

Antipasti

JOIA ANTIPASTO 2pp \$20\4pp \$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)

MINISTRONE SOUP \$ 18

Italian classic hearty mix vegetables soup (GF option)

Primi

SPAGHETTI ALLA PESCATORA \$ 43

Fresh mussels, king prawn, clams, fish and calamari with garlic, chilli, white wine and cherry tomatoes (GF option)

PAPPARDELLE RAGU \$ 36

House made pappardelle pasta with lamb ragu (GF option)

PENNE AMATRICIANA \$ 34

Pancetta, chilli, Napoli sauce and Parmesan cheese (GF option)

GNOCCHI SORRENTINA \$ 34

Gnocchi with Napoli sauce and buffalo mozzarella (VG / GF option)

PASTA WITH NAPOLI OR BOLOGNESE \$ 32

Choice of any pasta with Napoli or Bolognese beef ragu (GF option)

RISOTTO VERDE \$ 36

Carnaroli Rice with asparagus, zucchini, spinach pesto and goat cheese (V / GF option)

LASAGNE \$ 34

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

Gluten free pasta +\$4



Secondi

FISH OF THE DAY \$ MP

Check with our friendly staff (GF option)

COTOLETTA \$ 40

Classic italian veal schnitzel served with rocket and cherry tomato salad

BISTECCA \$ 54

400gm rib eye steak with rosemary potatoes, brocco- lini and red wine jus

CHICKEN CACCIATORE \$ 38

Chicken cooked with capsicum, mushroom, olives and garden herbs served with polenta mash

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

Dolci

TIRAMISU \$ 14

CANNOLI \$ 14

Filled with ricotta, pistacchio and chocolate

PANNA COTTA \$ 14

Classic vanilla panna cotta served with a choice of berries or Nutella sauce

PANE & NUTELLA \$ 16

Warm pizza bread filled with Nutella and roasted almond
add banana/strawberries/ice cream +\$2

AFFOGATO \$ 9

Add Frangelico / Amaretto / Kahlua +\$8

SORBET \$ 10

Mango and Rasperry

Pizza



Focaccia (V) Garlic Oil and Herbs Add Cheese + \$4	\$ 14	San Daniele Tomato base, 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	Quattro Formaggi (VG) Fior di latte mozzarella, gorgonzola, provolone, Grana Padano and black pepper	\$ 26
La Semplice (VG) Tomato base, sliced garlic, oregano	\$ 20	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		
Boscaiola Fior di Latte mozzarella, Italian pork sausage, mushroom, and provolone cheese	\$ 28	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**

HAVE A FUNCTION TO PLAN?

Joia cucina offers functions menus for all sized events.
Phone **0437 368 741** or email us at **ciao@joia.com.au**