





*“ 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 SPRING

*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

Not only by bread men live

Sun harbour

Tribute to Gualtiero Marchesi

The rose I didn't pick

Perseverance

Anima Mundi

Under a colourful blanket

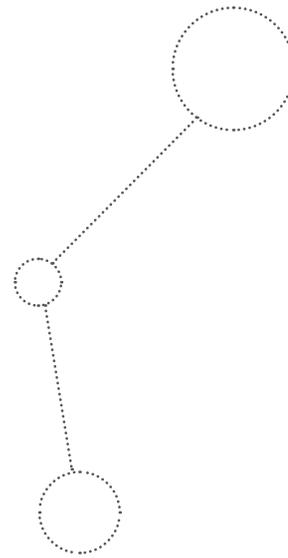
Cheese tasting from our plate

Pomo d'oro

Gong

5 minutes

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



### EMPHASIS ON NATURE

110,00

Wild

A doorway to Heaven

Towards that horizon

Perseverance

A house at Orient

Tasting of three cheeses from our plate

Dango

The dessert you prefer from our à la carte menu

## DISCOVERY

90,00

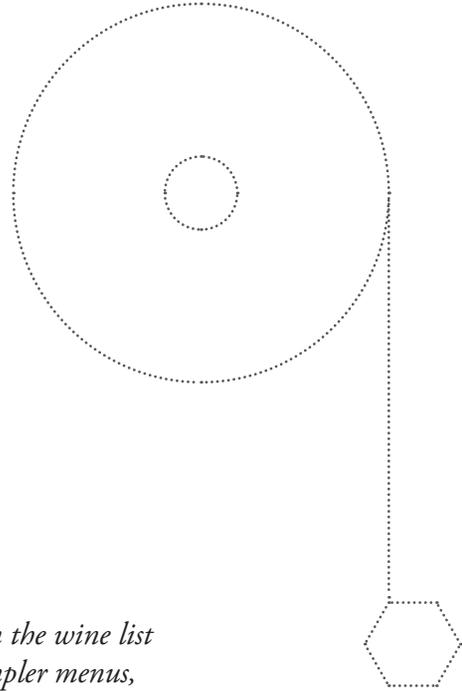
Not only by bread men live

Tribute to Gualtiero Marchesi

The navel of the world

Anima Mundi

The dessert you prefer from our à la carte menu



## WINE TASTING

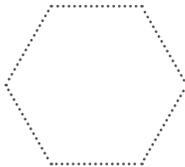
*Try our proposals by the glass from the wine list  
and combine them with our sampler menus,  
or for individual à la carte dishes.*

Selection of three superior, medium bodied wines, 25,00

Selection 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



**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 flour and dairy products.*

*This is not done to alter the taste, but to make the dish lighter and better balanced.*

*Food needs not just to be good, it needs to make us feel good after eating it.*

gluten free 

dairy free 



## ANTIPASTO



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

Panzanella with crunchy vegetables and heart of white kidney beans flavoured with wasabi, saffron and raspberry refreshing bed, marinated daikon, Japanese-style, tomato flavoured with green pepper 🍏

29,00

### **Wild**

Salad with wild herbs and flowers from Giumaglio, home-made avocado pesto, Federica Baj's white asparagus, green asparagus and sorrel broth, wood garlic soft froth 🐝 🍏

30,00

### **Sun harbour**

Spring onion tatin, slowly cooked at the time, chives quark, strawberry aromatic vinegar 🐝

29,00

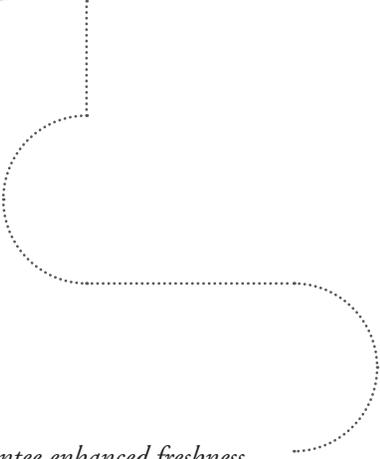
### **A doorway to Heaven**

Truffle false egg served with delicate corn and cashew gazpacho, lukewarm artichokes and broad beans, pumpkin and sunflower seeds, toasted to beechwood fire 🐝 🍏

30,00

gluten free 🐝

dairy free 🍏



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

## SOUPS

### **Towards that horizon**

Peas warm gazpacho, vegetables and artichokes matignon flavoured with ginger, crunchy wafer with quinoa and wakame 🐝 🍏

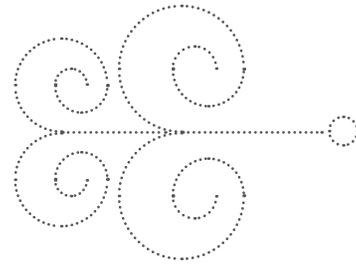
28,00

### **Tribute to Gualtiero Marchesi**

Leeks and baby potatoes cream, Piedmontese hazelnut pesto, snow peas, soft froth with fine Norcia truffle and potatoes chips flavoured with turmeric 🐝

29,00

## FIRTS COURSES



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

Risotto with asparagus and herbs, carrots and saffron contrast, Sarawak pepper sauce, veg butter flavoured with lemon 🐝 🍏 (15 minutes of cooking)

30,00

### **The rose I didn't pick**

Marrakesh-style cous cous with bell peppers veil, flower garden, umeboshi dashi, 🐝 🍏 not sweet sorbet with walnuts and Greek hay

30,00

### **Inner landscape**

Buckwheat lasagna with barbecued baby courgettes and Federica Baj's white asparagus, shitaké mushrooms emulsion, lightly spicy contrast with

