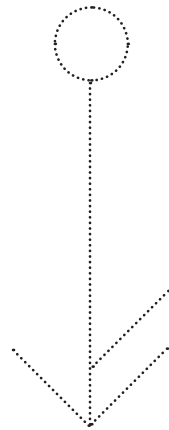






*“ I  
search through  
nature and change it  
so I can understand it  
and represent its essence.  
I like doing this in a teasing, playful  
way. My cuisine is a stroll through  
an imaginary landscape: metaphysical,  
surreal, hyper-realistic, but real.  
My dishes consist of small  
containers with 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 MENU FOR SUMMER

*Joià'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.*

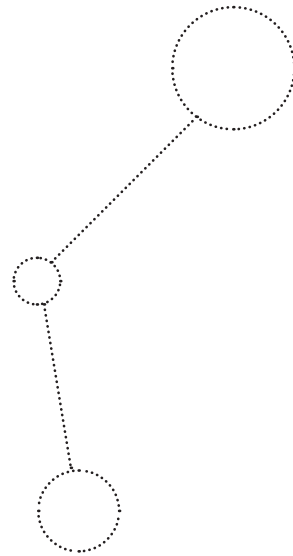
*"Emphasis on nature" and "Discovery" are also highly satisfying.  
They comprise a series of dishes proportionately sized to the number of courses.  
Enjoy browsing!*

### ZENITH

130,00

Man does not live on bread alone  
Eat the leaf  
Sister moon  
Inner landscape  
Divertissement, thinking about summer and Zen  
Be happy!  
The titanic power of goodness  
Cheese tasting  
Pomo d'oro  
Gong  
Five minutes

*This menu works better if the whole  
table orders it*



### EMPHASIS ON NATURE

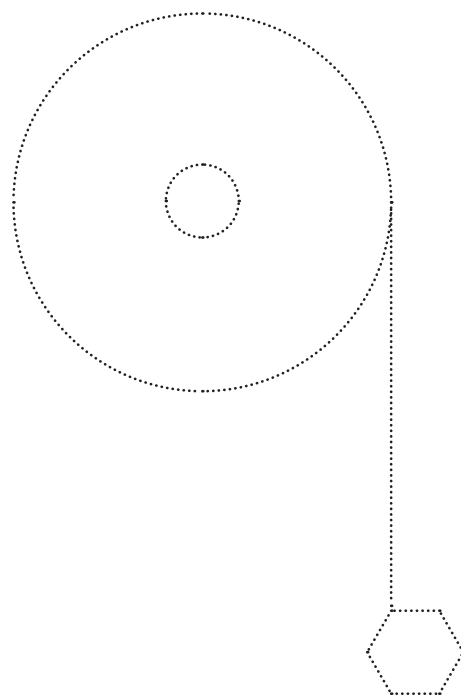
110,00

Eat the leaf  
Solaris  
Brother sun  
The glass bead game  
Privileged relationship  
Tasting of three cheeses  
A house in the East  
The dessert you prefer

**DISCOVERY**

90,00

A doorway to Heaven  
Sister moon  
The navel of the world  
Under a colourful blanket  
The dessert you prefer



**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.*

Selection of three superior, medium bodied wines 30,00

Selection of three fine, well-structured wines 60,00

Selection of three precious and vintage wines 95,00

Selection of four precious and vintage wines 130,00



gluten-free



plant-based





## STARTERS



### **Eat the leaf**

Enchanting taste landscape, with homemade avocado pesto, colourful salad with Asian dressing, roasted peas and spring onion tempeh, Lebanese-style pepper pâté

30,00  

### **Solaris**

Refreshing caponata in terrine, flavoured with capers and saffron, baby carrots and orange light sauce, melon sorbet

29,00  

### **Man does not live on bread alone**

Panzanella with crunchy vegetables, wasabi-flavoured cannellini bean core, raspberry contrast, shiso, strawberry and lovage sorbet funny composition

29,00 

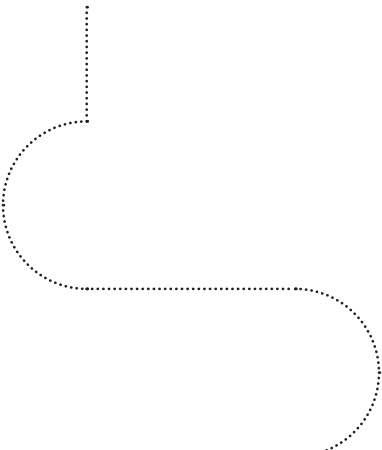
### **A doorway to Heaven**

Japanese-style well cooked and soft eggplant, mosaic with sauces in contrast, summer guazzetto, rich in herbs, crudités and flowers, diced porcini mushrooms and Vallemaggia pepper

