



LA GIOIA  
FINE ITALIAN CUISINE

## ASSAGGI | TO TASTE

### POLPETTE DI VITELLO \$26

Veal, pistachio and mortadella meatballs in our signature napoli sauce topped with parmesan (gf)

### CAPELANTE IN PADELLA \$26

Pan fried scallops in a signature creamy saffron sauce and pancetta dust (gf)

### CROSTINI ALLA SALSICCIA (2) \$24

Pork and fennel sausage, stracciatella cheese, chilli honey and walnuts on sourdough

### TARTARE AL TONNO \$28

Fresh yellowfin tuna tartare with crispy housemade focaccia and wasabi

### CESTINO DI PANE \$13

Sourdough and grissini with housemade bone marrow butter

## PRIMI | PASTA

### RAGÙ DI MANZO \$40

4 hour slow cooked shredded beef with homemade pappardelle

### CASARECCE ALLA BOSCAIOLA \$38

Fresh homemade casarecce with a creamy porcini mushroom sauce and parsley (v)

### RIGATONI CON NDUJA \$38

Fresh homemade rigatoni with a creamy nduja sauce, topped with crispy pancetta and parmesan

### SPAGHETTI DELLA MEZZANOTTE \$26

Homemade spaghetti, chilli, garlic, parsley and parmesan (v)

### LINGUINE CON ALICI \$35

Fresh homemade linguine with anchovy, white wine, capers, lemon and topped with chopped almonds

### CAMPANELLE AL PESTO \$34

Homemade campanelle with housemade pesto, stracciatella cheese and roasted pinenuts (v)

## INSALATE | SALAD

### CAPRESE INSALATE \$25

Roma tomato, buffalo mozzarella and fresh basil with olive oil and balsamic (v) (gf)

### INSALATA DI FINOCCHI \$27

Shaved fennel, gorgonzola, roasted pinenuts, mint, fresh orange with a housemade dijon dressing (v) (gf)

### INSALATA DI MARCELLE \$23

Rocket, spinach, spanish onion, lemon, olive oil and roasted pine nuts (v) (gf)

## ANTIPASTI | ENTREE

### ANTIPASTI BOARD FOR TWO \$48

A selection of meats; salami, coppa and prosciutto cotto, a selection of cheeses; fontina, gorgonzola and pecorino with housemade pate, locally sourced Grandma Bee's raw honey, jam, grapes, grissini and toasted pane bread

### SCAMPI \$45

Scampi with a garlic, lemon, chilli and white wine sauce (gf)

### TRIS DI BRUSCHETTE \$27

Bruschetta all'anatra:

Smoked duck breast with olive tapenade

Stracciatella di Bufala:

Stracciatella cheese with fig, honey and pistachio dust

Bruschetta con Funghi:

Fontina, mushrooms and parsley

### CARPACCIO DI BRESAOLA \$26

Black Angus air dried beef on a bed of rocket, parmesan, fresh lemon with a drizzle of garlic infused oil

### INSALATA ALLA TOSCANA \$29

Burrata, fig, honey, walnuts and prosciutto on a bed of rocket and toasted pane di casa

## SECONDI | MAIN

### TAGLIATA DI MANZO CON POMODORINI ARROSTO \$54

Sliced wagyu marble beef cooked medium-rare served with shaved parmesan on a bed of rocket with roasted cherry truss tomatoes (gf)

### PESCE SPADA ALLA SICILIANA \$43

Pan fried swordfish on a bed of leek and potato puree topped a Sicilian mix consisting of capers, cherry tomatoes, olives and garlic (gf)

### PORCHETTA \$43

Rolled roast pork with herbs, potato puree, dutch carrots, asparagus and homemade gravy

### POLLO ALLA DIAVOLA \$39

Succulent chicken breast with a white wine, lemon, garlic and chilli cream sauce, sweet potato purée and sautéed mushrooms (gf)

## CONTORNI | SIDES

### BROCCOLETTI STRASCINATI \$18

Broccolini with housemade pesto, garlic, chilli and roasted pine nuts (v) (gf)

### PATATE ARROSTO \$15

Duck fat roasted potatoes with fresh rosemary and sea salt (v) (gf)

### CAPONATA \$17

Italian style mixed vegetables of capsicum, zucchini, eggplant, potato, cherry tomato and olives (v) (gf)



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## PRANZO SPECIALE

PASTAS | \$20

SALADS | \$20

A GLASS OF HOUSE RED OR WHITE WINE +\$7

### PRIMI | PASTA

#### RAGÙ DI MANZO

5 hour slow cooked shredded beef with homemade pappardelle

#### CASARECCE ALLA BOSCAIOLA

Fresh homemade casarecce with a creamy porcini mushroom sauce and parsley (v)

#### RIGATONI CON NDUJA

Fresh homemade rigatoni with a creamy nduja sauce, topped with crispy pancetta and parmesan

#### SPAGHETTI DELLA MEZZANOTTE

Homemade spaghetti, chilli, garlic, parsley and parmesan (v)

#### LINGUINE CON ALICI

Fresh homemade linguine with anchovy, white wine, capers, lemon and topped with chopped almonds

#### CAMPANELLE AL PESTO

Homemade campanelle with housemade pesto and stracciatella cheese (v)

### INSALATE | SALAD

#### CAPRESE INSALATE

Roma tomato, buffalo mozzarella and fresh basil with olive oil and balsamic (v) (gf)

#### INSALATA DI FINOCCHI

Shaved fennel, gorgonzola, roasted pine nuts, mint, fresh orange with a housemade dijon dressing (v) (gf)

#### INSALATA DI MARCELLE

Rocket, spinach, red onion, lemon, olive oil and roasted pine nuts (v) (gf)