

ANTIPASTI

TAGLIERE GIOIA	26
Selection of Italian salami and cheese	
POLPETTE DI GRANCHO	23
House made crab cakes served with arrabiata sauce	
FRITTO	25
Fried calamari and shrimp, served with aioli sauce	
BURRATA	23
Burrata, Italian prosciutto, arugula	
COZZE AL VINO BIANCO	19
Fresh mediterranean mussels in a garlic white wine sauce	
CHEF CRISTIANOS POLPETTE	15
Housemade meat balls consisting beef & veal served with tomato sauce and grated parmesan	
BRESAOLA DELLA VALTELLINA	20
Imported Italian air dried beef, thinly sliced served with arugula, lemon vinaigrette, and shaved parmesan	

ZUPPA E INSALATE

CARCIOFI	18
Crispy artichokes, arugula. 24 month aged Parmigiano Reggiano, lemon dressing	
INSALATA DI LA CASA	10
Mix salad with balsamic vinaigrette	
CAESAR SALADE	17
Romain lettuce with house made ceasar dressing, croutons, and shaved parmesan cheese	
MINISTRONE	12
Italian Vegetable soup	

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
PLEASE ALERT YOUR SERVER IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTION

PASTA

GIOIA Nei PACCHERI 26

Tableside paccheri Mancini, fresh tomato sauce, 22-month aged Parmigiano
*price per guest, tableside preparation available for a minimum of 2 guests

FETTUCINE 26

Fettuccine, meat ragù

RIGATONI 25

Large Tubular Pasta with green peas ,
crumble sausage, vodka sauce

CACIO E PEPE 23

Mancini spaghetti, Pecorino Romano, Tellicherry black pepper

Tableside finishing in Aged Parmesan Wheel 28

LINGUINE 33

Mancini Linguine, fresh Apulian style clams in white wine sauce

RISOTTO MP

Acquarello 1-year-aged Carnaroli rice, selection of seasonal ingredients

CASONCELLI ALLA BERGAMASCA 25

Chef Cristiano's hometown stuffed pasta with mortadella, prosciutto, sausage,
brown butter, sage, and pancetta

LINGUINE ALLO SCOGLIO 38

Linguine sauteed with black mussels, clams, shrimp, calamari, and scallops in a
tomato sauce

SECONDI

LA PARMIGIANA	29
Baked organic eggplant, tomato, mozzarella, basil, 22-month aged Parmigiano Reggiano	
BRANZINO ALLA GRIGLIA	41
Grilled butterflied Mediterrean sea bass, oregano, lemon oil	
POLLO PATATE ROSMARINO	29
Bone-In Chicken with fresh rosemary and white wine garlic sauce	
SALMONE	29
Organic grilled Faroe Salmon	
MILANESE	65
Grissini-breaded veal chop Milanese, arugula & datterini tomato salad, potato chips	
FILETTO	59
8oz Beef filet served with red wine sauce	
AGNELLO DEL COLORADO	90
Grilled Colorado lamb chop	
PIEDMONTESE STRIP	52
14oz Northwest Meats Piedmontese NY Strip	

CONTORNI

GARLIC SPINACH
Sautéed spinach with
garlic
8

BROCCOLINI
Roasted broccolini with
light oil
8

PUREE Di PATATE
Homemade mash
potatoes
8

CAPONATA
Sautéed vegetables,
olives, capers, pine nuts
12

ROASTED PATATE
Rosemary roasted potatoes
8

CHIPS
Home made Fresh cut
chips with seasalt
6