

STARTERS TO SHARE

BURRATA E PAPPÀ <i>Burratina with Mashed Bread with Tomato</i>	25
PARMIGIANA ALLA TOMMASO <i>Eggplant, Tomato and Mozzarella</i>	24
FINOCCHIO E AVOCADO <i>Fennel, Avocado and Pecorino Cheese</i>	23
INSALATINA DI FAGIOLINI <i>Santè Broccoli, Orange, Foie Gras, Red Onion and Smoked Eggplant Dressing</i>	27
TARTARE CONDITA <i>Beef Tartare with Capers, Shallot, Worcester Sauce, Anchovies, Tabasco and La Gioia Sauce</i>	28
CARPACCIO DI GAMBERI <i>Red Prawn Carpaccio with Sicilian Orange and Marinated Cucumber</i>	38
CULATELLO E GRISSINI <i>Culatello di Zibello, Sesame Grissini and Pickled Cucumbers</i>	28
VITEL TONNÈ <i>Veal cooked at low temperature, Tuna Sauce and Pantelleria Capers</i>	27
TARTARE DI TONNO ROSSO <i>Tartare of Raw Bluefin Tuna from the Mediterranean, Camone Tomato and Tropea Onions</i>	30
ACCIUGHE AFFUMICATE <i>Smoked Anchovies served with Seasonal Vegetables and Toasted Bread</i>	27
TARTARE DI SCAMPI & AVOCADO <i>Raw Scampi, Avocado and Lemon</i>	30

THE SPECIALS TO SHARE

KING CRAB <i>King Crab with 'Soleggiato' Yellow Datterino, Wild Fenel and Spicy Cucumber</i>	50
FOIE GRAS E PAN BriocheS <i>Foie Gras Terrine with Brioche Bread, Tropea Onion in Raspberry Vinegar and Endive Salad</i>	33
CAPASANTA E CAVIALE <i>St. Jacques Scallop with Milk, Chives and Caviar</i>	43
PATA NEGRA DEI NEBRODI <i>Sicilian Ham (aged 24 months) and Pecan Nuts</i>	33

Cover Charge 6

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LA GIOIA

San Marco

FIRST DISH

Home Made Pasta

RAVIOLI DEL PLIN <i>Ravioli Stuffed with Piedmontese Meat, Seasonal Asparagus and Roast sauce</i>	30
TAGLIOLINI AL RAGOUT DI CULATELLO <i>Homemade Tagliolini with Culatello Ragout, Piedmontese Fassona and Extra Virgin Olive Oil</i>	31
LA NOSTRA CACIO E PEPE (minimum 2 people) <i>Bigoli Pasta with Pecorino Romano Cheese</i>	35 per person
FUSILLORO ALLO SCAMPO E VODKA <i>Fusillone Pasta with Piennolo Tomato, Vodka, and Porcupine Langoustine</i>	35
RAVIOLO MODENESE <i>Modenese Raviolo filled with Sheep Ricotta, Herbs, and Nutmeg</i>	28
GNOCCHI ALLA GENOVESE <i>Gnocchi Pasta with Basil Pesto, Valbrenna Goat Cheese and Lemon.</i>	29
RIGATONI AL TARTUFO <i>Rigatoni Pasta with Butter and Black Truffle</i>	38
LINGUINE ALL'ASTICE <i>Linguine with Lobster, Pachino Tomato and Extra Virgin Olive Oil</i>	47

RISOTTO

RISOTTO ALLA MILANESE <i>Rice with Saffron Pistils, Parmigiano Reggiano and Golden Leaf (Tribute to Gualtiero Marchesi)</i>	33
RISOTTO AI PORCINI <i>Rice with Porcini Mushrooms Butter and Parsley</i>	35

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

Minimum of 2 courses per person at dinner

MAIN DISH

FILETTO <i>Beef Filet, Its sauce and Aromatic Herbs</i>	47
COSTOLETTA MILANO <i>Milanese Veal Cutlet breaded and cooked in butter</i>	45
CHATEAUBRIAND (minimum 2 people) <i>Beef Filet served with Field Vegetables and Emilian Roast Gravy</i>	58 per person
LA TAGLIATA <i>Sliced Beef and Tarragon</i>	41
FARAONA <i>Grilled Guinea Fowl Breast with Porto Sauce, served with Parsnip Cream and Swiss Chard.</i>	38
RANA PESCATRICE AL BEURRE BLANC <i>Monkfish with agretti, baked bread, and Beurre Blanc sauce</i>	41
IL PESCATO ALLA SANDRINO <i>Fresh Fish with Seasonal Mushrooms, Swiss Chard, and Primura Potatoes</i>	43
TONNO E FOIE GRAS <i>Seared Adriatic Red Tuna with Foie Gras</i>	45
BLACK COD <i>Black Cod with Yuzu, Miso, and Sautéed Swiss Chard</i>	50
UOVO GRATINATO <i>Baked Egg with Parmesan Cream, Asparagus, and Seasonal Mushrooms.</i>	28

SIDE DISHES II

BAKED POTATOES	
MASHED POTATOES (PURÉE)	
ASPARAGUS	
GREEN SALAD	
CHERRY TOMATOES AND ONION	
SAUTÉED SPINACH WITH LEMON DRESSING	
ROKED SALAD	
SEASONAL MUSHROOMS 11 / 16	
PURÉE WITH SEASONAL MUSHROOMS 16	
PURÉE AND BLACK TRUFFLE 21	

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