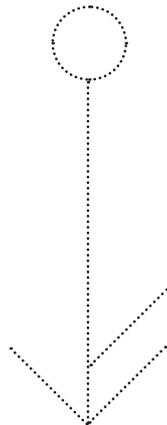






*“ I  
search through  
nature and change it  
so I can understand it  
and represent its essence.  
I like doing this in a teasing, playful  
way. My cuisine is a stroll through  
an imaginary landscape: metaphysical,  
surreal, hyper-realistic, but real.  
My dishes consist of small  
containers with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

Joiá'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.

The other proposals are also highly satisfying.  
They comprise a series of dishes proportionately sized to the number  
of courses.

Enjoy them!

### ZENITH

135,00

Anachronism

Travel notes

Lady Curzon, wife of the Viceroy of India

The glass bead game

Inner landscape

Sita Ram, Sita Ram, Sita Ram

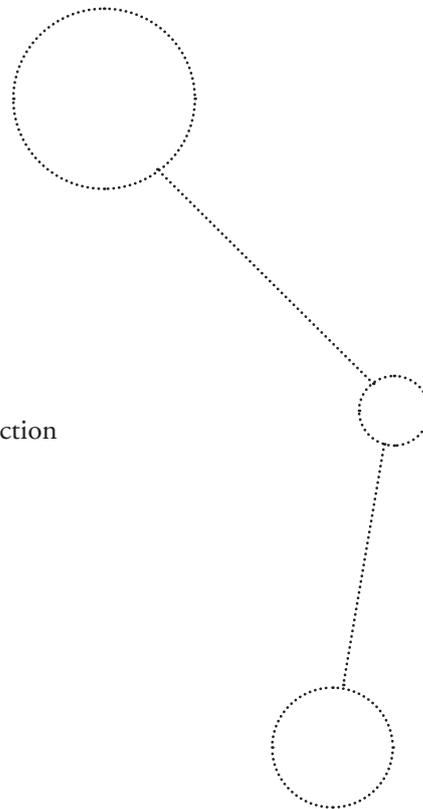
Under a thin blanket

Three milk or plant-based cheeses from our selection

Esperanto

Cloud after the rain

To the tune of Bossa Nova



## EMPHASIS ON NATURE

115,00

*5-course menu 95 euro*

Anachronism

The green planet

Evening shadow

The navel of the world

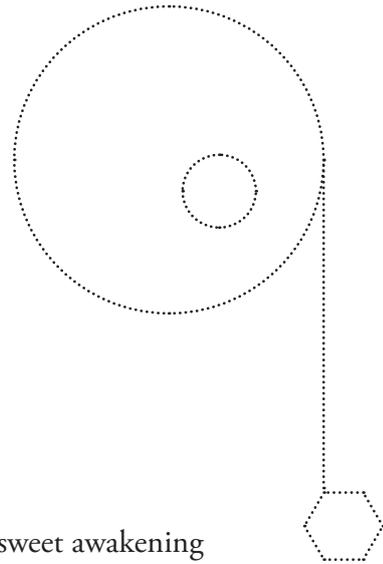
The crackling of the fire in the morning, its scent, a sweet awakening

Three milk or plant-based cheeses from our selection

Esperanto

5 minutes

*It is preferable that our menus are ordered by all the guests*



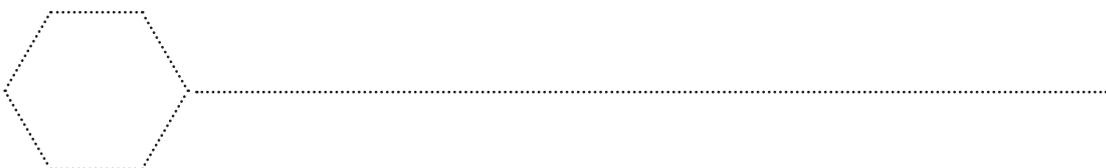
## WINE TASTING

*Refined sensorial paths  
thought 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 fondue with cardoon and Norcia fine truffle, green celery and walnut pesto, contrast of 25-year-aged Guerzoni's balsamic vinegar and its four stimulating imitations

34,00 

### The green planet

The vegetarian version of foie gras made in two way, in terrine and marinated with mustard, grilled apple slice, radicchio tardivo chutney, stuffed champignon, minced avocado and dukka, Savoy cabbage crunchy dome

32,00  

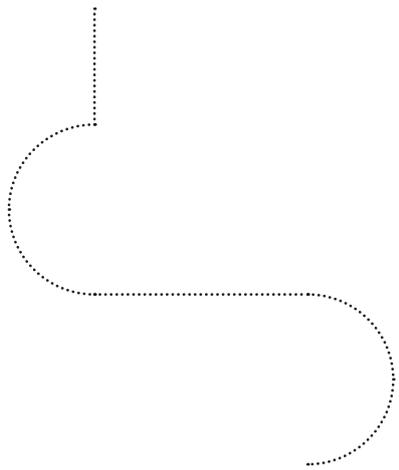
### Anachronism

Pumpkin and artichoke traditional bavarois, with salad, roasted red corn disk, flavored with sage and savory

