



Antipasti

- Joia Antipasto** Chef's Selection premium Italian cured meats, cheese, olives with Carasau bread **\$35**
- Truffle Arancini** Porcini and truffle filling (4 serves) **\$16**
- Calamari Fritti** Shallow fried calamari served with rocket and garlic aioli **\$22**
- Polpette** Veal and beef meatballs in tomato sugo (3 serves) **\$18**
- Zuppa di Cozze** Mussels with garlic, chili, white wine, and tomato **\$22**
- Funghi Mascarpone** Baked Mushroom filled with pancetta and mascarpone cheese (3 serves) **\$18**

Pasta di Casa

- Spaghetti alla Pescatore** Fresh seafood in white wine sauce, and cherry tomatoes **\$36**
- Pappardelle Ragù** House made pappardelle pasta with lamb ragù **\$34**
- Gnocchi Sorrentina** House made gnocchi with Napoli, basil, and buffalo mozzarella **\$28**
- Eggplant Parmigiana** Baked layers of eggplant, mozzarella, Napoli sauce and basil **\$26**
- Saffron Risotto** Carnaroli Rice, Saffron, Asparagus, and sweet peas **\$30**
- Ravioli** House made ravioli, duck and Porcini mushrooms filling with burnt butter sage sauce **\$34**

Secondi

- Fish of the Day** Check with our friendly staff **\$market price**
- Cotolleta** Veal Schnitzel served with rosemary potato and broccolini **\$36**
- Brasato di guancia di Manzo** Braised beef cheeks served with parmesan polenta **\$34**
- Involtini di pollo Fiorentina** Chicken breast filled with spinach, ricotta and prosciutto served with beans **\$34**

Contorni

- Insalata di Rucola** Rocket salad with pear, walnut, shaved parmesan and balsamic **\$16**
- Patatine Fritte** Hand cut chips seasoned with rosemary salt **\$14**
- Verdure al Vapore** Steamed seasonal greens **\$12**

Bambini

- Spaghetti or Gnocchi Napoli **\$15**
- Chicken Schnitzel with chips **\$20**
- Margherita pizza **\$15**

Dolci

- Tiramisu **\$12**
- Budino al Cioccolato **\$14**
- Cannoli filled with ricotta (2 serves) **\$12**
- Calzone Nutella or Pistacchio **\$14**
- Affogato \$9 add Frangelico/Amaretto/Kahlua **+\$8**

Pizza

Focaccia with garlic & herbs \$11

add cheese + \$4

Margherita \$18

Pomodoro, mozzarella, grana, EVO, fresh basil

Zuccham \$24

Mozzarella base, ham, zucchini

Cotto & funghi \$24

Pomodoro, mozzarella, ham, mushrooms

Ortolana \$24

Mozzarella base, zucchini, eggplant, mushrooms, capsicum

Truffle \$25

Truffle sauce, mozzarella mix, mushrooms, truffle oil

add prosciutto +\$5

Capricciosa \$25

Pomodoro, mozzarella, ham, mushrooms, olives

Diavola \$25

Pomodoro, mozzarella, nduja, hot salami, fresh tomato

Salsiccia & Patate \$25

Mozzarella base, potato, salsiccia

Salsiccia \$25

Mozzarella base, salsiccia, friarelli

Joia \$26

Rocket pesto base, prosciutto, buffalo, cherry tomato, shaved Grana Padano

San Daniele \$27

Pomodoro, buffalo mozzarella, San Daniele, rocket shaved parmesan, basil, EVO

Calzone \$27

Pomodoro, mozzarella, ricotta, ham, salami

Gamberi & Porcini \$28

Mozzarella, porcini mushrooms, prawns, zucchini

Have a function to plan?

Joia Cucina offers function menus for all sized events.

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

Some items may contain traces of gluten, seafood, nuts, eggs, soy, seeds or other allergens. Due to the nature of meal preparation and possible cross-contamination, Joia Cucina is unable to guarantee the absence of these ingredients from all menu items.

