

“ I search through nature and change it  
so I can understand it and represent its essence.  
I like doing this in a teasing, playful way.  
My cuisine is a stroll through an imaginary landscape:  
metaphysical, surreal, hyper-realistic, but real.  
My dishes consist of small containers with different shapes,  
colors and flavors that contrast and complement  
one another: fragments of nature.  
Each creation has a title that represents an idea linked  
to the season, to a bit of news, to one of my thoughts.  
What exactly are these dishes?  
A vision of time that changes continuously,  
and yet, never changes.  
Have fun!”

Pietro Leemann



# *Our Menus for Summer*

Joia's tasting menus are the ideal way to explore the secrets of my cuisine. "Zenith" is the very essence of it. Conceived in small portions, it embodies all the creations of each season.

"Emphasis on nature" and "Discovery" are also highly satisfying.

They comprise a series of dishes proportionately sized to the number of courses. Enjoy browsing!

## *Discovery*

*This is part of Joia's tradition: a light, satisfying sequence of flavors that are close to nature.*

90,00

**The source of life**

**Sister moon**

**The navel of the world**

**Be vegetarian, be happy!**

**The dessert you prefer from our à-la-carte menu**

## *Emphasis on Nature*

*This is a grand vegetarian menu with eight appetizing courses that are fun and stimulating.*

*Each course is a composition of ideas that best represent the season.*

100,00

**Not only by bread men live**

**Solaris**

**Synchronicity**

**Midsummer night's dream**

**Privileged relationship**

**Tasting of three cheeses from our trolley**

**Flower at East**

**The dessert you prefer from our à-la-carte menu**

# Zenith

*A frolic of small courses come one after the other with a certain rhythm without beginning and without end. Food is conceived here as a vehicle for emotion and memory. Zenith provides the chance to spend a carefree evening beyond the constrictions of time.*

120,00

**Not only by bread men live**

**A doorway to Heaven**

**Synchronicity**

**Inner landscape**

**Divertissement, thinking about summer and zen**

**Privileged relationship**

**Under a colourful blanket**

**Cheese tasting from our trolley**

**Pomo d'oro**

**Gong**

**Five minutes**

This menu works best if the whole table orders it.

## *Wine Tasting*

TRY OUR PROPOSALS BY THE GLASS FROM THE WINE LIST AND COMBINE THEM WITH OUR SAMPLER MENUS,  
OR FOR INDIVIDUAL À LA CARTE DISHES.

Flight of three superior, medium bodied wines: 25,00

Flight of three fine, well-structured wines: 50,00

Selection of three precious and vintage wines: 90,00

Selection of four precious and vintage wines: 120,00

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**All our ingredients have been selected for their organic or biodynamic origin:  
this choice and taste safeguards our dear planet and protects our inner landscape.**

*Our dishes are prepared without eggs, many of them without flour and dairy products.  
This is not done to alter the taste, but to make the dish lighter and better balanced.  
Food need not just be good, it needs to make us feel good after eating it.*

Vegan 🍏  
Gluten-free 🍷

## *Antipasto*

### **Not only by bread men live**

Panzanella with crunchy vegetables, tomato, plum and oregano, heart of kidney beans flavoured with wasabi, refreshing bed of saffron and rasperry 🍏

26,00

### **The source of life**

Cicerale chickpea hummus, pâté with grass peas, sweet pepper and cumin, nasturtium leaves, dog rose emulsion, teff and summer truffle blinis 🍏 🍷

27,00

### **Solaris**

Terrine with barbecued eggplants, tapioca and herbs, carrots and orange sauce, melon sorbet 🍏 🍷

28,00

### **A doorway to Heaven**

Almonds white mousse with herbs, flowers and vegetables salad, toasted walnuts, avocado, basil pesto and Japanese basil tempura, toasted sesame steaming sorbet 🍏 🍷

29,00

## *Soups*

### **Synchronicity**

Fresh emulsion with date tomatoes and gently spicy strawberry, soft froth with lemon verbena and mint rain, lemon balm and dill from our synergistic garden 🍏 🍷

27,00

### **Sister moon**

Gazpacho with yogurt and crescenza cheese, thin slices of cucumbers and radish, marinated with "umeboshi", watercress sprouts, toasted lentils morsel and turmeric flavour 🍷

26,00

## *First Courses*

### **The navel of the world**

Risotto with chanterelles, tomato and Sarawak pepper, scent of roses from my garden 🍏 🍷  
28,00

### **Midsummer night's dream**

Corn crêpe filled with porcini mushrooms and taleggio, Parmesan, dehydrated olives and capers, almonds and chives emulsion 🍷  
29,00

### **Inner landscape**

Buckwheat noodles with vegetables, served at room temperature and dressed with toasted pistachio oil, fennels and spinach flan, peas cream, our nuts dashi rich in herbs 🍏 🍷  
27,00