30,00  

gluten-free 

plant-based 



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

## SOUPS

### **Lady Curzon, wife of the Viceroy of India**

Gently spicy coconut bouillon, flavoured with lemongrass and served hot with grilled shitaké mushrooms and pak choi, gratiné with Verona celery cream

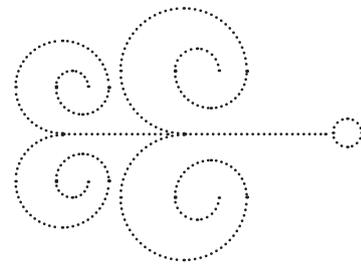
28,00 🐝 🍏

### **Evening shadow**

Red lentil puree, cooked slowly with homemade alpine ghee, mango and coconut truffle, vegetable strudel, sesame breaded Brussels sprout, roasted Jerusalem artichoke

30,00 🐝

## FIRST COURSES



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

Risotto with saffron, artichokes, broccoli and parsley, cime di rapa ring, raspberry powder and veggie demi glace (*15 minutes of cooking*)

32,00 🐝 🍏

### **The glass bead game**

Gluten-free potato gnocchi filled with soft cheese and lemon peel, fennel and taleggio cheese fondue, vegetable shaken spheres, parsnip and horseradish emulsion

🐝 32,00

### **Inner landscape**

Ravioli filled with cardoons and miso in porcini mushroom bouillon, italian cardoncello, black salsify and roasted red cabbage, ginger, toasted sesame and umeboshi contrast

32,00 🍏





## MAIN COURSES

### **The crackling of the fire in the morning, its scent, a sweet awakening**

Tradition meets modern cuisine, Monti Sibillini giant beans cooked like old times, lentils pancotto, barbecued endive and late radicchio

40,00 🐝 🍏

### **Sita Ram, Sita Ram, Sita Ram**

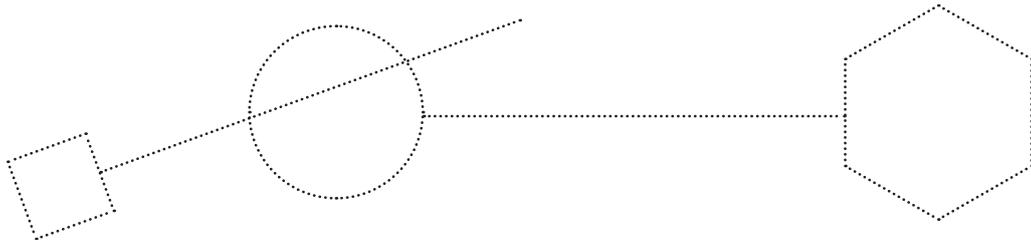
Carrot and sweet black salsify precious pie, homemade tempeh and roasted artichokes cloves, almond soft cheese and red wine sauce

40,00 🐝 🍏

### **Under a thin blanket**

Winter walk in that wood, pesto made with Savoy cabbage core, broad beans and thyme falafel, truffled sauce, chestnuts, lightly smoked ricotta cubes, crispy sage, pomegranate and other surprises, hidden under an impalpable and tasty mantle

40,00 🐝



## OUR SELECTION OF GREAT CHEESES

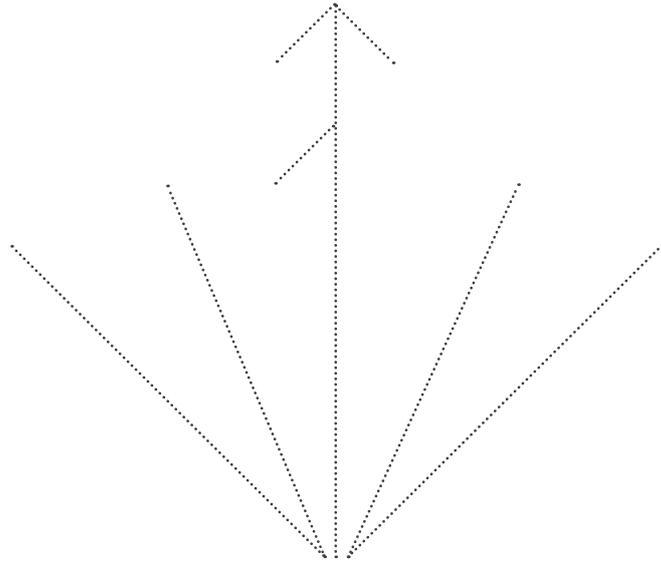
Choice of five types 28,00

Choice of eight types 32,00

Selection of seven homemade plant-based cheeses 30,00

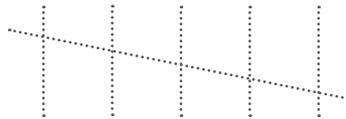


(served with beetroot mustard, Someo linden honey, pear and cinnamon compote, homemade Swedish bread)



