



ANTIPASTI

Joia Antipasto \$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 \$24
Lightly fried calamari served with radicchio salad and rocket aioli

Mix Olives \$12
Marinated mix olives with freshly house baked bread (V)

Polpette \$19
Beef and veal meatballs filled with scamorza cheese cooked in Napoli with freshly house baked bread (GF option)

Zuppa di Cozze \$26
Pan fried mussels with garlic, chilli, white wine, and tomato served with freshly house baked bread (GF option)

HOUSE MADE PASTA & RISOTTI

Spaghetti alla Pescatore \$42
Fresh mussels, king prawn, clams, fish and calamari with garlic, chilli, white wine, and cherry tomatoes (GF Option)

Pappardelle Ragu \$35
House made pappardelle pasta with lamb ragu (GF Option)

Fettucine Amatriciana \$32
Pancetta, chilli, Napoli sauce and Parmesan cheese (GF Option)

Gnocchi Sorrentina \$32
Gnocchi with Napoli sauce and buffalo mozzarella (VG)

Gnocchi Bolognese \$32
Gnocchi with Bolognese beef ragu

Risotto ai Funghi Selvatici \$36
Carnaroli Rice with gourmet mushroom and parmesan (GF / VG / V Option)

Lasagne \$34
Layered of fresh pasta, beef ragu, mozzarella cheese and bechamel

Spinach Ravioli \$36
Pumpkin and goat cheese filling cooked with creamy Napoli sauce and pinenuts (VG)

SECONDI

Fish of the Day \$MP
Check with our friendly staff (GF Option)

Cotoletta \$39
Classic Italian veal schnitzel served with rocket and cherry tomato salad

Bistecca \$52
400gm Rib eye steak with rosemary potato, broccolini and red wine jus

Eggplant Parmigiana \$28
Layered eggplant with Napoli sauce, Scamorza cheese and basil (VG)

CONTORNI

Insalata di Rucola \$16
Rocket salad with pear, walnut, grana Padano, and balsamic dressing. (GF, VG)

Patatine Fritte \$14
Hand cut chips seasoned with rosemary salt (V)

Caprese \$18
Truss tomato, buffalo mozzarella, basil, and olive oil (VG)

Broccolini \$14
Pan-fried Broccolini with garlic and almond (VG, GF)

BAMBINI

Spaghetti Napoli or Bolognese \$15
(GF Option)

Chicken Schnitzel with chips \$20

Margherita pizza \$15

DOLCI

Tiramisu \$14

Cannoli \$14
Filled with ricotta pistachio and chocolate

Torta al cioccolato (GF) \$14
Almond and chocolate cake with warm amaretto chocolate ganache

Calzone Nutella \$16

Affogato \$9
add Frangelico / Amaretto / Kahlua +\$8

Sorbet \$10
Mango and Raspberry

Gluten Free Pasta \$4



PIZZA MENU

Focaccia (V) Garlic Oil and Herbs Add Cheese + \$4	\$14	Capricciosa Tomato base, smoked leg ham, Fior Di Latte mozzarella, mushrooms, Kalamata olives, EVO	\$27
Margherita (VG) Tomato base, Fior di Latte mozzarella, EVO and fresh basil	\$21	Parmigiana (VG) Tomato base, Fior di Latte mozzarella, baked eggplant, cherry tomatoes, EVO and Grana Padano	\$26
Buffalo (VG) Tomato base, buffalo mozzarella, EVO and fresh basil	\$24	Patata (VG) Fior di Latte mozzarella, roasted sliced potatoes, gorgonzola cheese, caramelized onion, rosemary, and EVO	\$26
Sorrentina (VG) Tomato base, buffalo mozzarella, cherry tomatoes, shaved Grana Padano, EVO and fresh basil	\$26	Ortolana (VG, V Option) Tomato base, Fior di Latte mozzarella, zucchini, spinach, eggplants, capsicum, garlic, basil and EVO	\$26
Napoli Tomato base, buffalo mozzarella, anchovies, Kalamata olives and EVO	\$27	Mexicana Tomato base, Fior di Latte mozzarella, hot salami, kalamata olives, roasted capsicum, Spanish onion and fresh chilli	\$27
Joia Tomato base, Fior di Latte mozzarella, San Daniele prosciutto, burrata cheese, EVO and fresh basil	\$32	Carnivora Tomato base, Fior di Latte mozzarella, Italian pork sausage, smoked leg ham, hot salami, nduja and provolone cheese	\$30
Diavola Tomato base, Fior di Latte mozzarella, hot salami, nduja and cherry tomatoes	\$28	Gluten free dough available +\$4	
Gamberi Rocket pesto, Fior di Latte mozzarella, tiger prawns, confit cherry tomatoes and fresh basil	\$30		
Boscaiola Fior di Latte mozzarella, Italian pork sausage, mushroom, and provolone cheese	\$27		
San Daniele Tomato base, San Daniele prosciutto, buffalo mozzarella and fresh basil	\$30		

HAVE A FUNCTION TO PLAN?

Joia Cucina offers function menus for all sized events.

