

APPETISERS IN SHARING

BURRATA E PAPPÀ	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	18
<i>Purple Eggplant, San Marzano and Mozzarella</i>	
INSALATINA DI CARCIOFI	17
<i>Raw Purple Artichokes and Pecorino Sardo DOP</i>	
BATTUTA DI GAMBERI MAZARA	28
<i>Carpaccio of Red prawns from Mazara del Vallo, Blond Oranges and Herbs of the Dolomites</i>	
PUNTARELLE E ALICI	17
<i>Puntarelle, Bourgogne vinegar and Cetara anchovies</i>	
TARTARE DI FASSONA	18
<i>Small Sirloin Tartare and Leccine Olives</i>	
IL CULATELLO	19
<i>Culatello di Zibello DOP and Bread Sticks</i>	
PATA NEGRA DEI NEBRODI	25
<i>(aged 24 months)</i>	
TARTARE DI TONNO ROSSO	23
<i>Tartare of Bluefin Tuna from the Mediterranean, Camone Tomato and Tropea Onions</i>	
KING CRAB SALAD	43
<i>Alsakan King Crab, Sicilian Datterino, Avocado Hass, Olives and Pra Basil</i>	
TARTARE DI SCAMPI & AVOCADO	26
<i>Raw Atlantic scampi, Avocado and Sorrento Lemon</i>	

THE SPECIALS

VITEL TONNÈ	23
<i>Suckling Calf cooked at low temperature, Tuna Sauce and Pantelleria Capers</i>	
CARPACCIO DELLE LANGHE	23
<i>Carpaccio with Tuna Sauce And Langhe Hazelnuts</i>	
BACCALÀ MANTECATO	21
<i>Creamed cod venetian style with Grilled Polenta Valsugana</i>	
UOVO E TARTUFO	26
<i>Poché Egg with Frothy Primura Potatoes and Black Uncinatum Truffle</i>	

LA GIOIA

FIRST DISHES

RAVIOLI DEL PLIN	23
<i>Ravioli Stuffed with Piedmontese Meat, Seasonal Asparagus e Roast sauce</i>	
TAGLIOLINI AL RAGOUT DI CULATELLO	21
<i>Egg tagliolino with Zibello Culatello Ragout, Piedmontese Fassona and Extra Virgin Olive Oil</i>	
LA NOSTRA CACIO E PEPE	26pp
<i>(minimum 2 people)</i>	
<i>Bigoli with Pecorino Romano Crosta Nera aged 36 months (suggested with addition of Black Truffle + 13pp)</i>	
PASTA E FAGIOLI	26
<i>Mezzi rigatoni and Coralli on a cream of Cuneesi Beans, Rock Mullet, Tarantine Mussels and Black Truffle</i>	
BOTTONI DI ZUCCA	26
<i>Bottoni Pasta with pumpkin and Cabras ricotta, Marron Glacé, Roccaverano robiola and mustard seed sauce</i>	
GNOCCHETTI AGLI SCAMPI	27
<i>Homemade Gnocchi with Abruzzo Potatoes, Raw Norwegian Scampi, Red Prawns, Yellow Corbarino and Basil of Prà</i>	
TAJARIN AL TARTUFO	29
<i>Fresh Tagliolini and Black Truffle</i>	
LINGUINE ALL'ASTICE	39
<i>Linguine Monograno Felicetti with Canadian Lobster, Pachino Tomato and Extra Virgin Olive Oil</i>	

RISOTTI

MILANESE D'ORO	23
<i>"Azienda Agricola Salera" Rice with Saffron Pistils and Golden Leaf (Tribute to Marchesi)</i>	
RISOTTO AI PORCINI	26
<i>"Azienda Agricola Salera" Rice, Occelli Butter and Borgotaro Porcini Mushrooms</i>	

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

MAIN DISHES

FILETTO	37
<i>Fillet O'Connor, Its juice and Aromatic Herbs</i>	
COSTOLETTA ALLA MILANESE	35
<i>Milanese Cutlet with Soutè Primura Potatoes</i>	
CHATEAUBRIAND	39pp
<i>(minimum of 2 people)</i>	
<i>Irish Organic Beef Chateau served with Field Vegetables and Emilian Roast Gravy</i>	
LA TAGLIATA	34
<i>Beef of Red Lombard Cow and Tarragon</i>	
ASTICE AL BEURRE BLANC	39
<i>Scottish Blue Lobster Beurre Blanc Bisque and Toasted Bread Crouton</i>	
BRANZINO ALLA SANDRINO	33
<i>Sea bass with Seasonal mushrooms, Swiss Chard and Primura Potatoes</i>	
TONNO E FOIE GRAS	36
<i>Seared Adriatic Red Tuna with Foie Gras and Herbs of the Dolomites</i>	
POLPO	31
<i>Grilled Octopus, Carmagnola Pepper, Primura Potatoes and Pantelleria Capers</i>	
UOVO AL PADELLINO	25
<i>Gratinated Eggs on "Vacche Rosse" Parmesan Mousse and Spinach</i>	
- FISH OF THE DAY -	120€/kg
<i>(according to availability)</i>	

SIDE DISHES

BAKED POTATOES	8
SAUTÉÉD CHICORY	9
MASHED POTATOES	9
SEASONAL MUSHROOMS	12
SPINACH WITH "BEPPI NO OCCELLI" BUTTER	8
PURÉE WITH SEASONAL MUSHROOMS	15
PURÉE AND BLACK TRUFFLE	16