

## Antipasti



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| <b>JOIA ANTIPASTO</b>                                                                                                            | small \$ 20\ reg. \$ 38  |
| Chef's selection premium Italian cured meats, cheese, olives, and freshly house baked bread (GF option)                          |                          |
| <b>TRUFFLE ARANCINI</b> 🍄                                                                                                        | \$ 18                    |
| Porcini and truffle filling. 4 pieces (VG)                                                                                       |                          |
| <b>CALAMARI FRITTI</b> 🍷 (i)                                                                                                     | \$ 26 (main size + \$13) |
| Lightly fried calamari served with radicchio salad and rocket aioli                                                              |                          |
| <b>MIXED OLIVES</b>                                                                                                              | \$ 13                    |
| Marinated mixed olives with freshly house baked bread (V) (GF option)                                                            |                          |
| <b>POLPETTE</b>                                                                                                                  | \$ 22                    |
| Beef and veal meatballs filled with scamorza cheese cooked in Napoli sauce served with freshly baked bread. 3 pieces (GF option) |                          |
| <b>BRUSCHETTA</b>                                                                                                                | \$ 15                    |
| Home made toasted sliced bread with fresh tomatoes, basil, onion and glazed balsamic vinegar. 2pc                                |                          |

## Primi

|                                                                                                                                              |       |
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| <b>SPAGHETTI ALLA PESCATORA</b> 🍤 (M)                                                                                                        | \$ 43 |
| Fresh mussels, king prawn, clams, fish and calamari with garlic, chilli, white wine, a touch of Napoli sauce and cherry tomatoes (GF option) |       |
| <b>PAPPARDELLE LAMB RAGU</b>                                                                                                                 | \$ 37 |
| House made pappardelle pasta with lamb ragu (GF option)                                                                                      |       |
| <b>PENNE AMATRICIANA</b>                                                                                                                     | \$ 34 |
| Pancetta, chilli, Napoli sauce and Parmesan cheese (GF option)                                                                               |       |
| <b>GNOCCHI SORRENTINA</b>                                                                                                                    | \$ 34 |
| Hand rolled gnocchi with tomato sugo, fresh buffalo mozzarella and basil (VG) (GF option)                                                    |       |
| <b>LASAGNA</b> 🍷 🍄                                                                                                                           | \$ 35 |
| Layered of fresh bpasta, beef ragu, mozzarella cheese and bechamel                                                                           |       |
| <b>AGNOLOTTI DUCK AND MUSHROOMS</b> 🍷 🍄                                                                                                      | \$ 38 |
| Handmade pasta pillows filled with slow-braised duck confit and wild forest mushrooms, tossed in burnt butter, crispy sage leaves.           |       |
| <b>RAVIOLI ZUCCA</b> 🍷 🍄                                                                                                                     | \$ 34 |
| Pumpkin, leek and goat cheese filled ravioli with creamy Napoli sauce                                                                        |       |
| <b>PASTA WITH NAPOLI OR BOLOGNESE</b>                                                                                                        | \$ 32 |
| Gluten free option pasta (fettuccine or gnocchi) +\$4                                                                                        |       |

## Secondi

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| <b>FISH OF THE DAY</b> (i)                                                                                                           | \$ MP |
| Check with our friendly staff (GF option)                                                                                            |       |
| <b>VEAL COTOLETTA</b> 🍷                                                                                                              | \$ 41 |
| Veal schnitzel served with rocket and cherry tomato salad                                                                            |       |
| <b>BISTECCA</b>                                                                                                                      | \$ 55 |
| 400gm rib eye steak with rosemary potatoes, broccolini and red wine jus (GF option)                                                  |       |
| <b>SCALOPPINE AL LIMONE</b>                                                                                                          | \$ 36 |
| Grilled Tender chicken breast with Fresh squeezed lemon juice, white wine, with crisp capers served with mash and beans. (GF option) |       |
| <b>ZUPPA DI COZZE</b> 🍤 (A)                                                                                                          | \$ 33 |
| Pan fried mussels with garlic, chilli, white wine and tomato, served with freshly baked bread (GF option)                            |       |

## Contorni

|                                                                                                                              |       |
|------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>INSALATA DI RUCOLA</b> 🍄                                                                                                  | \$ 16 |
| Rocket salad with pear, walnut, grana padano and balsamic dressing (GF option)                                               |       |
| <b>PATATINE FRITTE</b> (GF not suitable for celiac)                                                                          | \$ 14 |
| Hand cut chips seasoned with rosemary salt                                                                                   |       |
| <b>BARBABIETOLA ROSSA &amp; STRACCIATELLA</b> 🍄                                                                              | \$ 18 |
| Tender beetroots served warm with creamy stracciatella cheese, dressed in citrus vinaigrette dressing and toasted pistachio. |       |
| <b>BROCCOLINI</b> 🍄                                                                                                          | \$ 16 |
| Pan-fried broccolini with garlic and almonds (VG, GF option)                                                                 |       |
| <b>ROASTED POTATOES</b>                                                                                                      | \$ 15 |
| Roasted rosemary and garlic chat potatoes (GF option)                                                                        |       |

