



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 \$ 15

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 \$ 35

Truffle gnocchi with gourmet mushrooms (VG)

LASAGNE \$ 34

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

AGNOLOTTI ANATRA E FUNGHI \$ 38

House made duck and mushroom agnolotti with sage and burnt butter sauce

RAVIOLI ZUCCA \$ 33

Pumpkin, leek and goat cheese filled ravioli with creamy Napoli sauce

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)

SOUP: "GARMUGIA LUCCHESI" \$ 28

Leek, Potatoes, Peas, Zucchini, Artichokes, Asparagus, Beans, Prosciutto and Beef (GF option)

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)

CANNOLI \$ 14

Filled with Ricotta, crumbled pistachio and chocolate

AFFOGATO \$ 9

Add Frangelico / Amaretto / Kahlua +\$8

SORBET \$ 12

Mango and Raspberry

NUTELLA PIZZA

Warm pizza with Nutella and roasted almond

Regular \$16

add pear/strawberries/ice cream +\$2

Family \$26

add pear/strawberries/ice cream +\$4

Pizza



Focaccia (V)	\$ 14	San Daniele	\$ 30
Garlic Oil and Herbs		Tomato base, Fior di latte mozzarella, San	
Add Cheese + \$4		Daniele prosciutto, buffalo mozzarella and	
Margherita (VG)	\$ 22	fresh rocket salad	
Tomato base, Fior di Latte mozzarella and		Capricciosa	\$ 28
fresh basil		Tomato base, Fior di Latte mozzarella, ham,	
Bufalina (VG)	\$ 26	mushrooms and Kalamata	
Tomato base, buffalo mozzarella, Grana		Tartufo e Burrata (not GF)	\$ 34
Padano and fresh basil		Fior di latte mozzarella, creamy truffle	
'A Mortazza	\$ 28	sauce, fennel sausage and freshly add	
White base, Mortadella, fior di latte		rocket, shaved parmesan and Burrata	
mozzarella, grana padano, pistachio and		Patata (VG)	\$ 27
basil		Fior di Latte mozzarella, roasted sliced	
Napoli	\$ 28	potatoes, gorgonzola cheese, caramelised	
Tomato base, buffalo mozzarella,		onion, rosemary and EVO oil	
anchovies, Kalamata olives and garlic		Ortolana (VG, V option)	\$ 27
Joia	\$ 32	Tomato base, Fior di Latte mozzarella,	
Tomato base, Fior di Latte mozzarella, San		zucchini, eggplant, capsicum, garlic and	
Daniele prosciutto, burrata cheese and fresh		basil	
basil		Mexicana	\$ 28
Diavola	\$ 28	Tomato base, Fior di Latte mozzarella, hot	
Tomato base, Fior di Latte mozzarella, hot		salami, Kalamata olives, roasted capsicum,	
salami, nduja and cherry tomatoes		spanish onion and fresh chili	
Gamberi	\$ 30	Carnivora	\$ 30
Basil pesto, Fior di Latte mozzarella, tiger		Tomato base, Fior di Latte mozzarella,	
prawns, confit cherry tomatoes and fresh		Italian pork fennel sausage, smoked leg	
basil		ham, hot salami, 'nduja and provolone	
Boscaiola	\$ 28	cheese	
Fior di Latte mozzarella, Italian pork fennel		Salsiccia & Burrata	\$ 32
sausage, mushroom, and provolone cheese		Basil pesto base, Italian pork fennel	
Prosciutto & Gorgonzola	\$ 30	sausage, fior di latte mozzarella, cherry	
Tomato base, Fior di latte mozzarella, San		tomatoes and burrata cheese	
Daniele Prosciutto, Gorgonzola cheese and		Prosciutto & Melanzane	\$ 34
mushrooms		Tomato base, Fior di Latte mozzarella,	
Marinara	Small \$26/ Reg. \$34	roasted eggplants, prosciutto San Daniele,	
Tomato base, Fior di latte mozzarella,		burrata cheese, Grana Padano and fresh	
mussels, prawns, calamari, garlic and chilli		basil	

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**

Baby Pizza nutella **\$10**

add pear/strawberries/ice cream +\$2

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**