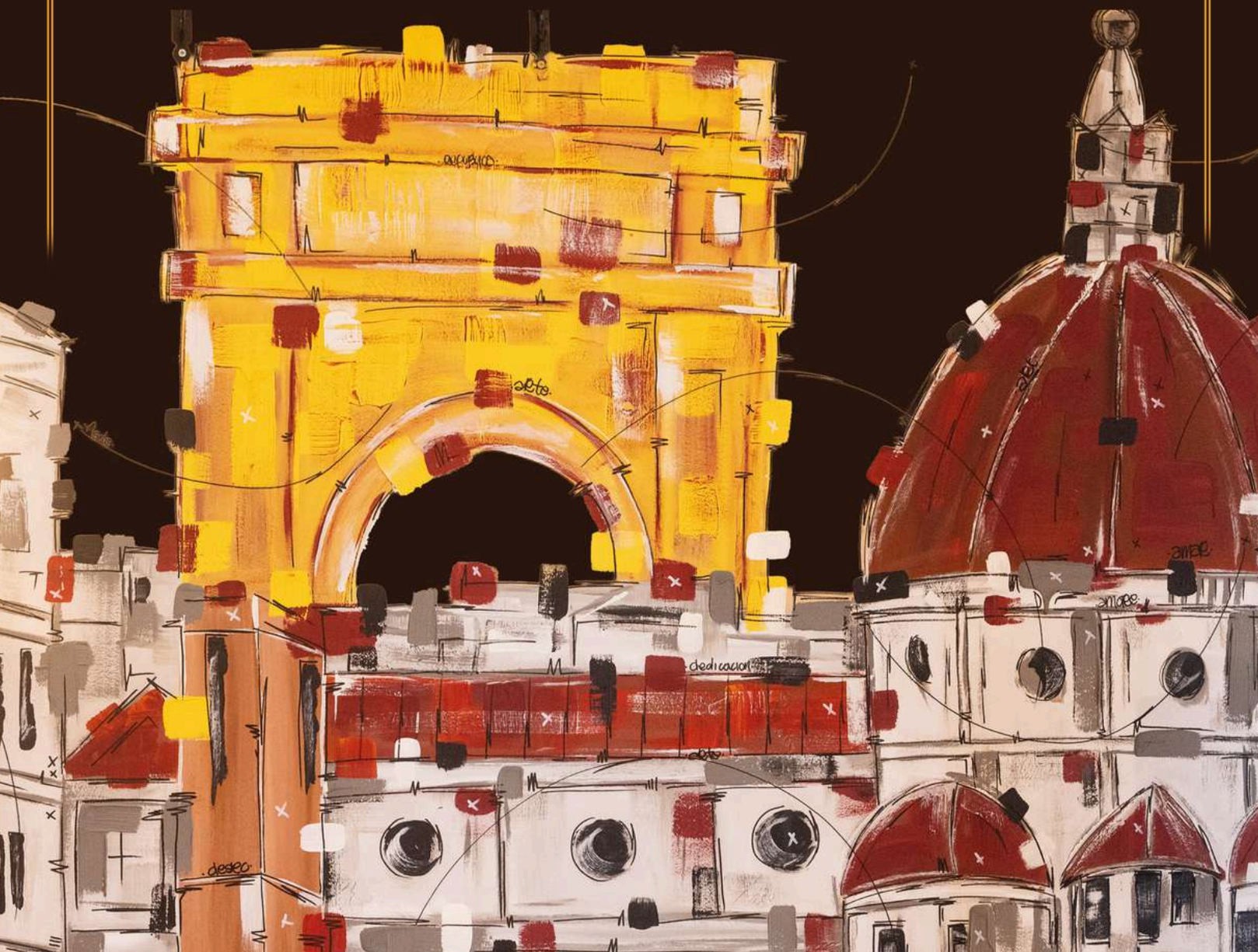
La Gioia Toscana

Menu



ANTIPASTI
APPETIZER

Bruschetta al Pomodoro e Origano [1,12] — 8
Bruschetta with Fresh Tomato, Garlic, Olive Oil, Basil and Oregano