## Dolci

|                                                                                                                                 |       |
|---------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>TIRAMISU</b> 🍷 🍄                                                                                                             | \$ 16 |
| <b>CANNOLI</b> (3pc) 🍷 🍄                                                                                                        | \$ 14 |
| Filled with Ricotta, crumbled pistachio and chocolate (nuts free option)                                                        |       |
| <b>WARM FLOURLESS CHOCOLATE &amp; ALMOND CAKE</b> 🍄                                                                             | \$ 16 |
| Rich, dark chocolate gently baked with finely ground almonds. Served warm with a Chocolate ganache and whipped mascarpone cream |       |
| <b>AFFOGATO</b> (GF)                                                                                                            | \$ 9  |
| Add Frangelico 🍷 / Amaretto 🍷 / Kahlua +\$8                                                                                     |       |
| <b>SORBET</b> (GF)                                                                                                              | \$ 12 |
| Mango and Raspberry                                                                                                             |       |
| <b>CALZONE DOLCE</b> of your choice 🍄                                                                                           | \$ 16 |
| -Filled with Nutella and strawberries                                                                                           |       |
| or                                                                                                                              |       |
| -Filled with Pistachio cream, white chocolate sauce and fresh strawberries                                                      |       |
| Add Ice cream +\$2                                                                                                              |       |



: nuts/it may contain trace of nuts



:not possible GF



:shellfish

# Pizza



|                                                                                                                                       |                              |                                                                                                                                                            |              |
|---------------------------------------------------------------------------------------------------------------------------------------|------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>Focaccia (V)</b><br>Garlic Oil and Herbs<br>Add Cheese + \$4                                                                       | <b>\$15</b>                  | <b>San Daniele</b><br>Tomato base, Fior di latte mozzarella, San Daniele prosciutto, buffalo mozzarella and fresh rocket salad                             | <b>\$ 30</b> |
| <b>Margherita (VG)</b><br>Tomato base, Fior di Latte mozzarella and fresh basil                                                       | <b>\$ 23</b>                 | <b>Capricciosa</b><br>Tomato base, Fior di Latte mozzarella, ham, mushrooms and Kalamata                                                                   | <b>\$ 28</b> |
| <b>Bufalina (VG)</b><br>Tomato base, buffalo mozzarella, Grana Padano and fresh basil                                                 | <b>\$ 27</b>                 | <b>Porchetta e patate</b><br>White base, fior di latte, porchetta, roasted potatoes, caramelised onion and confit garlic and rosemary.                     | <b>\$ 28</b> |
| <b>'A Mortazza</b> 🍷<br>White base, Mortadella, fior di latte mozzarella, grana padano, pistachio and Stracciatella cheese.           | <b>\$ 28</b>                 | <b>Patata (VG)</b><br>Fior di Latte mozzarella, roasted sliced potatoes, confit garlic, gorgonzola cheese, caramelised onion and fresh rosemary.           | <b>\$ 28</b> |
| <b>Puttanesca</b><br>Tomato, anchovies, olives, capers, mix herbs, garlic and chilli. Add Mozzarella +\$4                             | <b>\$ 27</b>                 | <b>Ortolana (VG, V option)</b><br>Tomato base, Fior di Latte mozzarella, mushrooms, grilled zucchini, grilled eggplant, grilled capsicum, garlic and basil | <b>\$ 28</b> |
| <b>Joia</b><br>Tomato base, Fior di Latte mozzarella, San Daniele prosciutto, burrata cheese and fresh basil                          | <b>\$ 32</b>                 | <b>Mexicana</b><br>Tomato base, Fior di Latte mozzarella, hot salami, Kalamata olives, roasted capsicum, spanish onion and fresh chili                     | <b>\$ 28</b> |
| <b>Diavola</b><br>Tomato base, Fior di Latte mozzarella, hot salami and 'nduja                                                        | <b>\$29</b>                  | <b>Carnivora</b><br>Tomato base, Fior di Latte mozzarella, Italian pork fennel sausage, smoked leg ham, hot salami and 'nduja                              | <b>\$ 30</b> |
| <b>Gamberi</b> 🍤 (i)<br>Basil pesto, Fior di Latte mozzarella, tiger prawns, grilled zucchini, confit cherry tomatoes and fresh basil | <b>\$ 30</b>                 | <b>Salsiccia &amp; Spinaci</b><br>Tomato base, Italian sausage, spinach, smoked mozzarella, shaved Parmigiano, garlic, chilli flakes                       | <b>\$ 29</b> |
| <b>Prosciutto &amp; Tartufo</b><br>White base, fior di mozzarella, truffle cream, mushrooms, prosciutto and shaved parmesan.          | <b>\$ 30</b>                 | <b>Boscaiola</b><br>Tomato base, Fior di Latte mozzarella, italian pork and fennel sausages, mushrooms and scarmorza cheese                                | <b>\$ 28</b> |
| <b>Marinara</b> 🍷 (M)<br>Tomato base, Fior di latte mozzarella, mussels, prawns, calamari, garlic and chilli                          | <b>Small \$26/ Reg. \$34</b> | Gluten free +\$4<br>Vegan cheese +\$4                                                                                                                      |              |

## BAMBINI (12yo and under)

Spaghetti/Penne Napoli or Bolognese (GF option) **\$16**  
 Chicken schnitzel with chips **\$20** 🍷  
 Pizza margherita (GF option) **\$15**

## Joia Experience \$65pp (minimum 2pp)

**Make yourself comfortable and let our Chef select a mix of entrée, pastas and dessert.**  
**Just let us know of any dietary requirement and we will think of the rest.**  
**Complete it with a wine pairing for each course for only \$30pp**