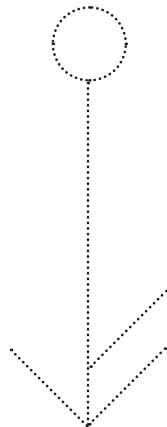






*“ I  
search through  
nature and change it  
so I can understand it  
and represent its essence.  
I like doing this in a teasing, playful  
way. My cuisine is a stroll through  
an imaginary landscape: metaphysical,  
surreal, hyper-realistic, but real.  
My dishes consist of small  
containers with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

*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

135,00

Travel notes

The song of the Blessed

Tribute to Gualtiero Marchesi

The navel of the world

A small step can become a big step

Bees gather while waiting for winter, I look peacefully to the future

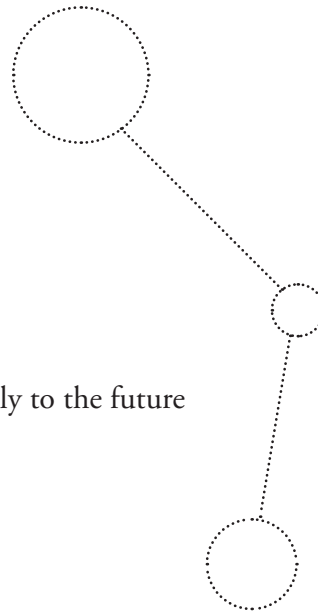
Under a colourful blanket

Selection of three milk or plant-based cheeses

Wood and autumn

Esperanto

Five minutes



### EMPHASIS ON NATURE

115,00

*5-course menu 95 euro*

Travel notes

The sight of Nature

Evening shadow

Inner landscape

The wheel of time

Selection of three milk or plant-based cheeses

Esperanto

Cloud after the rain

**TUBER MAGNATUM**

100,00

*with Alba white truffle 10 euro per gram*

The sight of Nature

Tribute to Gualtiero Marchesi

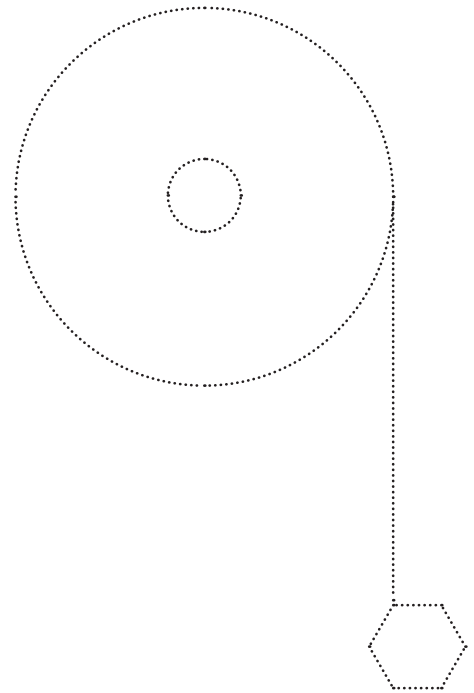
The navel of the world

Bees gather while waiting for winter, I look peacefully to the future

Selection of three milk or plant-based cheeses

Cloud after the rain

*It is preferable that this menu is ordered by all the guests*



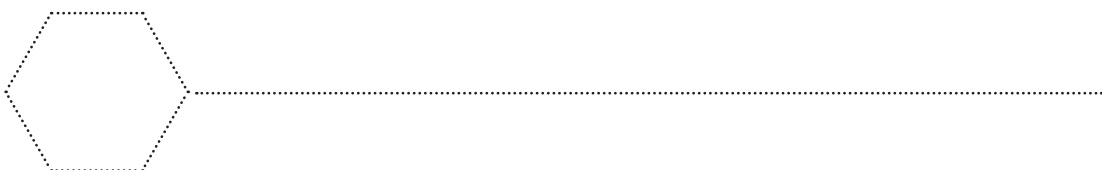
**WINE TASTING**

*Three sensorial paths  
studied to accompany our 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 90,00








## STARTERS



### Travel notes

Gran Kinara (parmesan cheese with vegetable rennet) fondue, green celery pesto, first cardoons and sweet black salsify, contrast of 25-year-aged balsamic vinegar and its four stimulating imitations   
29,00

### The song of the Blessed

Sphere with avocado, Jerusalem artichokes, broccoletti and orange peel,  
Renetta apple salad, pico de gallo and lime    
29,00

