

# GIOIA

Today's Specials

## Antipasti / Starters

Fish Soup <sup>23,21,28,14,21,20</sup>	17,90
Antipasto Misto Gioia / Mixed Gioia Starter Plate <sup>21,20,26,29,23,27</sup>	16,90
Beef Fillet Carpaccio with Rocket and Parmesan <sup>26,29</sup>	14,90
Vitello Tonnato <sup>23,26,22,27</sup>	14,50
Beetroot with Sheep's Cheese and Pistachios <sup>26</sup>	13,50
Fresh Tuna Tartare with Avocado and Sesame <sup>23,30</sup>	19,50
Pan-Fried Wild-Caught King Prawns in Garlic-Chili Oil <sup>21</sup>	19,90
Pear Carpaccio with Baked Goat Cheese and Orange Caramel <sup>26</sup>	14,90
Guacamole with Smoked Wild Salmon <sup>23</sup>	17,90
Half Avocado with Crayfish in Honey-Mustard Sauce <sup>29,26,21</sup>	14,90
Avocado-Tomato Tartare with Stracciatella Burrata, Rocket-Basil Pesto and Pine Nuts <sup>27,26,27</sup>	18,90
Bruschetta with Stracciatella Burrata and Pine Nuts <sup>20,26</sup>	14,90

## Insalate / Salads

Caesar Salad with Turkey Breast and Croutons <sup>26,22,23,29,20</sup>	14,90
or with King Prawns <sup>21</sup>	19,90
Summer Salad with Fried Calamari, Prawns, Anchovies and Octopus in Lemon Vinaigrette <sup>20,23,32,21</sup>	19,90
Lamb's Lettuce with Pan-Fried Calf's Liver and Pine Nuts <sup>20,26,27</sup>	19,90
Mixed Salad with Baked Goat Cheese, Nuts and Strawberries in Orange Dressing <sup>26,24</sup>	18,90
Wild Herb Salad with Beef Fillet Tips and Green Asparagus <sup>20</sup>	22,90

## Pasta / Noodles

Taglierini with Fresh Truffles in Truffle Sauce <sup>20,22,26</sup>	24,90
with Beef Fillet	33,90
Black Taglierini Scoglio with King Prawns, Mussels and Clams in Bisque Sauce <sup>20,32,22,21,23</sup>	24,90
Tagliatelle with Veal Ragout and Fresh Chanterelles <sup>20,22</sup>	29,90
Strozzapreti with Stracciatella Burrata and Pine Nuts in Rocket Pesto Cream <sup>20,22,26,27</sup>	19,90
Penne Estate with Rocket, Olives, Tomatoes, Parmesan, Pine Nuts, Celery and Stracciatella Burrata <sup>20,26</sup>	22,90

## Carne / Meat

Argentinian Beef Fillet with Fresh Truffles in Truffle Sauce <sup>26</sup>	44,90
Pan-Fried Calf's Liver in Butter and Sage <sup>20,26</sup>	27,90
Ossobuco alla Milanese / Braised Veal Shank on Saffron Risotto <sup>26,28,20</sup>	32,90
Tagliata of Argentinian Rump Steak with Rocket and Parmesan	29,90
Pan-Fried Veal Escalopes with Fresh Chanterelles all'Italiana <sup>20</sup>	29,90

## Pesce / Fish

Pesce Misto alla Gioia / Mixed Fish Plate with Mediterranean Sauce <sup>23,26,20</sup>	32,90
Whole Oven-Baked Sea Bream with Fresh Herbs <sup>23,20</sup>	30,90
Grilled Octopus Arms on Mashed Potatoes and Neapolitan Endive Salad <sup>20,32,26,27</sup>	32,90
Short-Seared Tuna Steak in a Sesame Crust with Ginger, Wakame Seaweed and Wasabi <sup>23,20</sup>	32,90

## Dolce / Dessert

Chocolate Mousse <sup>26,22</sup>	7,90
Tiramisù <sup>20,22,26</sup>	7,90
Homemade Almond Parfait <sup>26,27</sup>	7,90
Fresh Strawberries with Mascarpone Cream <sup>26</sup>	8,90
Crème Brûlée with Vanilla Ice Cream <sup>22,26</sup>	9,90
Panna Cotta ai Frutti di Bosco / with Wild Berries <sup>26</sup>	8,00
Fantasia di Dolci alla Gioia / Gioia Dessert Selection <sup>26,22,27</sup>	14,90

Please ask our staff for information about allergens and additives.