Joia

MENU DI NATALE

ENTRÉE

Mini Crab Vol-vent
Baby Croissant with smoked parmigiana
Octopus with Purple Potato Cream, Capers, Ginger Aioli, and Olive dust

ANTIPASTI

La Zuppa (VG)
Spicy Pumpkin soup with crispy sourdough croutons and roasted pumpkin seeds

Tagliata di Tonno
Tuna Loin in Mixed Seed Crust, Marinated Zucchini, Buffalo Mozzarella & Lemongrass cremoso

La Porchetta
BAO Bun, Roasted rosmery Porchetta, Smoked Sardines, Wasabi Mayo

Il Cheesecake
Buffalo Mozzarella Cheesecake, Confit Roasted Tomato, Basil Oil,Fennel & pangrattato crumb

SECONDI

Il Tacchino
Traditional Roasted Christmas Turkey, Chestnut & Sage Stuffing, Cranberry Sauce,
Roasted Potatoes & Red Wine Jus

Lasagna Natalizia (VG)
Wild Mushroom, Roasted Pumpkin & Sage, Scamorza Cheese, Black Garlic & Carrot Gel

Risotto Di Mare
Carnaroli Risotto Rice, Wild Asparagus, Butternut Squash Cream, mussels, clams, prawns,
monkfish & octopus ragu

Stracotto di Guancia
Slow Cooked Braised Beef, Rainbow Glazed Baby Carrots, Crispy Potato Nest, Marinated Cabbage,
Montepulciano Wine Reduction

DOLCI

Artisan Pistachio Panettone
Artisan Traditional Italian panettone with pistachio cream and a rich, delicate texture.

Delizia al Limone
Soft lemon sponge filled with silky lemon cream,
finished with a delicate lemon glaze.

Panna Cotta
Creamy espresso panna cotta with toasted hazelnuts and a
delicate dusting of dark chocolate