO	25
<i>Seasoned Fassona Tartare and Quail Egg</i>	
ASTICE AL BEURRE BLANC	33
<i>Scottish Blue Lobster Beurre Blanc Bisque and Toasted Bread Crouton</i>	
ORATA/BRANZINO (according to availability)	29
<i>Sea Bream / Sea Bass with Porcini Mushrooms from Borgotaro, Chard and White Asparagus from Bassano</i>	
TONNO E FOIE GRAS	29
<i>Seared Adriatic Red Tuna with Foie Gras and Ghosa Cress</i>	
POLPO	31
<i>Grilled Octopus, Abruzzese Potatoes, Datterino Tomato, Leccine Olives and Green Sauce</i>	
UOVO AL PADELLINO	25
<i>Gratinated Eggs on "Vacche Rosse" Parmesan Mousse and Spinach</i>	
SIDE DISHES	
GREEN ASPARAGUS 9	
BAKED POTATOES 8	
MASHED POTATOES 9	
SPINACH WITH "BEPPINO OCCELLI" BUTTER 8	
MASHED POTATOES AND BLACK TRUFFLE 14	
SAUTÉED PORCINI MUSHROOMS 14	

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Dear Customers, please contact the dining room staff if you wish consult the appropriate Allergen Register (EU Reg. 1169/2011)