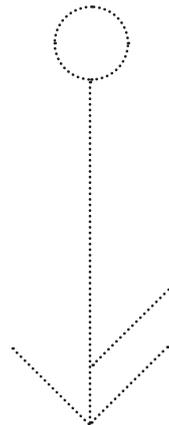




*“ I
search through
nature and change it
so I can understand it
and represent its essence.
I like doing this in a teasing, playful
way. My cuisine is a stroll through
an imaginary landscape: metaphysical,
surreal, hyper-realistic, but real.
My dishes consist of small
containers with different shapes,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

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 menus, equally satisfying, consists of a series of dishes proportionately sized to the number of courses.

Enjoy browsing!

ZENITH

130,00

Eat the leaf

The song of the Blessed

Morning light

The navel of the world

Divertissement thinking about summer and Zen

Privileged relationship

Under a colourful blanket

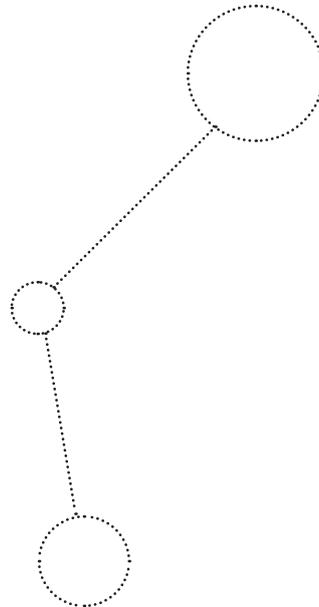
Selection of three milk or plant-based cheeses

Pomo d'oro

Glance, beyond that mountains, where the sun rises

5 minutes

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



EMPHASIS ON NATURE

110,00

5 course menu 90

Eat the leaf

Sun harbour

Evening shadow

The glass bead game

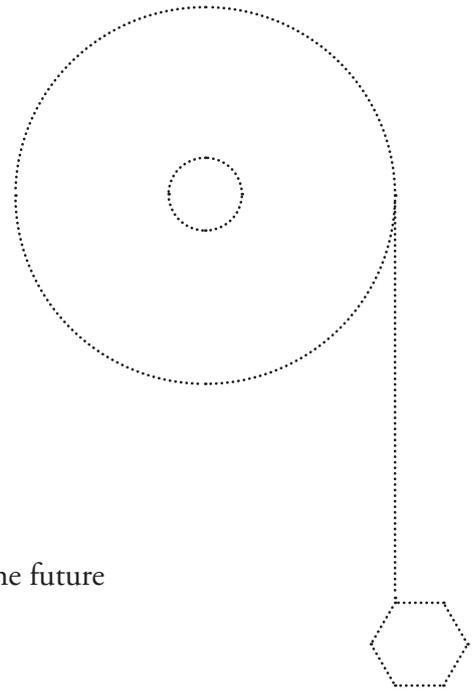
Privileged relationship

Bees fly, larches get their leaves, I look peacefully to the future

Selection of three milk or plant-based cheeses

Impermanence

5 minutes

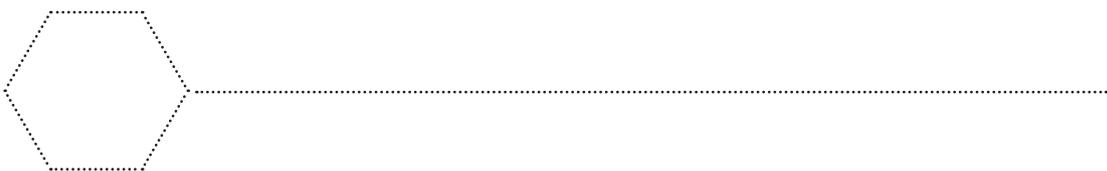


WINE TASTING

Try our proposals by the glass from the wine list and combine them with our tasting 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





STARTERS



Eat the leaf

Enchanting taste landscape with avocado pesto, colourful salad with Asian dressing, homemade pea and pumpkin seed roasted tempeh, Lebanese-style lentil and pepper pâté

30,00  

The song of the Blessed

Japanese-style eggplant and eggplant sphere in babaganush, Camone tomato carpaccio, light basil pesto

