

JOYA D'EATALIA

Focaccia | Tomato salsa, confit garlic, olive oil and aged balsamic vinegar **28**

Spicy plate | 18

ANTIPASTI

Firenze pizza | chard and spinach stew, mascarpone and truffle cream, olive oil and parmesan **54**

Anchovy | Cortina olive oil, smoked butter, and "pita" hot from the tabun **52**

Parmesan fries | Potato butter, lemon zest and black truffles **36**

PRIMI

Roasted beets | Citrus and beetroot vinaigrette, herbs, olive oil, focaccia chips and St. Mor charcoal **58**

Arancini | Crispy risotto and mozzarella balls, Neapolitan tomato cream and Parmesan **48**

Silk polenta | Wild mushrooms, roasted roots, a perfect egg, Turkish spinach, and parmesan **68**

Zucchini soup | Leek, garlic and spinach, goat yogurt, oregano, and crunchy almonds **46**

Pongo | Fried ravioli filled with spinach and feta, a basket of tomatoes, basil oil and hot pepper **62**

INSALATE

Green salad | Lettuce, arugula, kale leaves, citrus vinaigrette, cranberries, Granny Smith apple, crunchy almonds, and goat gouda **64**

Tomato salad | Lemon ricotta, cherry and garlic confit, purple onion, hot pepper, and pesto bruschetta **64**

Caesar salad | Crispy lettuce hearts, anchovies, capers, croutons, soft egg, and parmesan **58**

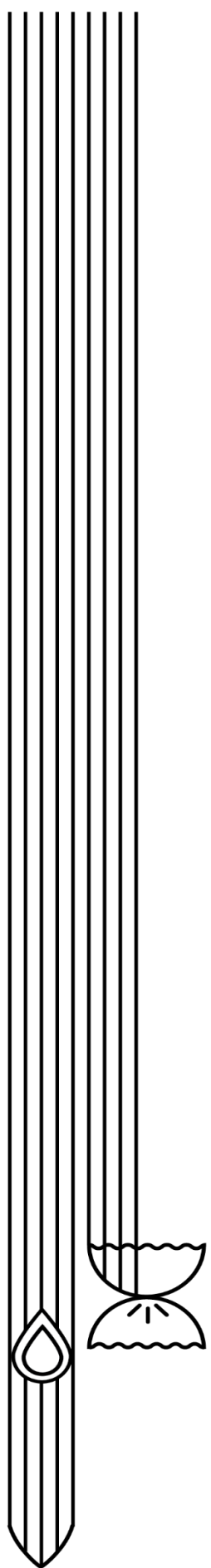
Panzanella salad | Cherry tomatoes, cucumber, red onion, hot pepper, Kalamata olives, arugula, basil, croutons, olive oil, red wine vinegar and feta **64**

CRUDO

Carpaccio Yellow Tail | Labane, hot pepper, olive oil, oregano, crunchy almonds, and tomato seeds **74**

Fishermen's bruschetta | Red tuna, chipotle aioli, tomatoes, green onions, hot pepper, and olive oil **72**

Salmon tartare | Green onion, hot pepper, Tassos's olives, smoked tomato cream and olive oil **74**



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PASTA

Zucchini Linguini | Leek fondue, white wine, cream, parmesan, lemon gremolata and herbs **72**

Arbiata | Classic tomato sauce, pepperoncini, garlic, and parsley **68**

Mushroom madelini | Forest, portobello, champignon, garlic, white wine, parsley cream and parmesan **68**

Linguini Putanska | Anchovies, garlic, tomatoes, capers, chili, Clemente olives, oregano, and parsley **76**

Truffle and chestnut gnocchi | Grilled mushrooms, white wine, Turkish spinach, butter, and parmesan **84**

Ali e Olio | Garlic, hot pepper, cherry tomatoes, artichoke, oregano, basil, parsley, and feta **72**

Pomodoro | Tomato sauce, garlic, chili, basil, and ricotta fresco **64**

Tomato cream | Classic tomato sauce, basil, cream, and parmesan **68**

Ricotta and mushroom tortellini | Sage butter, green peas, spinach, and parmesan **84**

For gluten-free options ask the waiter.

SECONDI

Fillet sea bass on the plancha | Mushroom risotto, mascarpone, and parmesan **134**

Citrus salmon | scalded and caramelized, seasonal green vegetables, basil and chives **128**

Sea fish fillet | leek confit, roasted roots, wild mushrooms, Turkish spinach, white wine, and fish stock **136**

Zucchini Lasagna | Pasta sheets, eggplant, zucchini, tomato cream and ricotta, mozzarella, parmesan, and truffle mascarpone **76**

Mushroom risotto | arborio rice, black truffle puree, butter, parmesan, and chives **78**

PIZZA

Margarita | Tomato sauce, mozzarella, basil, olive oil and parmesan **66**

Anchovy | Tomato sauce, roasted peppers, chili, mozzarella, basil, and a half-boiled egg **78**

Bianca | Truffle mascarpone cream, champagne and portobello mushrooms, mozzarella and parmesan **74**

Tuscany | Classic tomato sauce, mozzarella, confit garlic, grated tomatoes, clemente olives, arugula, and parmesan **76**

Florentine | Mascarpone cream, Turkish spinach and chard stew, egg, and lamb feta **74**

Hot fire | tomato sauce, chipotle, mozzarella, basil, hot peppers, parmesan and sriracha sauce **72**