I Classici Crostini Toscani al Fegatino alla Vecchia Maniera [1,4,7,9,12] — 9
Classic Tuscan Crostini with Chicken Liver, Old-fashioned Style

Sformatino di Zucchine con Fonduta di Pecorino [3,7,12] — 12
Zucchini Flan with Pecorino Cheese Fondue

Melanzana alla Parmigiana [1,7,9,12] — 15.80
Eggplant Parmesan

Caprese di Bufala [7,12] — 15
Buffalo Mozzarella Caprese

Burrata, Pere, Noci e Miele [7,8,12] — 18
Burrata Cheese with Pears, Walnuts and Honey

Degustazione di Formaggi con Miele e Mostarda alle Pere [7,8,12] — 18.80
Selection of Fine Cheeses with Honey and Pear Mostarda

Crostini con Funghi Porcini e Tartufo [1,12] — 20
Crostini with Porcini Mushrooms and Truffle

Antipasto Toscano [1,4,7,8,9,12] — 20
Traditional Tuscan Appetizer

Burrata al Tartufo Fresco [7,12] — 20
Burrata Cheese with Fresh Truffle

Carpaccio di Manzo con Scaglie di Parmigiano e Rucola [7,12] — 28
Beef Carpaccio with Parmesan Shavings and Arugula

Gran Tagliere della Casa (per 2 persone) [1,4,7,8,9,12] — 30.80
Our Cold Cuts, Burrata and Pecorino Cheese (for 2 people)

Carpaccio di Manzo con Burrata e Tartufo Fresco [7,12] — 32.80
Beef Carpaccio with Burrata and Fresh Truffle

ZUPPE
SOUPS

Pappa al Pomodoro [1,8,9,11,12] — 12
Traditional Tuscan Tomato and Bread Soup

Ribollita [1,9,11,12] — 12
Traditional Tuscan Vegetable and Bread Soup

Minestrone [9,11,12] — 12
Classic Italian Vegetable Soup

Sauté di Vongole con Pomodorini Freschi* [2,4,12,13,14] — 18
Clams Sautéed with Fresh Cherry Tomatoes

PRIMI PIATTI
HOMEMADE FRESH PASTA

Spaghetti Aglio, Olio e Peperoncino [1,3,12] — 12.80
Spaghetti with Garlic, Extra Virgin Olive Oil & Chilli

Spaghetti con Pomodoro Fresco, Basilico e Colatura di Burrata [1,3,7,9,12] — 14.80
Spaghetti with Fresh Tomato, Basil and Burrata Emulsion

Pappardelle ai Funghi Porcini [1,3,12] — 15.80
Pappardelle with Porcini Mushrooms

Lasagna della Nonna [1,3,7,9,12] — 18.80
Traditional Homemade Lasagna

Pici alla Carbonara con Guanciale [1,3,7,12] — 19.80
Handmade Pici Carbonara with Guanciale

Gnocchi ai 4 Formaggi [1,7,12] — 18.80
Gnocchi in a Creamy Four Cheese Sauce

Pappardelle al Cinghiale alla Maremmana [1,3,9,12] — 19.80
Pappardelle with Maremma Wild Boar

Pici al Ragù di Chianina [1,9,12] — 18.80
Handmade Pici Pasta with Chianina Beef Ragù

Risotto con Salsiccia Toscana e Porcini [7,12] — 18.80
Risotto with Tuscan Sausage and Porcini Mushrooms

Tortelli Mugellani Ripieni di Patate al Ragù di Chianina [1,3,7,8,9,10,12] — 18.80
Potato-Filled Mugello Tortelli with Chianina Beef Ragù