30,00  

Sun harbour

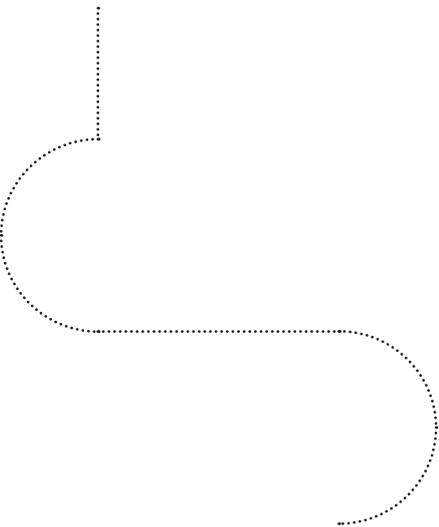
Spring onion tatin, cooked slowly at the moment, chives quark, strawberry emulsion (*12 minutes of cooking*)

28,00

gluten-free



dairy-free



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

SOUP

Morning light

Melon gazpacho with almond false egg and Modena aromatic vinegar contrast

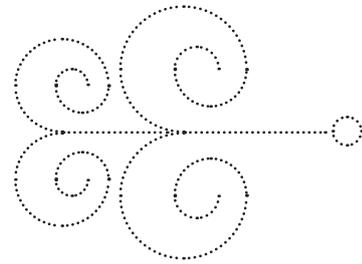
29,00 🐝 🍏

Evening shadow

Fresh veggie dashi with precious mushrooms, watercress, diced fennels, spinaches and Madagascar pepper

30,00 🐝 🍏

FIRST COURSES



The navel of the world

Milan-style risotto with gold courgettes, wild garlic pesto and gently spicy pepper cream (*15 minutes of cooking*)

29,00 🐝 🍏

The glass bead game

Gluten-free potato gnocchi filled with nuts and sage, coloured sphere, flavoured with horseradish, Lou Blau emulsion

🐝 30,00

Divertissement thinking about summer and Zen

Whole durum wheat flour and vegetable noodle on tomato base, green beans, harissa, blueberries and stimulating contrasts

30,00 🍏





MAIN COURSES

Bees fly, larches get their leaves, I look peacefully to the future

Monti Sibillini giant beans, cooked like old times, crunchy rye bread cubes, grilled eggplants, confit datterino tomato and green sauce

38,00 🍏

Under a colourful blanket

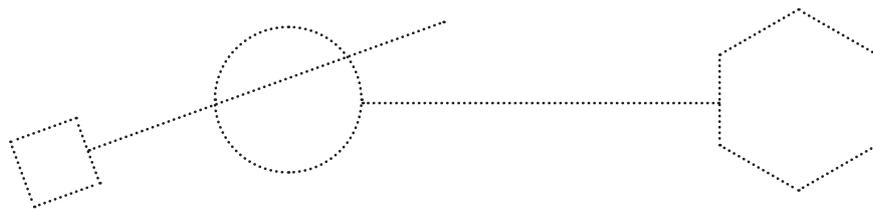
A walk discovering that wood, with tarragon pesto, chickling falafel, smoked ricotta cubes, crispy sage, morchelle mushroom sauce, green beans, friggittelli and sweet potato, hidden under an impalpable and tasty mantle

38,00 🐝

Privileged relationship

Barbecued porcini mushrooms, fennel and coscia pear, tasty chickpea hummus, homemade kimchi sauce, avocado and fresh fig, served with potato puree and Norcia fine truffle

40,00 🐝 🍏



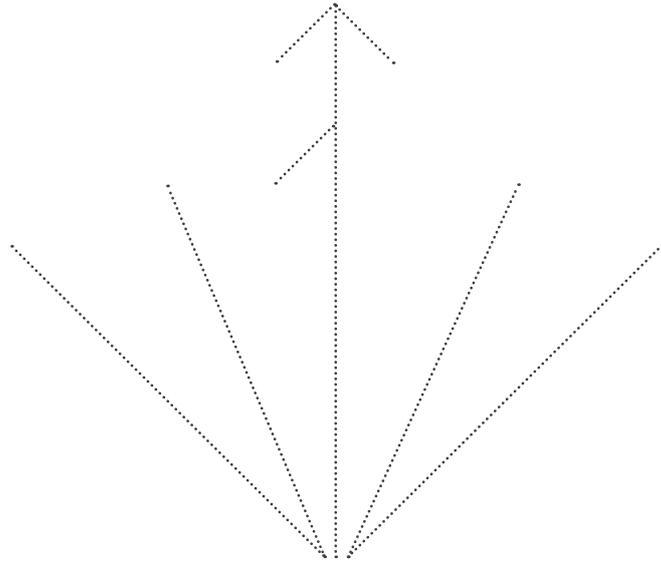
SELECTION OF GREAT ITALIAN CHEESES FROM OUR PLATE