🐝 🍏 bergamot and chilli

30,00

### **Perseverance**

Coloured dumplings, one filled with Neapolitan sauce, the other with ricotta cheese and wood garlic, Pecorino Sardo emulsion, with snow peas and spots of reduced wine

30,00





## MAIN COURSES

### **A house at Orient**

Steamed asparagus, snow peas, radish and baby carrots, sesame and broad beans tofu and tantalizing contrasts 🐝 🍏

38,00

### **Anima Mundi**

Potatoes, lentils and nettles pie, tasty and crunchy layers with herbs from our garden and strawberry, two sauces, one coloured, the other with harissa and peanuts, almonds caprino cheese 🐝 🍏

38,00

### **Under a colourful blanket**

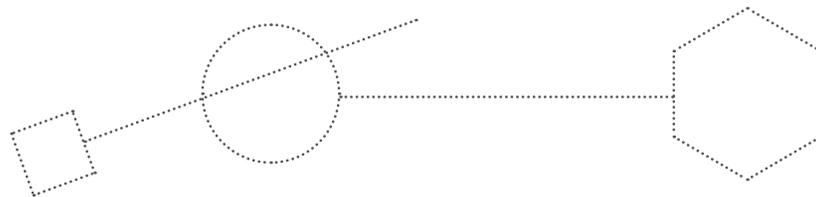
A walk in that wood, with red pesto, heart of courgettes and mint, cubes of smoked ricotta cheese, crunchy sage, Lombard grilled pepper, green beans and other surprises, hidden by an impalpable and tasty mantle 🐝

37,00

### **Privileged relationship**

Barbecued Federica Baj's white asparagus and baby spinaches, crescenza false pizza with confit tomatoes and Ligurian olives, basil pesto 🐝

40,00

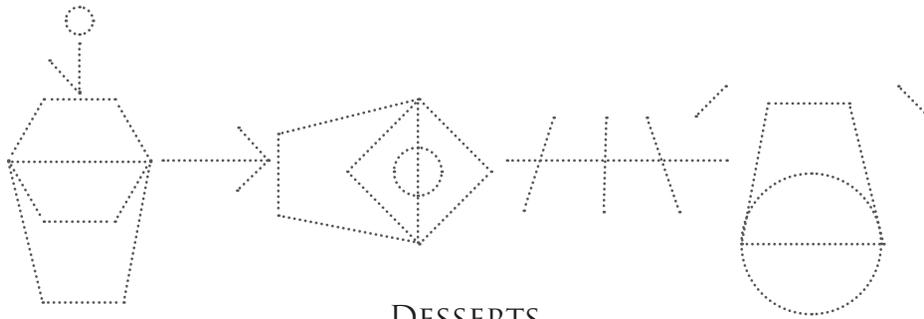


## SELECTION OF GREAT ITALIAN CHEESES FROM OUR PLATE

Choice of five types, 25,00

Choice of eight types, 30,00

(served with beetroot mustard, flowers honey, rhubarb compote, home-made bread, gently spicy)



## DESSERTS

### **Friends are born or made?**

Catalan cream made with Chiara Onida's delicious goat ricotta, flavoured with green anise seeds, Indian-style brittle, orange ice-cream, gently spicy 🐝

17,00

### **5 minutes**

Chocolate variance, with blueberry terrine, coffee mousse, coconut ripple and curd tart 🐝 🍏

18,00

### **Macondo**

Pavé with chocolate and biodynamic hazelnuts, mango and mulberries sauces, Sicilian almonds soft froth and strawberry ice-cream flavoured with ginger 🐝 🍏

17,00

### **Remembering Angelo**

Hot clafoutis with cherries and their sauce, citron and cinnamon, walnut ice-cream, Vin Santo ice-cream, spicy sauce 🐝 🍏

16,00

### **Pomo d'oro**

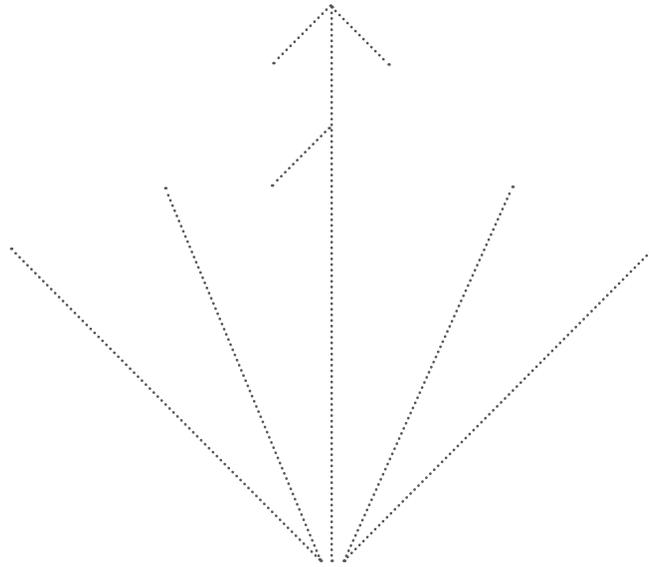
Tomatoes, diced vegetables, rhubarb and seasonal fruit flavoured with passion fruit, basil sorbet 🐝 🍏

16,00

### **Gong**

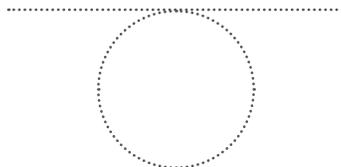
Soft milk froth with strawberries, vanilla and raspberry sauce, pistachio brittle, lemon balm leaves, home-made apricot compote 🐝

17,00



**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 cheese with plant rennet,  
Gabriele Corti from Cascina Caremma for rice, Slow Food Presidia,  
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 satisfactions  
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.