Spaghetti con Polpette al Sugo Ricetta della Nonna [1,3,5,6,7,8,9,11,12] — 20.80
Spaghetti with Meatballs in Tomato Sauce - Grandma's Recipe

Ravioli al Formaggio e Pere su letto di Pecorino con Granella di Noci [1,3,7,8,12] — 22.80
Cheese and Pear Ravioli on a Pecorino Cream with Crushed Walnuts

Tagliolini al Tartufo [1,3,7,8,11,12] — 26.80
Tagliolini with Fresh Truffle

Ravioli con Ricotta e Limone con Bisque di Gamberi e Pomodorini Freschi [1,2,3,4,7,9,11,12] — 28.80
Ricotta and Lemon Ravioli with Shrimp Bisque and Fresh Cherry Tomatoes

Pici Cacio e Pepe e Tartufo Fresco [1,7,8,11,12] — 28.80
Handmade Pici Cacio e Pepe and Fresh Truffle

Spaghetti alle Vongole con Pomodorini Freschi* [1,2,3,4,11,12,13,14] — 28.80
Spaghetti with Clams and Fresh Cherry Tomatoes

Tagliolino all'Astice* [1,2,3,4,12] — 30.80
Tagliolini with Lobster

SECONDI PIATTI

MAIN COURSE

Polpette al Sugo di Pomodoro con Puré [1,3,5,6,7,8,9,11,12] — *18,80*
Meatballs in Tomato Sauce with Mashed Potatoes

Scaloppine di Pollo al Limone con Avocado [1,7,12] — *18*
Chicken Breast with Lemon Sauce and Avocado

Pollo alla Parmigiana [1,3,7,9,12] — *22*
Chicken Breast with Tomato Sauce and Mozzarella

Peposo all'Impruneta [1,12] — *25,80*
Traditional Tuscan Beef Stew from Impruneta

Roast Beef con Purè di Patate [7,12] — *26,80*
Roast Beef with Mashed Potatoes

Filetto di Salmone [4,7,12] — *28*
con Purea di Patate e Salsa dello Chef*
Salmon Fillet with Mashed Potatoes and Chef's Sauce

Trippa [9,12]
Traditional Tuscan-style tripe, slow-cooked in tomato sauce with herbs
18,80



TAGLIATA DI MANZO
SIRLOIN STEAK

Rucola e Grana [7,12] — *28,80*
Sirloin Steak with Arugula and Parmesan

Gorgonzola e Noci [7,8,12] — *29,80*
Sirloin Steak with Blue Cheese and Walnuts

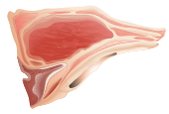
Fonduta di Pecorino e Tartufo Fresco [7,12] — *32,80*
Sirloin Steak with Pecorino Fondue and Fresh Truffle

BISTECCA ALLA FIORENTINA

28 GIORNI DI FROLLATURA-DRY AGED



BISTECCA ALLA FIORENTINA



COSTATA



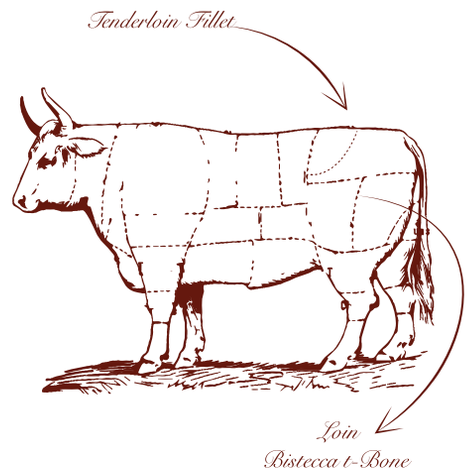
CONTROFILETTO



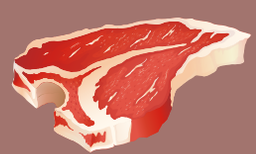
FILETTO

Bistecca alla Fiorentina Scottona 70€/kg
Grilled Florentine T-bone Steak

Bistecca alla Fiorentina Scottona Chianina 82€/kg
Chianina Grilled Florentine T-bone Steak



