



Welcome to "GIOIA"! We hope you all like our homemade dishes in this cozy and welcoming restaurant!

Customers' satisfaction and happiness the solid base of our project, "Gioia", our life and dream come true.

With our menu, we would like to introduce you to the authentic Piedmont cuisine. We combine the most traditional recipes with a touch of creativity and a selection of high quality ingredients – which is undoubtedly our "savoir-faire".

Enjoy it!

Davide y Daniela

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www.gioiamadrid.es

Facebook and IG: Gioia Resto



APETIZERS

Uovo Morbido

Poached egg covered in *Venere* black rice flour. On the side, mashed potatoes with truffle, iberian ham and porcini mushrooms
-16€-

Le Rouge et le Noir

Cuttlefish *carpaccio* in its ink, citrus and salmon caviar, slightly spicy bread crumble, *papa al pomodoro*, extra virgin oil pearls
-18€-

Vitel Tuné

"*Santa Rosalía*" wagyu beef bites cooked at low temperature, light sauce made with homemade mayonnaise, tuna fish, anchovies and capers, *Crodino* air mousse, Cantabrian anchovies powder
-18€-

My Adventure on Etna

Tartare of red shrimp served with almond; Sicily tomatoes and blood orange air mousse; slightly spicy *camarones*; squid ink, garlic, parsley and parmesan bread flour
-20€-

Meditation

Rubia gallega sirloin steak *tartare* served with *carasao* bread and veal *dashi* (Seasoned to taste)
-28€-

Flores flavi sunt

Courgette flower filled with *mozzarella* cheese, basil and anchovies. *Courgettes carpaccio*, chicory with ginger and pink pepper, sweet and sour sauce with tomatoes
-16€-



MAIN DISH (Pasta and Risotto)

Il Riso é Oro

Carnaroli risotto with saffron and edible 24-carat gold
-25€-
(For two persons, price per person)

Overseas

Spaghetti alla chitarra with squid-ink, cherry tomatoes, squid, cuttlefish, *Katsuobushi*, slightly spicy toasted rye bread cream, nuts
-20€-

Plin

Classic Piedmont *agnolotti* filled with white and red meat, served with *castelmagno* cheese cream, walnuts and crispy sage
-20€-

Jewels

Homemade *ravioli* filled with *burrata* and lime, served with *tartare* of red shrimp, caviar salmon pearls and slightly spicy broth of crustaceans
-21€-

La Carbonara

by Davide Bonato

Spaghetti alla Chitarra, *guanciale* (Italian cured pork meat), low-temperature boiled egg, activated charcoal and pepper crumbs and *pecorino* cheese air mousse
-19€-

Tajarin al Tartufo

Homemade *tagliatelle* with truffle, egg yolk and *cacio nerone* cheese
-25€-

Cappelletto dumpling

Homemade *dumpling cappelletto* filled with iberian ham, served with wild mushrooms cream, shimeji, pak-choi and *parmigiano* cheese air mousse
-20€-



MAIN DISH (Meat and Fish)

¡No Knife!

Lamb cheek with *Isaac* piedmontese artisan beer sauce, fried *polenta*, *radicchio* and amaranth popcorn
-25€-

¡Oh my Duck!

Duck *magret* with toasted hazelnuts, seasonal vegetables, homemade *dumpling* filled with duck drumstick aromatized with saffron and blood orange
-25€

Medium Rare

Rubia Gallega sirloin served with *Barolo* sauce, mashed potatoes and wild mushrooms
-28€-

Mediolanum

Medium-rare *milanese* veal cutlet served with parmesan mayonnaise and slightly spicy tomatoes and strawberries kechup
-24€-

Ta-Ta-Ki

Mediterranean red tuna fish covered in sesame seeds. On the side, chopped sautéed vegetables and *Modena* vinegar, soy and ginger vinaigrette
-25€-

Last but not Least

Slow cooked skate, rye bread, slightly spicy lobster stock with baby *courgettes*, aromatized with lemongrass, coriander
-25€-



DESSERTS



Orologio di Formaggi

Our cheese selection served with figs jam and toasted bread
-16€-

Il Nostro Tiramisú

Special homemade *Tiramisú* dessert with sponge cake (lady fingers), coffee, egg, cocoa and *mascarpone* fresh cheese
-9€-

Trompe-l'oeil

Almond *pannacotta* with *Villamassa amaretto*, white chocolate spheres filled with orange and *amaretto semifreddo*, *caprese* crumble, extra virgin olive oil pearls
-9€-

Bunet

Chocolate and *amaretto* flan served with sweet pumpkin coulis
-9€-

“What is essential is invisible to the eye”

Gianduja chocolate *semifreddo* served with raspberries coulis and pistachio
-9€-

Sorbetto

Mango and Prosecco sorbet
-7€-

Fancy a “Passito di Pantelleria” sweet wine with your dessert?
-7,00€-