

APPETISERS

BURRATA E PAPPA <i>Burratina with Tomato Bread Soup</i>	19
FINOCCHIO E AVOCADO <i>Fennel, Avocado and Pecorino Cheese</i>	18
PARMIGIANA ALLA TOMMASO <i>Purple Eggplant, Tomato and Mozzarella</i>	19
CARCIOFO D'ALBENGA E PARMIGIANO <i>con Radicchio, Parmigiano "Vacche Rosse" e Balsamico Invecchiato</i>	19
CARPACCIO DELLE LANGHE <i>Raw Beef Carpaccio with Tuna Sauce And Langhe Hazelnuts</i>	25
TARTARE DI FASSONA <i>Raw Piedmontese Fassona Tartare, Parmesan Cheese and Wild Rocket</i>	19
CULATELLO E MELONE <i>Culatello di Zibello DOP and Mantovan Melon</i>	25
PATA NEGRA DEI NEBRODI <i>Sicilian Ham (aged 24 months)</i>	27
TARTARE DI TONNO ROSSO <i>Tartare of Raw Bluefin Tuna from the Mediterranean, Camone Tomato and Tropea Onions</i>	23
KING CRAB SALAD <i>King Crab, Sicilian Datterino, Avocado Hass, Olives and Pra Basil</i>	43
TARTARE DI SCAMPI & AVOCADO <i>Raw Scampi, Avocado and Sorrento Lemon</i>	26
BATTUTA DI GAMBERI MAZARA <i>Carpaccio of Raw Red prawns from Mazara del Vallo, Blond Oranges and Herbs of the Dolomites</i>	28

THE SPECIALS TO SHARE

VITEL TONNÈ <i>Suckling Calf cooked at low temperature, Tuna Sauce and Pantelleria Capers</i>	26
TRIGLIE E ASPARAGO <i>Marinated red mullet with purple asparagus and Brioche Bread</i>	25
SANDWICH DI BIANCA ROMAGNOLA <i>Diaphragm with Roast Mayo, tabasco, and Caramelized Onion</i>	25
MOECHE ALLA VENEZIANA <i>Fried Soft-Shell Crabs with ice Fennel and Cucumber</i>	28

LA GIOIA

FIRST DISHES

Home Made Pasta

RAVIOLI DEL PLIN <i>Ravioli Stuffed with Piedmontese Meat, Seasonal Asparagus e Roast sauce</i>	25
TAGLIOLINI AL RAGOUT DI CULATELLO <i>Egg tagliolino with Zibello Culatello Ragout, Piedmontese Fassona and Extra Virgin Olive Oil</i>	25
LA NOSTRA CACIO E PEPE <i>(minimum 2 people)</i> <i>Bigoli Pasta with Pecorino Romano Cheese aged 36 months (suggested with addition of Black Truffle + 13pp)</i>	27pp
PASTA, PATATE E VONGOLE <i>Tubetti Pasta with straight Potatoes, clams, Baby Squid, Parsley, and Crusco pepper</i>	26
TORTELLI VERDE ALLA MODENESE <i>Tortelli filled with Ricotta and Herbs in Butter and Sage Sauce</i>	26
GNOCCHETTI AGLI SCAMPI <i>Homemade Gnocchi with Abruzzo Potatoes, Raw Scampi, Red Prawns, Yellow Tomato Corbarino and Basil of Prà</i>	27
TAJARIN AL TARTUFO <i>Fresh Tagliolini with butter and Black Uncinatum Truffle</i>	29
LINGUINE ALL'ASTICE <i>Linguine Monograno Felicetti with Lobster, Pachino Tomato and Extra Virgin Olive Oil</i>	41

RISOTTI

RISOTTO ALLA MILANESE <i>"Azienda Agricola Salera" Rice with Saffron Pistils and Golden Leaf (Tribute to Marchesi)</i>	26
RISOTTO AI PORCINI <i>"Azienda Agricola Salera" Rice, Ocelli Butter and Porcini Mushrooms</i>	28

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

Minimum of 2 courses per person at dinner

MAIN DISHES

FILETTO <i>Beef Fillet, Its juice and Aromatic Herbs</i>	39
COSTOLETTA MILANO <i>Milanese Veal Cutlet breaded and cooked in butter</i>	36
CHATEAUBRIAND <i>(minimum of 2 people)</i> <i>Beef Fillet Chateaubriand served with Field Vegetables and Emilian Roast Gravy</i>	55pp
LA TAGLIATA <i>Cut of Beef of Red Lombard Cow and Tarragon</i>	35
FARAONA E CIPOLLOTTO <i>Grilled guinea fowl breast with baked spring onion, radicchio, mustard seeds, and Moscato roast reduction</i>	38
RANA PESCATRICE AL BEURRE BLANC <i>Monkfish with agretti, baked bread, and Beurre Blanc sauce</i>	39
BRANZINO ALLA SANDRINO <i>Sea Bass with Seasonal Mushrooms, Swiss Chard, and Primula Potatoes</i>	36
TONNO E FOIE GRAS <i>Seared Adriatic Red Tuna with Foie Gras and Herbs of the Dolomites</i>	36
BLACK COD <i>Black Cod with Yuzu, Miso, and Sautéed Swiss Chard</i>	48
UOVO AL PADELLINO <i>Trentino egg with green beans, Giarretana onion in Agro, seasonal mushrooms, and Parmesan cheese</i>	25

SIDE DISHES

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

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