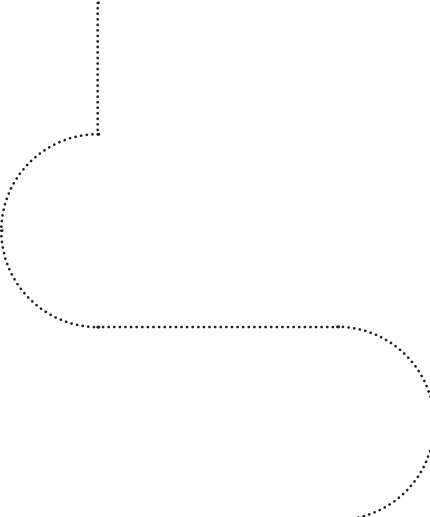
### The sight of Nature

Thinking about Escher, warm tubers with veg yogurt, horseradish and Piedmontese sauce, precious pickles and smoked salt    
30,00 (*if served with Alba white truffle 10 euro per gram*)

gluten-free



dairy-free



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

## SOUPS

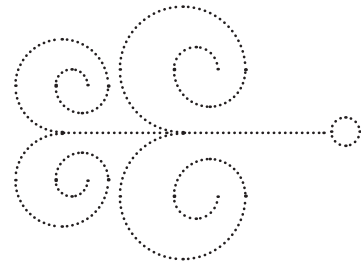
### **Tribute to Gualtiero Marchesi**

Potato, cime di rapa and hazelnuts hot cream, Norcia black truffle soft and warm froth, sweet potato spicy chips, taggiasche olive powder 🐝 🍏  
29,00 *(if served with Alba white truffle 10 euro per gram)*

### **Evening shadow**

Light puréed red lentils, cooked slowly with mountain ghee, chestnut, mochi sphere, glazed baby turnip, apple and fig strudel  
29,00

## FIRST COURSES



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

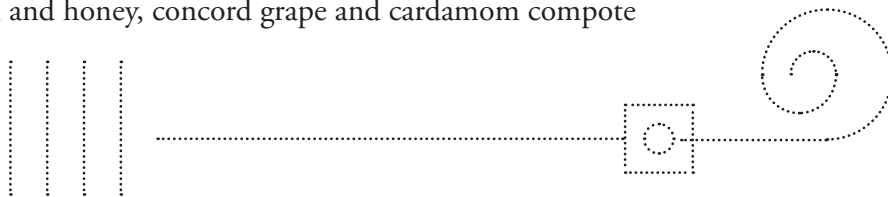
Risotto with fine autumn mushrooms, savory, parsley and dill, baby carrots and laurel ring, leeks in tempura, blueberry emulsion 🐝 🍏  
32,00 *(if served with Alba white truffle 10 euro per gram)*

### **Inner landscape**

Roasted buckwheat, seasoned with homemade kimchi, parsnip and saffron béarnaise 🐝 🍏 sauce, almond and fennel seed soft cheese, herbs, flowers and sprouts  
30,00

### **A small step can become a big step**

Renaissant ravioli with pumpkin and Lou Blau emulsion, sweet and spicy pear, fennel and honey, concord grape and cardamom compote  
30,00





## MAIN COURSES

### **Bees gather while waiting for winter, I look peacefully to the future**

Monti Sibillini giant beans, cooked like old times, dipped rye bread, Brussels sprouts, spinaches and ginger, steamed baby pumpkin, grown for us by Luigi and Daniele, green sauce 🍏

38,00 *(if served with Alba white truffle 10 euro per gram)*

### **Under a colourful blanket**

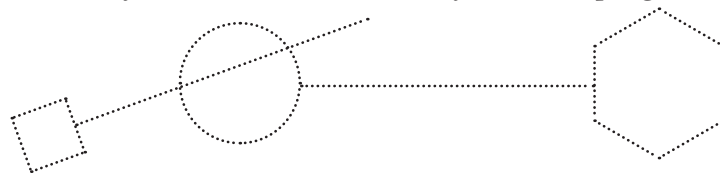
A walk in that wood with black cabbage pesto, finferli mushrooms sauce, chickling and mixed vegetables falafel, smoked ricotta cubes, crispy sage, pomegranate and other surprises, hidden under an impalpable and tasty mantle 🐝

39,00

### **The wheel of time**

Homemade tempeh, barbecued porcini mushrooms and parsley root, minced brassicaceae and Altino bell pepper, tasty chickpea hummus and Maghreb-style sesame sauce 🐝 🍏

40,00 *(if served with Alba white truffle 10 euro per gram)*



## OUR SELECTION OF GREAT CHEESES

Five types of plant rennet cheeses 25,00

Seven types of plant rennet cheeses 30,00

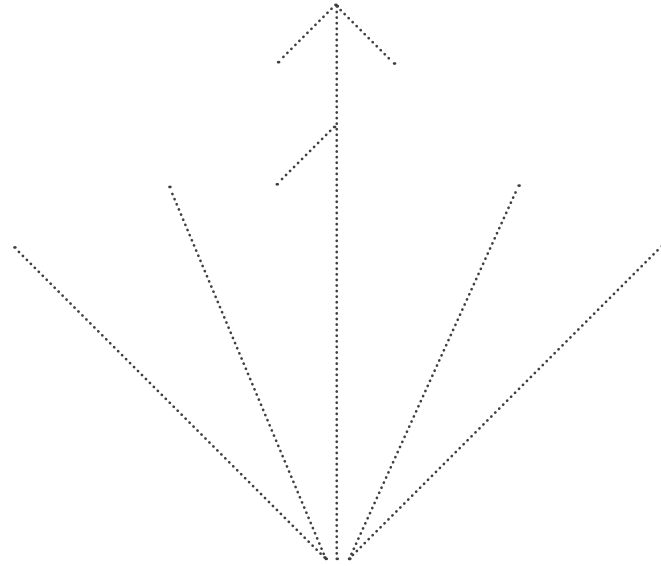
Five types of homemade plant-based cheeses 25,00