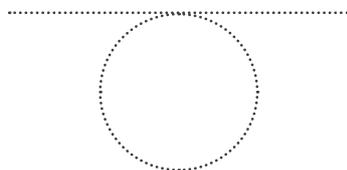
**Suppliers, neighbours, friends of nature, respectful of life and our health**

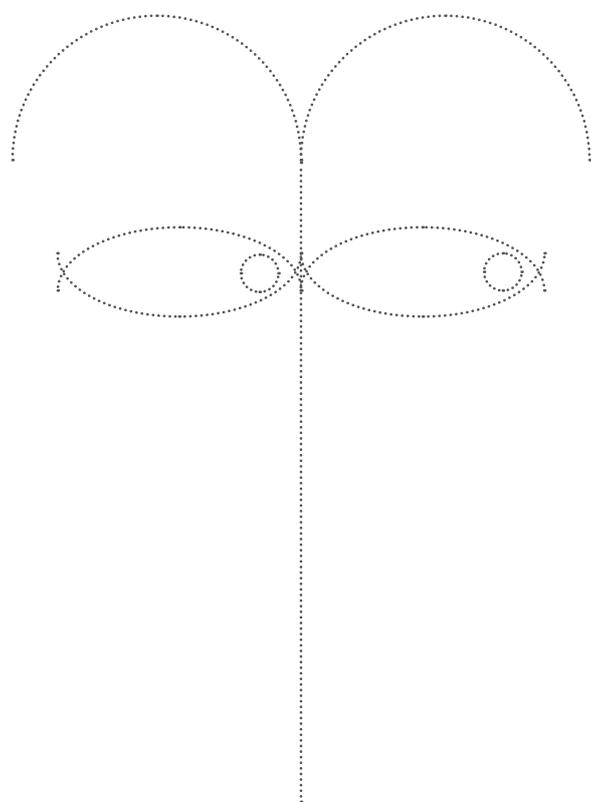
Chiara Onida by Boscasso,  
Federica Baj and family for asparagus and potatoes,  
Daniele e Luigi by Corbari Farm for fruits and vegetables,  
Luca Sala from Cascina Selva for milk, cream and cheese with plant rennet,  
Rosso Rapa by friend Gianluca Ferrari for pumpkin and buckwheat,  
Giovanni by Orto 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.

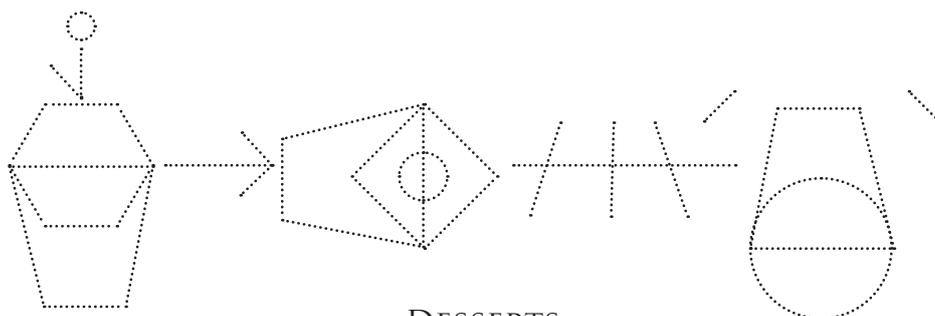


**All our ingredients have been selected for their organic, biodynamic or synergistic origin: this choice of taste safeguards our dear planet and protects our inner landscape.**

*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 is meant both to be good and to make us feel good after having it.*







## DESSERTS

### 5 minutes

Chocolate and sorbo degli uccellatori terrine, white chocolate and raspberry rocher, cashew and lime cheese cake, Piedmontese hazelnut crème brûlée, chocolate, orange and chilli pepper tacos

20,00 🐝 🍏

### Esperanto

Mango cream, with roasted pineapple, kiwi, concord grape, glazed banana, pomegranate sauce, quince and ginger ice cream, rose aroma

20,00 🐝 🍏

### Cloud after the rain

Tasty terrine with coconut and its crumble, Asian-style citrus fruit, homemade alchermes sauce

20,00 🐝 🍏

### To the tune of Bossa Nova

Spelt, chocolate and raspberry compote little cake, pistachio custard, diced pear and cardamom, coffee ice cream, sauce of cold-pressed coffee selected for me by Lavazza

20,00 🍏



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.