JOY'S
Coffee & Food

Good food
is like a symphony
of flavors that can only
be fully appreciated in
the company of good
friends, transforming
every meal into an
unforgettable experience.

ENJOY!

joy's coffee & food menu joy's coffee & food menu joy's coffee & food menu

chef s meat tastíng menu

60€/COUPLE

...To Start

Selection of local cured meats and cheeses,
served with our homemade grilled crescia
flatbread and sautéed wild herbs.

BBQ-style marinated Italian Picanha served with
rocket, almonds and acacia honey emulsion.

...Followed By

World Meat Selection

To find out where the meat comes from,
please ask our waiting staff

Seasonal Side Dishes

Grandmother's memoríes

30€ TO PERSON

...to start

Handmade Cappelletti served in
a traditional-style broth

Assorted boiled meatswith Joy’s signature sauces

...and continuing with

Wild field greens and Russian salad

starters

JOY'S — 20€
Selection of local cured meats and cheeses, homemade grilled crescia, trio of sautéed greens, pan-fried potatoes and traditional Marche fried specialties

PIEMONTESE BEEF TARTARE — 14€
Hand-cut Piedmontese beef tartare with green herb sauce, citrus mayonnaise, caper crumble, caramelized onion, burratina cheese and crispy zucchini

CHEF'S TRIO — 12€
◆ Crispy chicken lollipops coated with cornflakes and puffed rice, served with orange mayonnaise
◆ 'Fake' Magnum with friarielli and Grana Padano cream
◆ Eggplant bonbon on tomato coulis, basil pesto, and mozzarella

AMERICAN ANGUS CARPACCIO — 14€
CON AGGIUNTA DI TARTUFO NERO FRESCO + 3€
House-marinated American Angus beef carpaccio, served with rocket, shaved summer black truffle, creamy Grana Padano cheese, and toasted almond flakes

DUO OF MARINATED SPECIALTIES: A JOURNEY OF FLAVOURS — 20€
LIGHTLY SMOKED MARINATED PICANHA, served with mixed baby greens, crispy sweet pepper, chimichurri sauce, and stracciatella cheese.
ANGUS CHUCK CARPACCIO: with rocket, shaved black truffle, and creamy Grana Padano cheese

COD NUGGETS — 12€
Crunchy cornflake-crusted cod nuggets on a cherry tomato velouté, served with rocket and caramelized onions

TUNA TARTARE — 15€
Tuna tartare with lime zest, mango purée, passion fruit, pistachio crumble, and crispy artichokes

CHEF'S SEAFOOD TASTING TRIO — 16€

CUTTLEFISH IN THE GARDEN — 13€
Cuttlefish salad with roasted potatoes, lemon-scented artichokes, salsa verde, and Jerusalem artichoke chips

first courses

STROZZAPRETI 14€

Strozzapreti with Adriatic clams on a cream of turnip tops, prawns and confit datterini tomatoes

TONNARELLO 15€

Handcrafted pasta with Sichuan pepper cacio e pepe, pink shrimp tartare, beetroot and toasted pistachios.

PACCHERI 14€

Mancini paccheri pasta with local king prawns, red mullet fillets and crispy artichokes

HANDMADE TORTELLI 15€

Ricotta and lemon-filled tortelli with king prawns, roasted zucchini, prawn velouté, pistachio crumble and tempura onion

FETTUCCINA 14€

Mancini fettuccina with Portonovo mussel ragù in Amatriciana style

HANDMADE GNOCCHI WITH GRANDMA'S MEAT RAGÙ 11€

HANDMADE CAPPELLACCI 12€

Meat-filled pasta with spinach cream, Taleggio cheese, walnuts and speck powder

PAPPARDELLE 12€

Pappardelle with slow-cooked rabbit ragù, infused with wild fennel and served with a rich Parmesan fondue

Vegetarian and vegan options available.

main courses

MIXED GRILLED MEAT PLATTER 17€

Skewers, sausage, ribs, veal ribs, capocollo and Abruzzo-style lamb skewers

ANGUS BEEF FILLET 20€

Served with spinach cream, Taleggio cheese, crispy sweet pepper and toasted hazelnuts