Seven types of homemade plant-based cheeses 30,00



(served with beetroot mustard, Someo's linden honey, quince and cinnamon compote, homemade Swedish bread)





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

Chiara Onida by Boscasso,  
Federica Baj and family for asparagus and potatoes,  
Corbari Farm for fruits and vegetables,  
Luca Sala from Cascina Selva for milk, cream and cheese with plant rennet,  
Rosso Rapa by friend Gianluca Ferrari for pumpkin and buckwheat,  
Giovanni by Orto Sano for the best roots ever tasted,  
Slow Food presidia, Lorenzo Guerzoni for balsamic vinegar,  
The meadows and forests of Someo that give me, from spring to autumn,  
fruits and many ideas that are Joia cuisine essence.

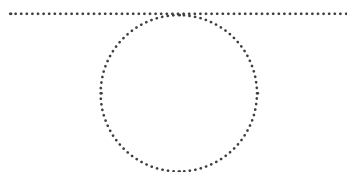


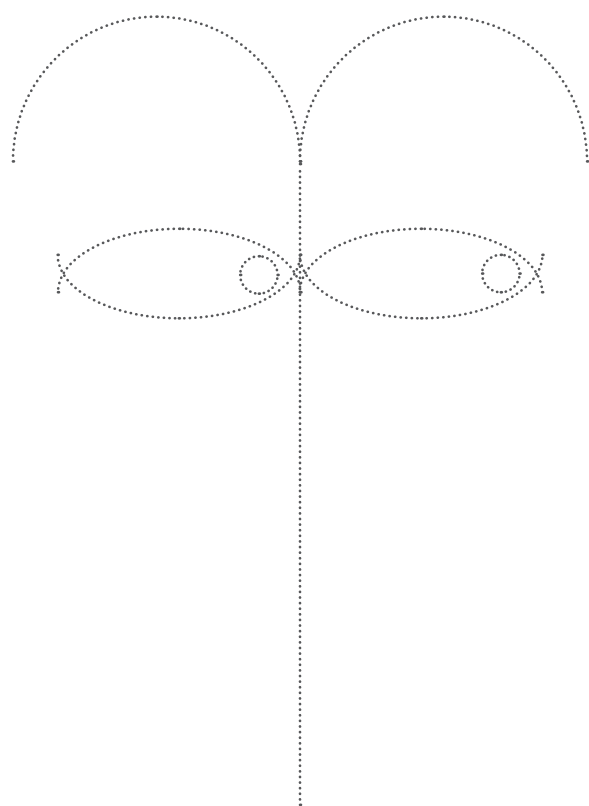
**All our ingredients have been selected for their organic, biodynamic or synergistic origin: this choice of taste safeguards our dear planet and protects our inner landscape.**

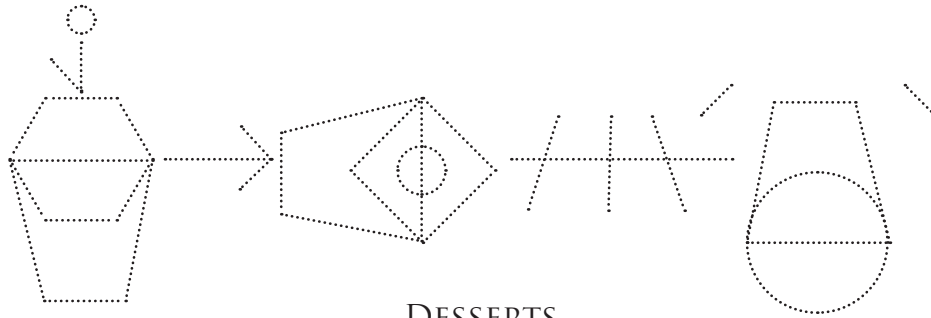
*Our dishes are prepared without eggs, many of them without gluten and dairy products.*

*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

### Five minutes

Five chocolate variations, with passion fruit, pumpkin ripple, quince cheesecake, coffee tacos, ending with white chocolate and raspberry tasty sphere 🐝 🍏

20,00

### Wood and autumn

William pear and champignons tatin, mixed berries and thyme sauce, finger lime, November pear sorbet flavoured with honey and fir sprout 🐝 🍏

19,00

### Esperanto

Kaki refreshing soup, with roasted pineapple, kiwi, pomegranate, concord grape, banana and gianduja, coconut ice cream and rose aroma 🐝 🍏

19,00

### Cloud after the rain

Tasty yogurt terrine with chesnut core, quince and yuzu sauce, spelt crumble, raspberry powder

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.