

APPETISERS

BURRATA E PAPPA	19
<i>Burratina with Tomato Bread Soup</i>	
FINOCCHIO E AVOCADO	18
<i>Fennel, Avocado and Pecorino Cheese</i>	
PARMIGIANA ALLA TOMMASO	21
<i>Purple Eggplant, Tomato and Mozzarella</i>	
PUNTARELLE E ACCIUGHE	19
<i>Puntarelle, Cantabrian Anchovies, and Burgundy Vinegar</i>	
CARPACCIO DELLE LANGHE	25
<i>Raw Beef Carpaccio with Tuna Sauce And Langhe Hazelnuts</i>	
TARTARE DI FASSONA	21
<i>Raw Piedmontese Fassona Tartare, Parmesan Cheese and Wild Rocket</i>	
CULATELLO E GRISSINI	24
<i>Culatello di Zibello DOP and Sesame Breadsticks</i>	
PATA NEGRA DEI NEBRODI	27
<i>Sicilian Ham (aged 24 months)</i>	
TARTARE DI TONNO ROSSO	25
<i>Tartare of Raw Bluefin Tuna from the Mediterranean, Camone Tomato and Tropea Onions</i>	
KING CRAB SALAD	43
<i>King Crab, Sicilian Datterino, Avocado Hass, Olives and Pra Basil</i>	
TARTARE DI SCAMPI & AVOCADO	26
<i>Raw Scampi, Avocado and Sorrento Lemon</i>	

THE SPECIALS TO SHARE

CARCIOFO GRATINATO	23
<i>Albenga Baked and Gratinated Artichoke stuffed with Piedmontese Toma Cheese</i>	
VITEL TONNÈ	26
<i>Suckling Calf cooked at low temperature, Tuna Sauce and Pantelleria Capers</i>	
CAPASANTA E CAVIALE	31
<i>St. Jacques Scallop with Mountain Milk, Chives, and Caviar</i>	
COSTINA E PORCINO	27
<i>Sparerib and Porcini cooked at low temperature with Porcini Mushroom and Black Truffle</i>	

LA GIOIA

FIRST DISHES

Home Made Pasta

RAVIOLI DEL PLIN	26
<i>Ravioli Stuffed with Piedmontese Meat, Seasonal Asparagus e Roast sauce</i>	
TAGLIOLINI AL RAGOUT DI CULATELLO	26
<i>Egg tagliolino with Zibello Culatello Ragout, Piedmontese Fassona and Extra Virgin Olive Oil</i>	
LA NOSTRA CACIO E PEPE	28pp
<i>(minimum 2 people)</i>	
<i>Bigoli Pasta with Pecorino Romano Cheese aged 36 months (suggested with addition of Black Truffle + 13pp)</i>	
FUSILLORO ALLO SCAMPO E VODKA	31
<i>Fusillone Pasta with Piennolo Tomato, Vodka, and Porcupine Scampi</i>	
RAVIOLO MODENESE	27
<i>Green Tortello Pasta with Smoked Sardinian Ricotta, Seasonal Mushrooms with Wild Thyme and Sage</i>	
GNOCCHETTO ALLO ZOLA E CASTAGNE	26
<i>Gnocchetto with Guffanti Sweet Gorgonzola and Val di Susa Chestnuts</i>	
TAJARIN AL TARTUFO	31
<i>Fresh Tagliolini with Butter and Black Uncinatum Truffle</i>	
LINGUINE ALL'ASTICE	43
<i>Linguine Monograno Felicetti with Lobster, Pachino Tomato and Extra Virgin Olive Oil</i>	

RISOTTI

RISOTTO ALLA MILANESE	27
<i>"Azienda Agricola Salera" Rice with Saffron Pistils and Golden Leaf (Tribute to Marchesi)</i>	
RISOTTO AI PORCINI	29
<i>"Azienda Agricola Salera" Rice, Ocelli Butter and Porcini Mushrooms</i>	

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

Minimum of 2 courses per person at dinner

MAIN DISHES

FILETTO	42
<i>Beef Fillet, Its juice and Aromatic Herbs</i>	
COSTOLETTA MILANO	41
<i>Milanese Veal Cutlet breaded and cooked in butter</i>	
CHATEAUBRIAND	55pp
<i>(minimum of 2 people)</i>	
<i>Beef Fillet Chateaubriand served with Field Vegetables and Emilian Roast Gravy</i>	
LA TAGLIATA	38
<i>Cut of Beef of Red Lombard Cow and Tarragon</i>	
FARAONA E ZUCCA	36
<i>Grilled Guinea Fowl Breast glazed with its Citrus Sauce, accompanied by Baked Pumpkin and Sautéed Baby Spinach</i>	
RANA PESCATRICE AL BEURRE BLANC	39
<i>Monkfish with agretti, baked bread, and Beurre Blanc sauce</i>	
BRANZINO ALLA SANDRINO	38
<i>Sea Bass with Seasonal Mushrooms, Swiss Chard, and Primula Potatoes</i>	
TONNO E FOIE GRAS	38
<i>Seared Adriatic Red Tuna with Foie Gras and Herbs of the Dolomites</i>	
BLACK COD	48
<i>Black Cod with Yuzu, Miso, and Sautéed Swiss Chard</i>	
UOVO AL PADELLINO	26
<i>Baked Eggs on "Vacche Rosse" Parmesan Mousse, with Grilled Baby Spinach and Spring Onion</i>	

SIDE DISHES

BRAISED CHICORY	9
BAKED POTATOES	9
MASHED POTATOES (PURÉE)	10
ASPARAGUS	10
SEASONAL MUSHROOMS	11 / 15
CHERRY TOMATOES AND ONION	9
SPINACH WITH "BEPPINO OCCELLI" BUTTER	8
GREEN SALAD	8
PURÉE WITH SEASONAL MUSHROOMS	15
PURÉE AND BLACK TRUFFLE	16

coperto 5

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