

## Antipasti

### JOIA ANTIPASTO small \$20\ reg. \$38

Chef's selection premium italian cured meats, cheese, olives, and freshly house baked bread

\$ 18

### TRUFFLE ARANCINI

Porcini and truffle filling. 4 pieces (VG)

\$ 25

### CALAMARI FRITTI

Lightly fried calamari served with radicchio salad and rocket aioli

\$ 13

### MIXED OLIVES

Marinated mixed olives with freshly house baked bread (V)

\$ 20

### POLPETTE

Beef and veal meatballs filled with scamorza cheese cooked in Napoli sauce served with freshly baked bread. 3 pieces (GF option)

\$ 25

### CARPACCIO DI MANZO

Beef carpaccio with rocked, Grana Padano cheese, olive oil and lemon

## Primi

### SPAGHETTI ALLA PESCATORA

Fresh mussels, king prawn, clams, fish and calamari with garlic, chilli, white wine and cherry tomatoes (GF option)

\$ 43

### PAPPARDELLE RAGU

House made pappardelle pasta with lamb ragu (GF option)

\$ 36

### PENNE AMATRICIANA

Pancetta, chilli, Napoli sauce and Parmesan cheese (GF option)

\$ 34

### GNOCCHI SORRENTINA

Gnocchi with Napoli sauce and buffalo mozzarella (VG / GF option)

\$ 34

### RAVIOLI ALLA BOLOGNESE

Housemade beef and pork ravioli served with beef bolognese sauce

\$ 36

### LASAGNE

Layered of fresh pasta, beef ragu, mozzarella cheese and bechamel

\$ 34

### RISOTTO AI FUNGHI SELVATICI

Carnaroli Rice with Porcini and gourmet wild mushrooms (V / GF option)

\$ 36

### PASTA WITH NAPOLI OR BOLOGNESE

Gluten free pasta (penne or gnocchi) +\$4

\$ 32

## Secondi

### FISH OF THE DAY

Check with our friendly staff (GF option)

\$ MP

### COTOLETTA

Classic italian veal schnitzel served with rocket and cherry tomato salad

\$ 40

### BISTECCA

400gm rib eye steak with rosemary potatoes, broccolini and red wine jus

\$ 54

### GALLETTO ALLA GRIGLIA

Grilled spatchcock cooked with aromatic herbs and garlic, served with cos lattuce and roasted vegetables (GF option)

\$ 38

### ZUPPA DI COZZE

Pan fried mussels with garlic, chilli, white wine and tomato, served with freshly baked bread (GF option)

\$ 32

## Contorni

### INSALATA DI RUCOLA

Rocket salad with pear, walnut, grana padano and balsamic dressing

\$ 16

### PATATINE FRITTE

Hand cut chips seasoned with rosemary salt

\$ 14

### CAPRESE

Truss tomato, buffalo mozzarella, basil and EVO oil (VG, GF)

\$ 18

### BROCCOLINI

Pan-fried broccolini with garlic and almonds (VG, GF)

\$ 15

### ROASTED POTATOES

Roasted rosemary and garlic chat potatoes (GF option)

\$ 15

## Dolci

### TIRAMISU

\$ 14

### CANNOLI

Filled with ricotta, pistacchio and chocolate

\$ 14

### PANNA COTTA

Classic vanilla panna cotta served with a choice of berries or Nutella sauce (GF option)

\$ 14

### PANE & NUTELLA

Warm pizza bread filled with Nutella and roasted almond  
add pear/strawberries/ice cream +\$2

\$ 16

### AFFOGATO

Add Frangelico / Amaretto / Kahlua +\$8

\$ 9

### SORBET

Mango and Raspberry

\$ 10

# Pizza



<b>Focaccia (V)</b> Garlic Oil and Herbs Add Cheese + \$4	\$ 14	<b>San Daniele</b> Tomato base, Fior di latte mozzarella, San Daniele prosciutto, buffalo mozzarella and fresh rocket salad	\$ 30
<b>Margherita (VG)</b> Tomato base, Fior di Latte mozzarella and fresh basil	\$ 22	<b>Capricciosa</b> Tomato base, Fior di Latte mozzarella, smoked leg ham, mushrooms and Kalamata	\$ 28
<b>Bufalina (VG)</b> Tomato base, buffalo mozzarella, Grana Padano and fresh basil	\$ 26	<b>Quattro Formaggi (VG)</b> Fior di latte mozzarella, gorgonzola, provolone, Grana Padano and black pepper	\$ 26
<b>'A Mortazza</b> White base, Mortadella, fior di latte mozzarella, grana padano, pistachio and basil	\$ 28	<b>Patata (VG)</b> Fior di Latte mozzarella, roasted sliced potatoes, gorgonzola cheese, caramelised onion, rosemary and EVO oil	\$ 27
<b>Napoli</b> Tomato base, buffalo mozzarella, anchovies, Kalamata olives and garlic	\$ 28	<b>Ortolana (VG, V option)</b> Tomato base, Fior di Latte mozzarella, zucchini, eggplant, capsicum, garlic and basil	\$ 27
<b>Joia</b> Tomato base, Fior di Latte mozzarella, San Daniele prosciutto, burrata cheese and fresh basil	\$ 32	<b>Mexicana</b> Tomato base, Fior di Latte mozzarella, hot salami, Kalamata olives, roasted capsicum, spanish onion and fresh chili	\$ 28
<b>Diavola</b> Tomato base, Fior di Latte mozzarella, hot salami, nduja and cherry tomatoes	\$ 28	<b>Carnivora</b> Tomato base, Fior di Latte mozzarella, Italian pork sausage, smoked leg ham, hot salami, 'nduja and provolone cheese	\$ 30
<b>Gamberi</b> Rocket pesto, Fior di Latte mozzarella, tiger prawns, confit cherry tomatoes and fresh basil	\$ 30	<b>Prosciutto &amp; Melanzane</b> Tomato base, Fior di Latte mozzarella, roasted eggplants, prosciutto San Daniele, burrata cheese, Grana Padano and fresh basil	\$ 34
<b>Boscaiola</b> Fior di Latte mozzarella, Italian pork sausage, mushroom, and provolone cheese	\$ 28		
<b>Marinara</b> Tomato base, Fior di latte mozzarella, mussels, prawns, calamari, garlic and chilli	<b>Small \$26/ Reg. \$34</b>	Gluten free +\$4 Vegan cheese +\$4	

## BAMBINI (12yo and under)

Spaghetti Napoli or Bolognese (GF option) \$15

Chicken schnitzel with chips \$20

Pizza margherita \$15

## HAVE A FUNCTION TO PLAN?

Joia cucina offers functions menus for all sized events.

Phone **0456 727 416** or email us at **ciao@joia.com.au**