



LA GIOIA
FINE ITALIAN CUISINE

PRANZO SPECIALE: OUR LUNCH SPECIAL CONSISTS OF
YOUR CHOICE BETWEEN A 2 OR 3 COURSE EXPERIENCE

2 COURSE | \$55
3 COURSE | \$65

ANTIPASTI | ENTREE

CROSTINI DI FEGATINI

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

TRIPPA ALLA FIORENTINA

Tripe in napolitana sauce, topped
with parmigiano-reggiano

TARTARE DI MANZO

Beef tartare, egg yolk and oven baked
potato crisps

CAPELANTE IN PADELLA

Pan fried scallops with parsnip puree
and pancetta crumb

OSTRICA (4)

Sydney Rock Oysters with mignonette

PRIMI | PASTA

RAGÙ D'ANATRA

5 hour slow cooked duck ragu with
pappadelle

LA GIOIA DELLA PASTA

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

GNOCCHI QUATTRO FORMAGGI

Four cheese gnocchi with pecorino,
gorgonzola, fontina and parmesan

SPAGHETTI DELLA MEZZANOTTE

Spaghetti, chilli, garlic, parsley and
parmesan

DOLCI | DESSERT

SORBETTI DI LIMONE

Lemon sorbet served in a frozen
lemon shell

CREMA DI CAFFÈ

Airy coffee mousse combined with
chocolate and served
with biscotti biscuit

AFFOGATO

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