PICANHA 18€

BBQ-style marinated Picanha with wild rocket, almond flakes and acacia honey emulsion

BEEF CHEEK 20€

Beef cheek braised in Rosso Conero wine, served with its own demi-glace, potato purée, stewed Tuscan kale, and crispy leeks

ARGENTINE ENTRECÔTE 20€

Argentine entrecôte skewer with a rich forest-floor-inspired garnish, Parmesan fondue, and kale chips

WITH THE ADDITION OF FRESH BLACK TRUFFLE + €3

TUNA TATAKI 20€

Yellowfin tuna tataki in a crispy kataifi crust, served on a silky zucchini purée, with lime-infused fiocchi di latte, toasted hazelnuts, and beetroot

CARAMELIZED OCTOPUS 18€

Caramelized octopus *alla gricia* with lime and beetroot potato chips

SEAFOOD SELECTION 21€

Whit aromatic herb breadcrumbs, featuring sole, scallop, sea snails, lightly seared anchovies, squid skewer, king prawn, and meagre fillet

MIXED FRIED SEAFOOD 18€

Fried squid, prawns and seasonal vegetables

side dishes

SIDE OF THE DAY 5€

fried specialties

FRENCH FRIES 5€

ASCOLANA OLIVES 6€

FRIED CUSTARD BITES 5€

FRIED MOZZARELLA BITES 5€

HOMEMADE POTATO CHIPS 6€
Lime, pepper, Cuvée seasoning and Pecorino cheese fondue

TEMPURA VEGETABLES 6€
Friarielli peppers, bell peppers, sage and Tropea onions

MIXED FRIED 12€
Fries, Ascolana olives, fried custard bites, mozzarella bites and tempura vegetables

red pizza

MARINARA — 7€
Tomato sauce, garlic and oregano

MARGHERITA — 8€
Tomato sauce, mozzarella and basil

CAPRICCIOSA — 9€
Tomato sauce, mozzarella, mushrooms, cooked ham, artichokes and black olives

SMERALDO — 10€
Tomato sauce, mozzarella, mixed leaves, Parma ham and Grana Padano shavings

LA SIGNORA — 10€
Tomato sauce, sausage, black olives, Buffalo Mozzarella DOP and oregano.

JODIE — 10€
Tomato sauce, mozzarella, spicy salami, sausage and smoked provola cheese

PARMIGIANA — 10€
Tomato sauce, mozzarella, fried eggplant, sausage and Grana Padano shavings

ROMANA — 10€
Tomato sauce, Amatrice guanciale, Pecorino fondue, black pepper and onion crunch

LIGURE — 12€
Tomato sauce, mozzarella, basil pesto, Parma ham and burrata

BUFALINA — 11€
Tomato sauce, Buffalo Mozzarella DOP, cherry tomatoes and basil

NAPOLI 2.0 — 12€
Tomato sauce, Apulian stracciatella cheese, Cantabrian anchovies, capers and basil

white pizza

ROSEMARY — 5€
Rosemary

VERGARA — 8,50€
Mozzarella, roasted potatoes and sausage

4 FORMAGGI — 8,50€
Mozzarella, smoked scamorza, Gorgonzola and Grana Padano shavings

ZUZZU — 12€
Pumpkin cream, speck, stracciatella, and walnuts

TARTUFATA — 10€
Mozzarella, mushrooms, sausage and truffle cream

MARGHERITA SBAGLIATA — 9€
Mozzarella, datterino tomato cream and basil pesto

LA GOLOSA — 11€
Zucchini cream, smoked scamorza, Amatrice guanciale, cherry tomatoes and basil

ROSITA — 10€
Zucchini cream, mozzarella, eggplant, cherry tomatoes and red onion

ORY — 12€
Mozzarella, mortadella, pistachio cream, burrata and pistachio crumbs

FRIARIELLI PIÙ — 11€
Mozzarella, sausage, friarielli greens and Apulian stracciatella cheese

AMELIA — 12€
Mozzarella, mixed leaves, marinated salmon, stracciatella cheese and almonds

BUFALINA SPECIAL — 13€

Focaccia base, Campania buffalo mozzarella (D.O.P.), confit cherry tomatoes, and basil pesto

CARBONARA GANG — 12€

Mozzarella base, guanciale, carbonara cream, and Pecorino Romano (D.O.P.)