Bistecca alla Fiorentina Black Angus
Grilled Florentine T-bone Steak Black Angus
90€/kg





FILETTO DI SCOTTONA

Specialita'

Filetto di Chianina alla Griglia 32
Grilled Chianina Beef Fillet

Filetto al Pepe Verde [7,8,10,12] 34
Filet Mignon with Green Pepper Sauce

Filetto al Tartufo Fresco [12] 36.80
Fillet Mignon with Fresh Truffle

CONTORNI
SIDE DISH

Patate al Forno 8
Roasted Potatoes

Fagioli Cannellini Toscani [12] 8
Cannellini Beans with Olive Oil

Purè [7,12] 8
Mashed Potatoes

Spinaci Saltati* [12] 8
Sautéed Spinach with Olive Oil and Garlic

Verdure alla Griglia 8
Mixed Grilled Vegetables

INSALATONE
SALADS

INSALATA RUCOLA E GRANA CON POMODORINI [7,12] 13
Salad with Arugula, Parmesan and Tomatoes

GRECA [7,12] 13
Insalata, Pomodori, Cipolla, Olive, Feta Greca e Origano
Mixed Salad Greens with Tomatoes, Onion, Olives, Greek Feta Cheese and Oregano

INSALATA DELLA CASA [7,12] 13
Misticanza, Pomodoro, Cetriolo, Grana e Carote
Mixed Salad Greens, Tomato, Cucumber, Grana Padano Cheese and Carrots

CAESAR SALAD [1,7,9,10,12] 18
Lattuga, Crostini di Pane, Pollo, Scaglie di Parmigiano Reggiano e Salsa Caesar
Mixed Salad Greens with Croutons, Grilled Chicken, Parmesan Shavings and Caesar Dressing

Sostanze o prodotti che provocano allergie o intolleranze
1. Cereali contenentiglutine -2. Crostacei - 3.Uova -4.Pesce - 5.Arachidi-6.Soia - 7.Latte e prodotti derivati - 8. Frutta a guscio - 9. Sedano - 10. Senape - 11. Semi di sesamo - 12. Anidride solforosa e solfiti - 13. Lupini - 14. Molluschi

Substances or products that may cause allergic reactions
1. Cereals containing gluten-2.Seafood-3.Eggs-4. Fish -5.Peanuts - 6. Soy-7. Milk andderived products - 8. Nuts - 9. Celery - 10. Mustard - 11. Sesame seeds - 12. Sulfur Dioxide and Sulfites - 13. Lupins - 14. Molluscs

*prodotto surgelato / abbattuto – **frozen / blast chilled product*

COCKTAILS

CLASSICI

Aperol Spritz	12
Campari/Hugo/Limoncello Spritz	12
Negroni/Negroni Sbagliato	12
Americano	12
Rum & Cola	12
Gin Tonic/Lemon	12
Vodka Tonic/Lemon	12

LIQUORI

Amaro del Capo	5
Montenegro	5
Limoncello	5
Grappa Bianca	8
Grappa Barrique	8
Sambuca	8

