joia CUCINA

🥜 : nuts/it may contain trace of nuts
🌾 :not possible GF
🦐 :shellfish

Antipasti

JOIA ANTIPASTO — **small $ 20\ reg. $ 38**
Chef's selection premium italian cured meats, cheese, olives, and freshly house baked bread (GF option)

POLPO E PATATE — **$ 26**
Octopus and potatoes salad, with green olives, red onion, baby capers served with roasted capsicum salsa (GF option)

TRUFFLE ARANCINI 🌾 — **$ 18**
Porcini and truffle filling. 4 pieces (VG)

CALAMARI FRITTI 🌾 — **$ 26 \ main size +$ 13**
Lightly fried calamari served with radicchio salad and rocket aioli

MIXED OLIVES — **$ 13**
Marinated mixed olives with freshly house baked bread (V) (GF option)

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 SORRENTINA — **$ 34**
Hand rolled gnocchi with tomato sugo, fresh buffalo mozzarella and basil (VG) (GF option)

GNOCCHI PESTO E BURRATA 🥜 — **$ 36**
Tender, hand rolled gnocchi with almond and basil pesto sauce and fresh burrata(VG)(GF option)

RISOTTO FUNGHI E TARTUFO — **$ 34**
Carnaroli rice smooth texture, folded with an earthy and rich blend of wild mushrooms drizzled with truffle oil (VG)(GF option)

LASAGNE — **$ 34**
Layered of fresh pasta, beef ragu, mozzarella cheese and bechamel 🌾

AGNOLOTTI GAMBERI, SPINACI & PEPERONCINO — **$ 38**
House made prawns, ricotta, spinach and chilli agnolotti tossed with butter, sage, parsley and lemon sauce🥜🌾

RAVIOLI ZUCCA — **$ 33**
Pumpkin, leek and goat cheese filled ravioli with creamy Napoli sauce🥜🌾

PASTA WITH NAPOLI OR BOLOGNESE — **$ 32**

Gluten free option pasta (fettuccine 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 (GF option)

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)

Contorni

INSALATA DI RUCOLA 🥜 — **$ 16**
Rocket salad with pear, walnut, grana padano and balsamic dressing (GF option)

PATATINE FRITTE (GF not suitable for celiac) — **$ 14**
Hand cut chips seasoned with rosemary salt

CAPRESE — **$ 18**
Truss tomato, buffalo mozzarella, basil and EVO oil (VG, GF option)

BROCCOLINI — **$ 15**
Pan-fried broccolini with garlic and almonds (VG, GF option)

ROASTED POTATOES — **$ 15**
Roasted rosemary and garlic chat potatoes (GF option)

Dolci

TIRAMISU 🥜🌾 — **$ 16**

CANNOLI (3pc) 🥜🌾 — **$ 14**
Filled with Ricotta, crumbled pistachio and chocolate (nuts free option)

SEMIFREDDO MASCARPONE E PISTACCHIO — **$ 14**
A smooth frozen creamy mascarpone and intense pistachio semifreddo🥜

AFFOGATO (GF) — **$ 9**
Add Frangelico🥜/ Amaretto🥜/ Kahlua +$8

SORBET (GF) — **$ 12**
Mango and Raspberry

NUTELLA PIZZA (GF option)🥜
Warm pizza with Nutella and roasted almond
Regular $16
add pear/strawberries/ice cream +$2
Family $26
add pear/strawberries/ice cream +$4

Pizza

Joia CUCINA

Focaccia (V) **$ 14**
Garlic Oil and Herbs
Add Cheese + $4

Margherita (VG) **$ 22**
Tomato base, Fior di Latte mozzarella and fresh basil

Bufalina (VG) **$ 26**
Tomato base, buffalo mozzarella, Grana Padano and fresh basil

'A Mortazza 🥜 **$ 28**
White base, Mortadella, fior di latte mozzarella, almond basil pesto, grana padano, pistachio and burrata

Napoli **$ 28**
Tomato base, buffalo mozzarella, anchovies, Kalamata olives and garlic

Joia **$ 32**
Tomato base, Fior di Latte mozzarella, San Daniele prosciutto, burrata cheese and fresh basil

Diavola **$ 28**
Tomato base, Fior di Latte mozzarella, hot salami and 'nduja

Gamberi 🦐 **$ 30**
Basil pesto, Fior di Latte mozzarella, tiger prawns, confit cherry tomatoes and fresh basil

Prosciutto & Gorgonzola **$ 30**
Tomato base, Fior di latte mozzarella, San Daniele Prosciutto, Gorgonzola cheese and mushrooms

Marinara🦐 **Small $26/ Reg. $34**
Tomato base, Fior di latte mozzarella, mussels, prawns, calamari, garlic and chilli

San Daniele **$ 30**
Tomato base, Fior di latte mozzarella, San Daniele prosciutto, buffalo mozzarella and fresh rocket salad

Capricciosa **$ 28**
Tomato base, Fior di Latte mozzarella, ham, mushrooms and Kalamata

Tartufo e Burrata (not GF)🌾 **$ 34**
Fior di latte mozzarella, creamy truffle sauce, fennel sausage, mushrooms and comfit tomatoes

Patata (VG) **$ 27**
Fior di Latte mozzarella, roasted sliced potatoes, gorgonzola cheese, caramelised onion, rosemary and EVO oil

Ortolana (VG, V option) **$ 27**
Tomato base, Fior di Latte mozzarella, mushrooms, grilled zucchini, grilled eggplant, grilled capsicum, garlic and basil

Mexicana **$ 28**
Tomato base, Fior di Latte mozzarella, hot salami, Kalamata olives, roasted capsicum, spanish onion and fresh chili

Carnivora **$ 30**
Tomato base, Fior di Latte mozzarella, Italian pork fennel sausage, smoked leg ham, hot salami and 'nduja

Salsiccia & Spinaci **$ 29**
Tomato base, Italian sausage, spinach, smoked mozzarella, shaved Parmigiano, garlic, chilli flakes

Gluten free +$4
Vegan cheese +$4

BAMBINI (12yo and under)

Spaghetti/Penne Napoli or Bolognese (GF option) **$15**
Chicken schnitzel with chips **$20**
Pizza margherita (GF option) **$15**
Baby Pizza nutella (GF option)🥜**$10**
add pear/strawberries/ice cream +$2

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