



Antipasti

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

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

TRUFFLE ARANCINI \$ 18

Porcini and truffle filling. 4 pieces (VG)

CALAMARI FRITTI \$ 25

Lightly fried calamari served with radicchio salad and rocket aioli

MIXED OLIVES \$ 13

Marinated mixed olives with freshly house baked bread (V)

POLPETTE \$ 20

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

BRUSCHETTA \$ 14

Home made toasted sliced bread with fresh tomatoes, basil, onion and glazed balsamic vinegar. 2pc

Primi

SPAGHETTI ALLA PESCATORA \$ 43

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

PAPPARDELLE LAMB RAGU \$ 37

House made pappardelle pasta with lamb ragu (GF option)

PENNE AMATRICIANA \$ 34

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

GNOCCHI TARTUFO E FUNGHI \$ 34

Truffle gnocchi with gourmet mushrooms (VG)

RAVIOLI ALLA BOLOGNESE \$ 36

Housemade beef and pork ravioli served with beef bolognese sauce

LASAGNE \$ 34

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

PASTA WITH NAPOLI OR BOLOGNESE \$ 32

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

Secondi

FISH OF THE DAY \$ MP

Check with our friendly staff (GF option)

VEAL COTOLETTA \$ 40

Veal schnitzel served with rocket and cherry tomato salad

BISTECCA \$ 54

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

GALLETTO ALLA GRIGLIA \$ 38

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

ZUPPA DI COZZE \$ 32

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

PARMIGIANA DI MELANZANE \$28

Layered eggplants with Napoli sauce, scamorza cheese and basil

Contorni

INSALATA DI RUCOLA \$ 16

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

PATATINE FRITTE \$ 14

Hand cut chips seasoned with rosemary salt

CAPRESE \$ 18

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

BROCCOLINI \$ 15

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

ROASTED POTATOES \$ 15

Roasted rosemary and garlic chat potatoes (GF option)

Dolci

TIRAMISU \$ 14

PANNA COTTA \$ 14

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

SEMIFREDDO AL PISTACCHIO \$ 14

Pistachio and mascarpone semifreddo (GF option)

PANE & NUTELLA \$ 16

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

AFFOGATO \$ 9

Add Frangelico / Amaretto / Kahlua +\$8

SORBET \$ 10

Mango and Raspberry

Pizza



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