30,00  

gluten-free 

plant-based 



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

## SOUPS

### **Brother sun**

Datterini tomato and strawberry gazpacho with watermelon slush, miso and harissa marinated daikon

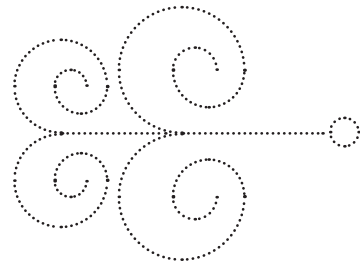
28,00  

### **Sister moon**

Crescenza cheese soft cream with basil pesto, fresh turmeric emulsion, eggplant babaganush, toasted almonds and watercress sprouts

28,00 

## FIRST COURSES



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

Risotto, creamed with tomatoes and their essence, finferli mushrooms and wild puffed rice, pepper veg butter (15-minute cooking)

32,00  

### **The glass bead game**

Gluten-free little gnocchi, truffle vegetable spheres, Parmesan and gorgonzola cheese light sauce

 32,00

### **Inner landscape**

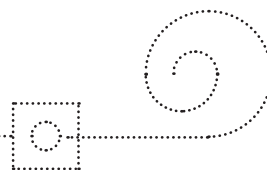
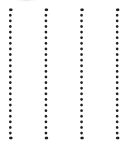
Buckwheat and well roasted Thai-flavoured vegetables, coconut and lemongrass sauce, pureed edamame, cauliflower and yuzu emulsion, wild herbs by my meadows

  30,00

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

Ancient grain raviolo filled with spinaches, nettles and almond ricotta, roasted porcini mushrooms, warm savory soup

32,00 





## MAIN COURSES

### **The titanic power of goodness**

Reverential tribute to Gualtiero, homemade light fried, with the most appropriate summer vegetables, crunchy panella, served with a dripping of new flavours and emotion

40,00 🐝 🍏

### **Be happy!**

Revolutionary veggie mozzarella with homemade rye cracker, cuore di bue tomato carpaccio, seasoned with tarragon salt and basil pesto

38,00 🍏

### **Under a colourful blanket**

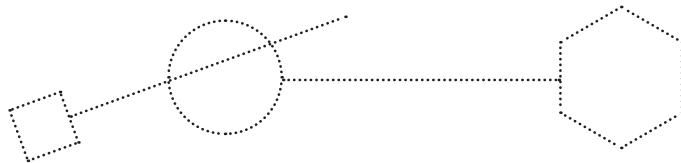
A walk in that wood, with green pesto, fennel and lemon peel core, fresh borlotti beans, gently smoked ricotta cheese, crispy sage, blueberries and other surprises, hidden under a soft, tasty and impalpable mantle

38,00 🐝

### **Privileged relationship**

Barbecued coscia pear, porcini and shitaké mushrooms, with tasty chickpea hummus, gently spicy sesame sauce, combined with a play of taste, served with summer truffle-flavoured puree

45,00 🐝 🍏



## SELECTION OF GREAT ITALIAN CHEESES FROM OUR PLATE

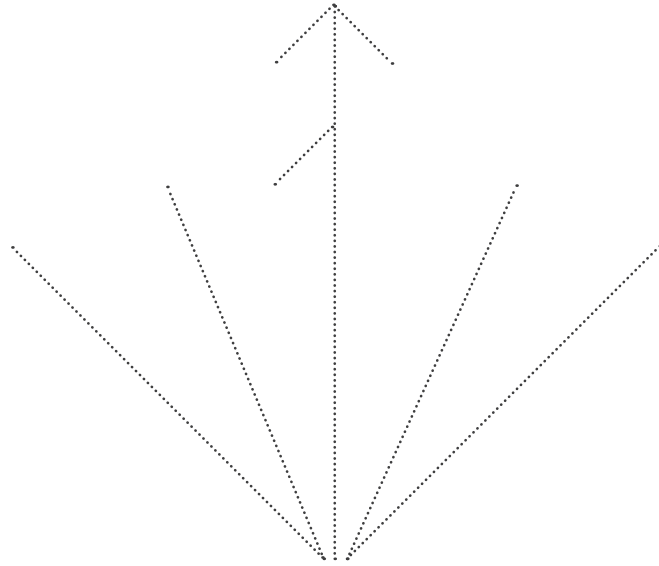
Choice of five types 25,00

Choice of eight types 30,00

Choice of seven homemade veg cheeses 30,00

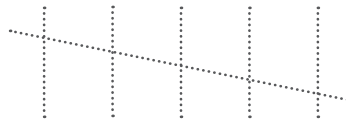
(served with beetroot mustard, flower honey, peach compote,  
homemade Swedish-style bread)