Choice of seven cheeses, selected and aged by us 30,00

Choice of seven homemade veggie cheeses 30,00

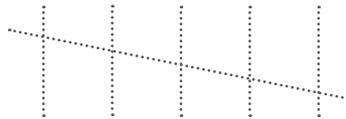


(served with plum mustard, Someo flowers honey, green tomato chutney, homemade Swedish bread)



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,
Gabriele Corti by Cascina Caremma for rice,
Rosso Rapa by friend Gianluca Ferrari,
Slow Food presidia, Giovanni by Orto Sano,
The meadows and forests of Someo that give me, from spring to autumn,
fruits and many ideas that are Joia cuisine essence.



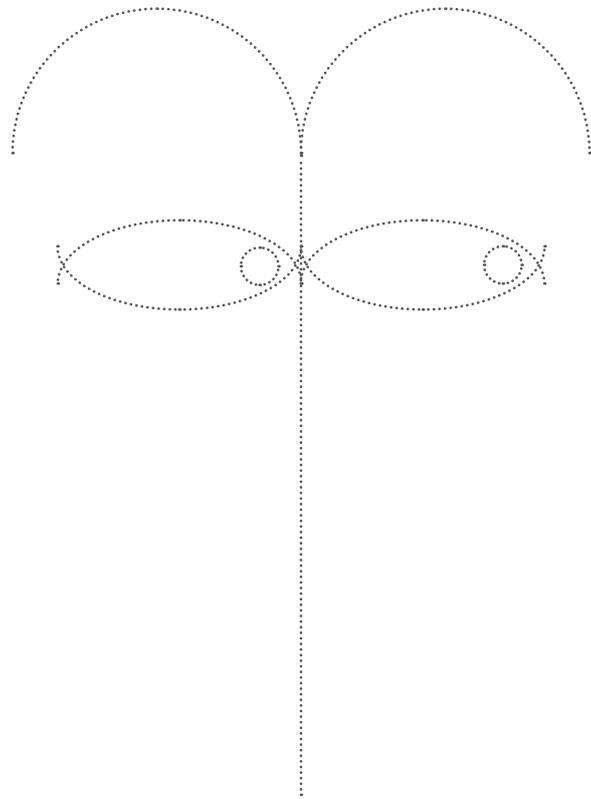
All our ingredients have been selected for their organic, biodynamic or synergistic origin: this choice of taste safeguards our dear planet and protects our inner landscape.

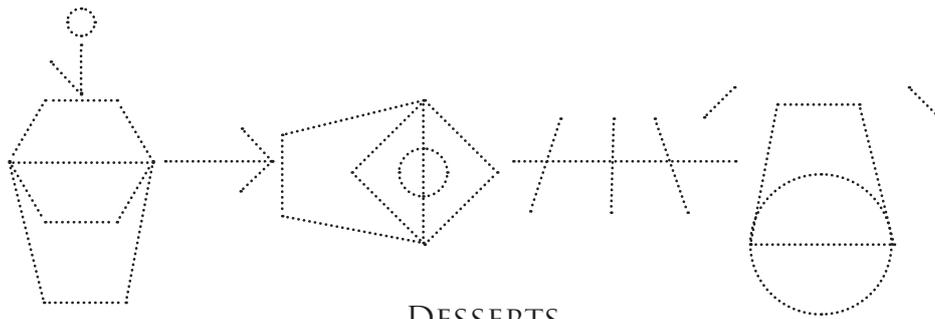
Our dishes are prepared without eggs, many of them without gluten and dairy products.

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

Glance, beyond that mountains, where the sun rises

Apple and peach strudel, cooked at the moment, strawberry ice cream,
honey and fir sprout crème anglaise

(12 minutes of cooking)

20,00

Impermanence

Hempseed crunchy layer, coconut custard cream, raspberry smoothie,
coffee sorbet

19,00 🍏

Pomo d'oro

Marinated tomato, diced red fruit and vegetables, flavoured with passion fruit,
basil mousse

18,00 🐝 🍏

5 minutes

Chocolate variation, with cherry and kirsh terrine, mint ripple, chocolate and plum
waffle, blueberry cheese cake, candied fruit and almond rocher

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 SO₂ 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.