

# PIZZA

## **Focaccia with garlic and 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

## **Porcini \$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, friarielli

## **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



## Antipasti

### Joia Antipasto \$35

Chef's selection of cured meat and cheese, olives and grissini

### Calamari Fritti \$20

Lightly fried calamari dusted in semolina flour and served with aioli

### Arancini Porcini Truffle \$16

Rice balls with porcini and truffle

### Fritto di sardine \$19

Sardines chips, served with aioli

### Heirloom tomatoes and burrata \$24

Heirloom tomatoes, basil, rocket, burrata di bufala and balsamic vinegar

### Mixed olives \$12

Italian mixed olives served with pane di casa

### Polpette \$18

Meatballs in a rich Napoli sauce served with shaved parmesan

### Tagliere di Formaggi \$24

Selection of cheese and italian bread

## Pasta Di Casa

### Spaghetti alla Pescatore \$32

Seafood mix with cherry tomatoes, garlic and parsley

### Parpadelle Ragu \$30

Parpadelle pasta served with a chef special ragu

### Gnocchi Pesto or Bolognese \$28

Potato gnocchi with homemade bolognese or Basil pesto and zucchini

### Eggplant Parmigiana \$26

Baked layers of eggplant, Grana Padano, Napoli sauce and basil

### Rigatoni al Forno \$27

Baked pasta with Italian sausage, Norma sauce, eggplant, mozzarella and basil

### Truffle Risotto \$27

Carnaroli rice, parmigiano and truffle, topped with truffle oil

## Secondi

### Cotoletta \$35

Veal schnitzel served with rocket and lemon

### Fish of the week Market Price

### Beef Tagliata Market Price

Striploin sliced on a bed of rocket salad, parmesan and cherry tomato

## Contorni

### Rocket salad \$12

Parmesan, rocket with an Italian dressing

### Spinach and blue cheese salad \$16

Blue cheese, spinach and walnuts salad

### Patatine Fritte \$14

Italian chips seasoned with rosemary salt

## Dolci

### Seasonal Panna cotta \$12

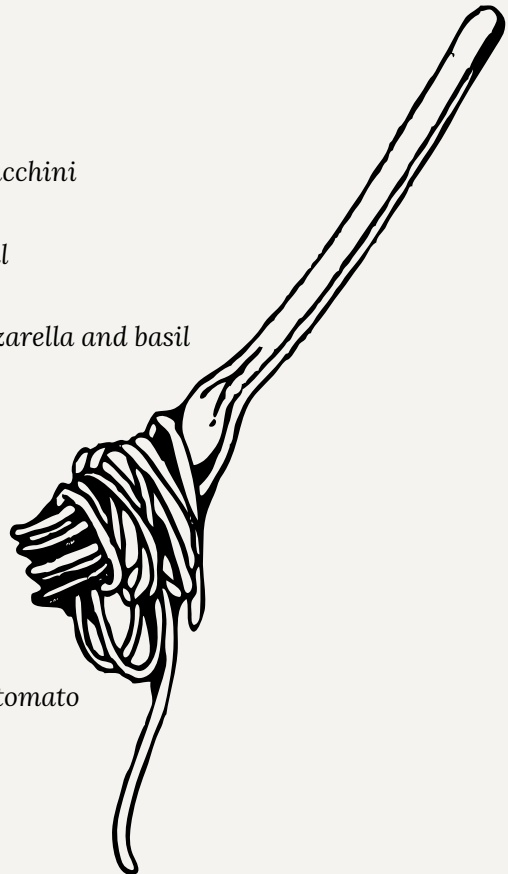
### Tiramisu Della Nonna \$14

### Cannoli Siciliani \$12

### Calzone Nutella or Pistacchio \$14

### Affogato \$9

Add Frangelico or Amaretto or Kahlua +\$8



## Bambini

Pasta with Bolognese or Napoli sauce \$15

Margherita pizza \$15