PINO — 11€

Mozzarella, radicchio, speck, gorgonzola, and walnuts

TIROL — 11€

Mozzarella, porcini mushrooms, speck, and rosemary

GLUTEN-FREE PIZZA — 12€

Additional toppings: 1,50€ each

Campania D.O.P. buffalo mozzarella or Cantabrian anchovies: +2€

Lactose-free mozzarella: +2€

burgers and sandwiches

ROCKFELLER — 12€

Homemade burger bun filled with porchetta-style suckling pig, basil-infused grilled eggplant, smoked provola cheese, and crispy leek

BLACK FIN — 15€

Homemade squid ink bun filled with tuna tataki, Cantabrian anchovy mayonnaise, mint-infused grilled zucchini, creamy stracciatella, and crispy tempura sage

BEEF BURGER — 12€

Homemade burger bun with a 220g beef patty, crispy bacon, lettuce, tomato, caramelized onions, signature sauces, and served with French fries

BLACK FUSION — 15€

Homemade squid ink bun filled with cod amatriciana, fresh rocket, caramelized onions, cherry tomato velouté enriched with cacio e pepe, and crispy guanciale

Additional toppings: 0,50€ each

dessert

IL TIRAMISÙ — 6€
Build your own! Then share your photo!

COCONUT BAVARIAN — 6,50€
Dark chocolate glaze, coconut streusel, mango brunoise scented with lime and orange tuile

YOGURT MOUSSE — 6€
With fresh fruit, cocoa crumble and raspberry purée

CHEESECAKE — 6€
Choice of red berries, pistachio, Nutella or salted caramel

TORTINO — 7€
Warm chocolate fondant with a molten center, served with raspberry purée, pistachio semifreddo, and orange zest

CATALANA — 6€
Crème Catalana with caramelized sugar scented with star anise and cinnamon

NUTELLA PIZZA — 10€

HOMEMADE BISCUITS — 6€

allergens

1 – GLUTEN
(Wheat, rye, barley, oats, spelt, kamut, and their hybridised strains and derived products)

2 – CRUSTACEANS AND DERIVATIVES
(Including both marine and freshwater species: shrimp, scampi, lobster, crab, hermit crab, and similar)

3 – EGGS
(Eggs and products containing eggs, such as mayonnaise, emulsifiers, and egg pasta)

4 – FISH AND DERIVATIVES
(Food products containing fish, even in small quantities)

5 – PEANUTS AND DERIVATIVES
(Creams, sauces, and seasonings that may contain peanuts, even in small amounts)

6 – SOYBEANS AND DERIVATIVES
(Products such as soy milk, tofu, soy noodles, and similar)

7 – MILK AND DAIRY PRODUCTS
(Any product containing milk, including yogurt, biscuits, cakes, ice cream, and various creams)

8 – TREE NUTS AND DERIVATIVES
(Almonds, hazelnuts, walnuts, cashew nuts, pecans, pistachios, and similar nuts)

9 – CELERY AND DERIVATIVES
(Including celery used in soups, sauces, stocks, and vegetable concentrates)

10 – MUSTARD AND DERIVATIVES
(Often found in sauces, dressings, and mustard products)

11 – SESAME SEEDS AND DERIVATIVES
(Whole sesame seeds used in bread and flours containing sesame, even in small percentages)

12 – SULPHUR DIOXIDE AND SULPHITES
(Present in concentrations above 10 mg/kg or 10 mg/l, expressed as SO_2. Commonly used as preservatives and found in preserved fish products, pickled foods, foods in oil or brine, jams, vinegar, dried mushrooms, soft drinks, and fruit juices)

13 – LUPIN AND DERIVATIVES
(Found in some vegan products such as roasts, sausages, flours, and similar foods)

14 – MOLLUSCS AND DERIVATIVES
(Scallops, razor clams, mussels, oysters, limpets, clams, tellins, and similar molluscs)

*Subject to availability of fresh ingredients, frozen products may be used.