Phone: 0437 368 741 or email ciao@joia.com.au



SPARKLING

	GLS	BTL
Astoria Prosecco DOC Veneto, Italy	\$14	\$56
Astoria Rosè Millesimato Veneto, Italy		\$60

WHITE WINE

	GLS	BTL
Astoria Fashion Victim Moscato Veneto, Italy	\$12	\$54
Dols Yarra Valley Chardonnay Yarra Valley, VIC	\$15	\$56
Astoria Alisia Pinot Grigio DOC Veneto, Italy	\$14	\$56
Auntsfield Sauvignon Blanc Marlborough, NZ	\$15	\$58
Knapppstein Insider Riesling Clare Valley, SA	\$15	\$58
Bertani Soave Serole DOC Veneto, Italy		\$58
St Michael Eppan DOC Chardonnay Alto Adige, Italy		\$75
Fondo Antico Grillo IGT Sicily, Italy		\$55

ROSÉ

	GLS	BTL
Otro Vino Rosé Sangiovese Margaret River, WA	\$12	\$52
Giorgio Meletti Cavallari DOC Bolgheri, Italy		\$56

RED WINE

	GLS	BTL
Villa Trasqua Sangiovese IGT Toscana, Italy	\$14	\$58
Astoria Caranto Pinot Noir IGT Veneto, Italy	\$14	\$58
Viviani Valpolicella Classico DOC Veneto, Italy		\$60
Zerella Work Horse Shiraz McLaren Vale, SA	\$14	\$62
Villa Trasqua Fanatico Chianti Classico Riserva DOCG Toscana, Italy		\$72
St Michael Eppan Pinot Nero DOC Alto Adige, Italy		\$75
Bricco Maiolica Barbera d'Alba DOC Piemonte, Italy		\$78
Marchesi Di Barolo DOCG Barolo Piemonte, Italy		\$145

DESSERT WINE

	GLS	BTL
Fondo Antico Baccadoro Passito IGT Grillo, Zibibbo	\$15	\$60

TAP BEER

	300ML	500ML
Hop Nation Pale Ale	\$8.5	\$13.5
Peroni Nastro Azzuro	\$9.5	\$15.5
Menabrea (Non Filtrata)	\$12	\$16

BOTTLED BEER

Peroni Libera 0.0% Alcohol	\$8.5
Peroni Leggera 3.5% Alcohol	\$9.5
Carlton Draught 4.6% Alcohol	\$9.5
Menabrea 4.8% Alcohol	\$9.5
Corona 4.6% Alcohol	\$10.5
The Hills Apple Cider 5.0% Alcohol	\$10.5

GIN

	30ML
Gordon's	\$11.5
Four Pillars Rare Dry	\$12
Hendricks	\$14

VODKA

	30ML
Wyborowa	\$11.5
Grey Goose	\$13

TEQUILA

	30ML
Sierra	\$11.5
1800 Coconut	\$12

WHISKY

	30ML
Maker's Mark	\$15
Jack Daniels	\$15
Canadian Club	\$15
Johnnie Walker Black Label	\$15
Talisker 10 Years Old	\$18
Oban 14 Years Old	\$22

RUM

	30ML
Bacardi Carta Blanca	\$12
Bundaberg Original	\$12
Beenleigh	\$13

APERITIF

	45ML
Red/White Vermouth	\$11
Campari	\$11
Aperol	\$11

DIGESTIVE

Galliano Sambuca	45ML	\$10
Limoncello		\$10
Frangelico		\$10
Kahlua		\$10
Baileys		\$10
Penfolds Port		\$10
La Valdotaine Petite Rouge Grappa		\$12
Averna Amaro		\$12
Amaro Montenegro		\$12
Disaronno Amaretto		\$12

CLASSIC COCKTAILS

Negroni	\$20
Gin, red vermouth, Campari	
Expresso Martini	\$20
Vodka, Kahlua, Espresso	
Margarita	\$20
Tequila, Triple Sec, lime juice	
*Please ask our staff for any other classic cocktail available	

JOIA'S COCKTAILS

The Joia	\$20
Gin, White Vermouth, elderflower cordial, lime	
Lychee Me	\$20
Vodka, Lychee liqueur, lemon juice	
Italian Paloma	\$20
Tequila, Campari, Pink Grapefruit Cordial, Lime juice, Lemon juice, Pinch of salt	
Coconut Margarita	\$20
Coconut Tequila, Malibu, lime juice	
Summer Negroni	\$20
Campari, Sweet Vermouth, Prosecco	

SPRITZ

Aperol Spritz	\$18
Aperol, Prosecco, soda water	
Limoncello Spritz	\$18
Limoncello, Prosecco, soda water	
Campari Spritz	\$18
Campari, Prosecco, soda water	
Cocchi Spritz	\$18
Cocchi, Prosecco, soda water	

MOCKTAILS

Liar Lyre	\$12
Lyes dry, Italian orange, tonic, elderflower	
Seasonal Fruit	\$12
Lyre's gin, seasonal fruit	
Peachy Cosmo	\$12
Cranberry, peach syrup, lime juice	
Virgin Sunrise	\$12
Grenadine, lemon juice, orange juice	
Blonde Martini	\$12
Pink Grapefruit Cordial, Pineapple juice, Lime juice	

SOFT DRINKS

Coca-Cola	\$5
Coca-Cola No Sugar	\$5
Sprite	\$5
Lemon Lime & Bitters	\$5
Pineapple Juice	\$5
Apple Juice	\$5
Orange Juice	\$5
Cranberry Juice	\$5
Chinotto	\$6
Aranciata Rossa	\$6
Limonata	\$6
Ginger Beer	\$6

COFFEE/TEA

Espresso	\$4.5
Double Espresso	\$5
Long Black	\$4.5
Short Macchiato	\$4.5
Piccolo	\$4.5
Long Macchiato	\$5
Latte	\$5
Flat White	\$5
Cappuccino	\$5
Hot Chocolate	\$5
Mocha	\$5
Chai Latte	\$5
English Breakfast	\$5
Earl Grey	\$5
Chamomile	\$5
Peppermint	\$5
Lemongrass	\$5
Darjeeling Green	\$5
Decaf / Soy / Almond Milk	\$0.5

