

APPETISERS IN SHARING

19	BURRATA E PAPPÀ <i>Burratina with Tomato Bread Soup</i>
18	INDIVIA E AVOCADO <i>Endive, Avocado and Pecorino Cheese</i>
19	PARMIGIANA ALLA TOMMASO <i>Purple Eggplant, Tomato and Mozzarella</i>
18	PUNTARELLE E ACCIUGHE <i>Puntarelle, Cantabrian Anchovies, and Vinegar</i>
17	ALICI E PAN BRIOCHE <i>Galician anchovies and onion on brioche bread</i>
18	TARTARE DI FASSONA <i>Raw Piedmontese Fassona Tartare, Parmesan Cheese and Wild Rocket</i>
23	CULATELLO E GRISSINI <i>Culatello di Zibello Ham and Ermes Rice Grissini</i>
27	PATA NEGRA DEI NEBRODI <i>Sicilian Ham (aged 24 months)</i>
23	TARTARE DI TONNO ROSSO <i>Tartare of Raw Bluefin Tuna from the Mediterranean, Camone Tomato and Tropea Onions</i>
43	KING CRAB SALAD <i>King Crab, Sicilian Datterino, Avocado Hass, Olives and Pra Basil</i>
26	TARTARE DI SCAMPI & AVOCADO <i>Raw Scampi, Avocado and Sorrento Lemon</i>
28	BATTUTA DI GAMBERI MAZARA <i>Carpaccio of Raw Red prawns from Mazara del Vallo, Blond Oranges and Herbs of the Dolomites</i>

THE SPECIALS

25	VITEL TONNÈ <i>Suckling Calf cooked at low temperature, Tuna Sauce and Pantelleria Capers</i>
23	CARPACCIO DELLE LANGHE <i>Raw Beef Carpaccio with Tuna Sauce And Langhe Hazelnuts</i>
21	SANDWICH DI BIANCA ROMAGNOLA <i>Diaphragm with Roast Mayo, tabasco, and Caramelized Onion</i>
29	UOVO E CAVIALE <i>Poached Egg with Ossetra Caviar, Jerusalem Artichoke Foam, and Black Truffle</i>

LA GIOIA

FIRST DISHES

Home Made Pasta

25	RAVIOLI DEL PLIN <i>Ravioli Stuffed with Piedmontese Meat, Seasonal Asparagus e Roast sauce</i>
23	TAGLIOLINI AL RAGOUT DI CULATELLO <i>Egg tagliolino with Zibello Culatello Ragout, Piedmontese Fassona and Extra Virgin Olive Oil</i>
26pp	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>
26	Pasta E FAGIOLI <i>Half Rigatoni and Coralli on a Cream of Cuneo Beans, Red Mullet, Taranto Mussels, and Uncinatum Black Truffle</i>
26	BOTTONI DI ZUCCA <i>Bottoni pasta stuffed with Pumpkin, Toma Cheese Fondue, and Whole Grain Mustard</i>
27	GNOCCHETTI AGLI SCAMPI <i>Homemade Gnocchi with Abruzzo Potatoes, Raw Scampi, Red Prawns, Yellow Tomato Corbarino and Basil of Prà</i>
29	TAJARIN AL TARTUFO <i>Fresh Tagliolini with butter and Black Uncinatum Truffle</i>
39	LINGUINE ALL'ASTICE <i>Linguine Monograno Felicetti with Lobster, Pachino Tomato and Extra Virgin Olive Oil</i>

RISOTTI

24	MILANESE D'ORO <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 Borgotaro 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

39	FILETTO <i>Beef Fillet, Its juice and Aromatic Herbs</i>
36	COSTOLETTA ALLA MILANESE <i>Milanese Veal Cutlet breaded and cooked in butter</i>
43pp	CHATEAUBRIAND <i>(minimum of 2 people)</i> <i>Beef Fillet Chateaubriand served with Field Vegetables and Emilian Roast Gravy</i>
35	LA TAGLIATA <i>Cut of Beef of Red Lombard Cow and Tarragon</i>
38	AGNELLO D'ALPAGO <i>Alpago Lamb Shank with its own jus and Mashed Potatoes</i>
39	ASTICE AL BEURRE BLANC <i>Blue Lobster, Beurre Blanc Bisque and Toasted Bread Crouton</i>
36	BRANZINO ALLA SANDRINO <i>Sea Bass with Seasonal Mushrooms, Swiss Chard, and Primula Potatoes</i>
33	TONNO E FOIE GRAS <i>Seared Adriatic Red Tuna with Foie Gras and Herbs of the Dolomites</i>
48	BLACK COD <i>Black Cod with Yuzu, Miso, and Sautéed Swiss Chard</i>
25	UOVO E FUNGHI <i>Egg with Seasonal Mushrooms, Spinach, and Parmesan Mousse</i>
120€/kg	- FISH OF THE DAY - <i>(according to availability)</i>

SIDE DISHES

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

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