

Antipasti

	small \$ 20\ reg. \$ 38
JOIA ANTIPASTO	
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	\$ 13
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
NECCI (2pc)	\$ 14
Chestnut rolled crepes filled with fresh ricotta	
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, 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 sausage, smoked leg ham, hot salami, 'nduja and provolone cheese	\$ 30
Gamberi Rocket pesto, Fior di Latte mozzarella, tiger prawns, confit cherry tomatoes and fresh basil	\$ 30	Prosciutto & Melanzane Tomato base, Fior di Latte mozzarella, roasted eggplants, prosciutto San Daniele, burrata cheese, Grana Padano and fresh basil	\$34
Boscaiola Fior di Latte mozzarella, Italian pork sausage, mushroom, and provolone cheese	\$ 28	Gluten free +\$4 Vegan cheese +\$4	
Marinara Tomato base, Fior di latte mozzarella, mussels, prawns, calamari, garlic and chilli	Small \$26/ Reg. \$34		

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**