



LA GIOIA
FINE ITALIAN CUISINE

ASSAGI | TO TASTE

CROSTINI DI FEGATINI \$19

Housemade chicken liver pate with onion, garlic, anchovy and sage on toasted pane bread

TARTARE DI MANZO \$27

Beef tartare, egg yolk and oven baked potato crisps

CAPELANTE IN PADELLA \$26

Pan fried scallops with parsnip puree and pancetta crumb

CESTINO DI PANE \$10

La Tartine sourdough, housemade focaccia and grissini

OSTRICA \$6 EA

Sydney Rock Oysters with mignonette
1/2 dozen: \$32
Dozen: \$56

PRIMI | PASTA

RAGÙ D'ANATRA \$39

5 hour slow cooked duck ragu with pappadelle

LA GIOIA DELLA PASTA \$38

Casarecce, lamb mince, soffritto, pancetta, mushroom and a creamy basil napolitana sauce

GNOCCHI QUATTRO FORMAGGI \$32

Four cheese gnocchi with pecorino, gorgonzola, fontina and parmesan

SPAGHETTI DELLA MEZZANOTTE \$26

Spaghetti, chilli, garlic, parsley and parmesan

LINGUINE AL NERO DI SEPPIA \$39

Squid ink linguine with crab and vongole, cherry tomato, chilli, garlic, parsley and white wine

INSALATE | SALAD

CAPRESE INSALATE \$24

Roma tomato, buffalo mozzarella and fresh basil with olive oil and balsamic

INSALATA DI ZUCCA E GORGONZOLA \$26

Roasted pumpkin, rocket, creamy gorgonzola, walnuts and pomegranate seeds

ANTIPASTI | ENTREE

ANTIPASTI BOARD FOR TWO \$46

A selection of meats; truffle salami, prosciutto and mortadella, a selection of cheeses; fontina, gorgonzola and pecorino with housemade pate, jelly wine, grissini and toasted pane bread

TRIPPA ALLA FIORENTINA \$21

Tripe in napolitana sauce, topped with parmigiano-reggiano

SCAMPI \$45

Scampi with a garlic, lemon, chilli and white wine sauce

TRIS DI BRUSCHETTE \$26

Bruschetta al Pomodoro:

Tomato, onion and basil

Stracciatella di Bufala:

Stracciatella cheese with fig, honey and pistachio dust

Bruschetta con Funghi:

Fontina, mushrooms and parsley

SECONDI | MAIN

TAGLIATA DI MANZO CON POMODORINI ARROSTO \$48

Sliced beef cooked medium-rare served with shaved parmesan on a bed of rocket with roasted cherry tomatoes

PIATTO DI PESCE \$43

Fresh John dory fillet with a creamy white wine sauce, pea puree and a garlic and chilli pakchoy

OSSO BUCCO DI MANZO IN VINO ROSSO \$42

3 hour slow cooked Osso Bucco in a Chianti red wine sauce served with creamy mash potato

CONTORNI | SIDES

MELANZANE ALLA PARMIGIANA \$18

Eggplant, tomato and mozzarella bake with fresh basil

PATATE ARROSTO \$12

Duck fat roasted potatoes with fresh rosemary and sea salt

CICORIA STRASCINATI \$11

Classic Tuscan chicory with garlic and chilli



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DOLCI | DESSERT

TAZZINE DI TIRAMISÙ \$18

Savoardi biscuits soaked in Kahlua and marscapone, topped with cocoa dust

CREMA DI CAFFÈ \$18

Airy coffee mousse combined with chocolate and served with biscotti biscuit

SORBETTI DI LIMONE \$18

Lemon sorbet served in a frozen lemon shell

AFFOGATO \$18

Freshly brewed Illy coffee and vanilla ice cream
+\$5 Noisetto Liqueur

FORMAGGI \$18

A selection of cheeses; fontina, gorgonzola and pecorino with honey, quince, walnuts and crackers

TÈ E CAFFÈ | TEA AND COFFEE

TEA \$5

Choose between: English Breakfast, Earl Grey or Peppermint

COFFEE \$5

Cappuccino, Flat White, Latte, Long Black, Piccolo, Macchiato, Espresso

Full cream or oat milk available only

PASSITO | DESSERT WINE

CANTINE DI DOLIANOVA MOSCATO

Sardegna DOC, Italy, 2016

CORRADO TONELLI VISNER DI PERGOLA SELEZIONE VINO E VISCOLE

March, Italy, 2022

PIERO GATTI MOSCATO

Piemonte DOC, Italy, 2022

ANNA MARIA ABBONA VINO AMARO TANACETUM

Piemonte, Italy

ADALIA RECIOTO DELLA VALPOLICELLA DOC ROASAN

Veneto, Italy, 2020

DIGESTIVE | DIGESTIVO

COLAZINGARI SAMBUCA FINA, Italy	\$12
COLAZINGARI AMARO LAZIALE, Italy	\$11
MIRTO JUDU, Italy	\$13
WALCHER AMARETTO BIO FLOWER, Italy	\$12
WALCHER AMARO SALTNER'S, Italy	\$11
WALCHER LIMONCELLO BIO, Italy	\$11
AMARO MONTENEGRO, Italy	\$10
CYNAR, Italy	\$10
PODERE PRADAROLO GRAPPA VEJ BIANCO ANTICO, Italy	\$25
NONINO ANTICA CUVÉE INVECCHIATA IN BARRIQUES, Italy	\$19
MAROLO GRAPPA DI BAROLO 9Y, Italy	\$28