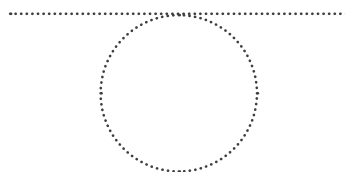
**Suppliers, neighbours, friends of nature,  
respectful of life and our health**

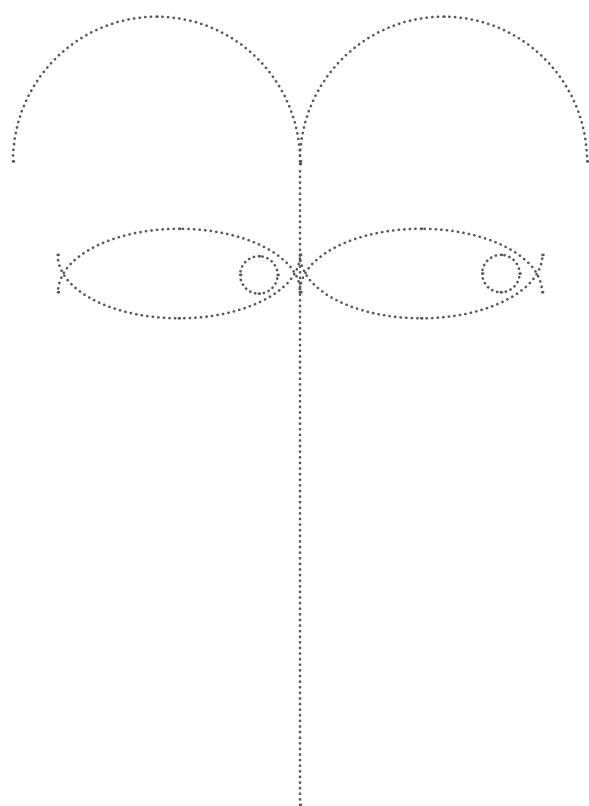
Boscasso by Chiara Onida,  
Asparagus and potatoes by Federica Baj and family,  
Fruits and vegetables by Corbari Farm,  
Milk, cream and cheese with plant rennet by Luca Sala, Cascina Selva,  
Rice by Gabriele Corti, Cascina Caremma, Rosso Rapa by our friend Gianluca  
Ferrari, Orto Sano by Giovanni, Slow Food Presidia,  
Giumaglio's meadows and forests that, from spring to autumn, give me  
fruits and many ideas that are Joia cuisine essence.

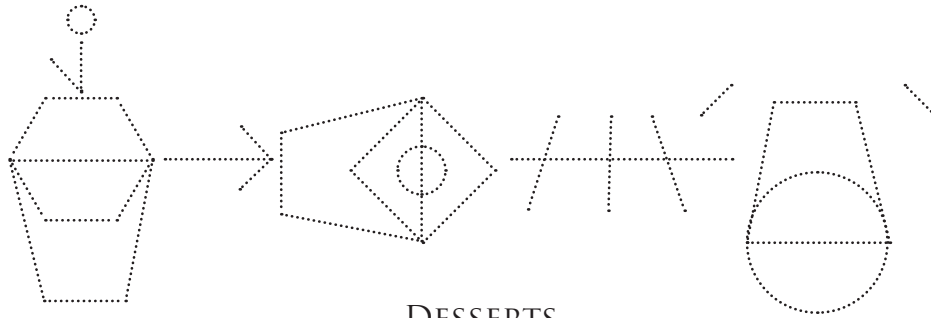


**The ingredients of our cuisine have been selected for their organic, biodynamic  
or synergistic origin: this choice of taste safeguards our dear planet  
and protects our inner landscape.**

*Our dishes are prepared without eggs, many of them without gluten and dairy products.  
This is not done to alter the taste, but to make them lighter and well balanced.  
Food doesn't have just to be good, it has to make us feel good after having it.*







## DESSERTS

### **It has finally been raining**

Lime raw cheese cake, summer fruit, cherry and cardamom sorbet

19,00  

### **Five minutes**

Chocolate variation with hazelnut terrine, currant praline, apricot ripple, chocolate and avocado mousse, chocolate and spice little crème brûlée

20,00  

### **To the tune of Bossa Nova**

Coffee and raspberry little cake, strawberries and apricots, marinated with mango, fresh mint and coffee ice-cream, sauce with cold-pressed coffee, selected by Lavazza for me

20,00 

### **Sun harbour**

Peach tatin, cooked at the time, lemon and ginger refreshing sauce, milk and linden ice-cream

(15-minute cooking)

20,00

### **Pomo d'oro**

Marinated tomato, diced seasonal vegetable and fruit, flavoured with passion fruit, basil froth

18,00  

### **Gong in two**

Two different ways to eat Gong, the first one looking at my mountains, the second one winking the eye to my beloved East

19,00 

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.