### **Divertissement, thinking about summer and zen**

Folded dumpling, filled with smoked eggplants and oregano, red pepper and yuzu emulsion, gently spicy chards and peel of citrus fruits 🍏  
29,00

## *Main Courses*

### **Be vegetarian, be happy!**

Summer vegetables, sweet green peppers, courgettes, eggplant, shitaké, tomato, cooked for long time at low temperatures, heirloom tomatoes with lovage salt, apricots chutney, leeks aioli 🍏 🍷  
34,00

### **Privileged relationship**

Violet eggplant, grilled porcino mushroom and our tofu in Tandori, "bouquet garni" with vegetables and herbs, confi peppers, Grenoble sauce with lemon, capers and parsley 🍏 🍷  
35,00

### **Under a colourful blanket**

Walk in that wood, with green celery pesto, heart of courgettes and lemon balm, green beans, cubes of smoked ricotta cheese, crunchy sage, okra, blueberry and other surprises, hidden under a soft and tasty impalpable mantle 🍷  
33,00

### **Anima Mundi**

Broad beans, peas, quinoa and nettles pie, tasty and crunchy layers with herbs from our garden, crunchy green celery, melon and raspberry, two Maghreb sauces 🍏 🍷  
33,00

## *Cheeses à la Carte*

### SELECTION OF GREAT ITALIAN CHEESES FROM OUR CUTTING BOARD

With plant rennet and aged in the cellar under the rock, hidden in the wood out back

Choice of five (100 grams)

25,00

Choice of eight (150 grams)

29,00

*(served with peppers mustard, wildflowers honey,  
plums and thyme compote)*

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### ***Suppliers, neighbours, friends of nature, respectful of life and our health:***

*Chiara Onida from Boscasso, Federica Baj and family for asparagus and potatoes, Corbari Farm for fruits and vegetables, Luca Sala from Cascina Selva for milk, cream and plant rennet cheese, Gabriele Corti from Cascina Caremma for rice, protected by Slow Food, the meadows and forests of Giumaglio that give me, from spring to autumn, fruits and many ideas that are Joia cuisine essence. And from our synergistic garden, which is giving us great satisfaction with mixed herbs, salads and fruits of incredible taste.*



*All our ingredients may contain allergens.  
Please inform our staff about your nutritional needs.*

**Products which may cause allergies or intolerances**

1. Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof, except:
  - a) wheat based glucose syrups including dextrose;
  - b) wheat based maltodextrins;
  - c) glucose syrups based on barley;
  - d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin.
2. Eggs and products thereof.
3. Fish and products thereof, except:
  - a) fish gelatine used as carrier for vitamin or carotenoid preparations;
  - b) fish gelatine or Isinglass used as fining agent in beer and wine;
4. Peanuts and products thereof.
5. Soybeans and products thereof, except:
  - a) fully refined soybean oil and fat;
  - b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources;
  - c) vegetable oils derived phytosterols and phytosterol esters from soybean sources;
  - d) plant stanol ester produced from vegetable oil sterols from soybean sources.
6. Milk and products thereof (including lactose), except:
  - a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin;
  - b) lactitol.
7. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.
8. Celery and products thereof.
9. Mustard and products thereof.
10. Sesame seeds and products thereof.
11. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO<sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.
12. Lupin and products thereof.

# Desserts

## Gong

Historic Joia dessert with milk soft froth, flavoured with vanilla, mixed berries and amaretto brittle, vanilla and raspberry sauce, our blueberry compote 🍓

17,00

## Health

Apricot little raw cake with strawberry and ginger sorbet, peach emulsion (no added sugar) 🍓 🍓

17,00

## Riquadro

Summer fruits with hazelnuts halva, carrots peel cream, biscuit with oat, malt and raisins, almonds okara powder and coffee (no added sugar) 🍓 🍓

17,00

## Macondo

Chocolate and coconut cream, with Sicilian mango cream and mint sauce, mulberry ice-cream, almond froth 🍓 🍓

18,00

## Five minutes

Chocolate and red fruits terrine, chocolate mousse and pepper custard, rose stracciatella, soft gianduiotto 🍓 🍓

18,00

## Pomo d'oro

Tomato, diced vegetables, rhubarb and seasonal fruits, lightly canned and spicy, basil sorbet 🍓 🍓

17,00

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*We have decided to flash freeze some of our ingredients to guarantee enhanced freshness, excellent preservation, and high hygienic standards.*

***Putting Humpty Dumpty Together Again (egg apparent)***

*“Take a chicken egg, make a tiny hole in the shell and remove  
the white and the yolk. Discard the yolk,  
add the white to a dense broth and mix well.  
Pour the mixture into the egg, close the hole with a piece of paper  
and steam it. When it is cooked, peel off the shell,  
and you will find before you an exceptionally good, whole,  
false, hard boiled egg.”*

Yuan Mei  
*Gastronome Chinese poet of the 18th century.*