BEVANDE

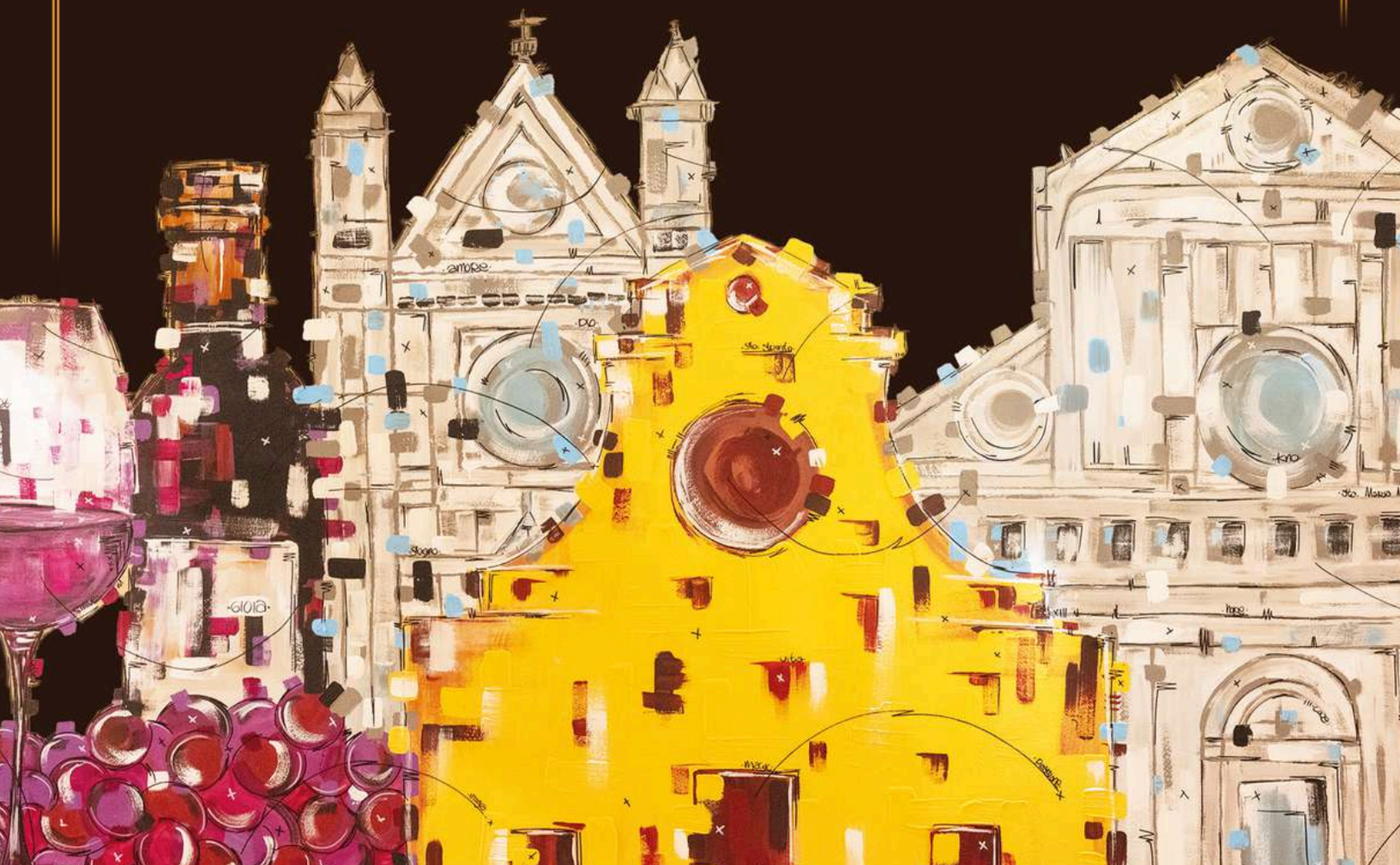
Caffè	3
Caffè Macchiato [7]	3,5
Caffèllatte [7] *Café Latte*	4,5
Cappuccino [7] / Caffè Americano	4,5
Cioccolata Calda *Hot chocolate*	10
Bibite *Soft Drinks*	5
Acqua *Water*	4
Birra in Bottiglia [1] *Bottled Beer 0,33cl*	8,5
Birra Grande [1] *Large Beer 0,66cl*	12

Wi-Fi

NOME UTENTE
Ristorante la Gioia 5G

PASSWORD
gioia2023

COPERTO €3
Cover Charge


amore
gloria