



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)

### TARTARE DI MANZO \$28

Beef tartare, egg yolk and crispy housemade foccacia

### 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 foccacia 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 nudja 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 TUO \$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 \$49

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

### PORCHETTA \$43

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

### SPATCHCOCK ALLA DIAVOLA \$39

Succulent spatchcock 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)



LA GIOIA  
FINE ITALIAN CUISINE

## DOLCI | DESSERT

### TAZZINE DI TIRAMISÙ \$18

Savoiardi biscuits soaked in coffee, marscapone, topped with cocoa dust

### PANNA COTTA \$18

Your choice of:  
Housemade nutella infused panna cotta (gf)  
Housemade pistachio infused panna cotta (gf)

### SORBETTI DI LIMONE \$18

Lemon sorbet (gf)

### AFFOGATO \$18

Choose between vanilla bean gelato or pistacchio gelato. Accompanied with freshly brewed Illy coffee  
+\$5 Noisetto Liqueur

### FORMAGGI \$18

A selection of cheeses; fontina, gorgonzola and pecorino with Grandma Bee's honey, jam, walnuts and crackers

## TÈ E CAFFÈ | TEA AND COFFEE

### TEA \$5

Choose between: English Breakfast, Earl Grey, Peppermint, Green

### COFFEE \$5

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

Full cream or oat milk available only

## PASSITO | DESSERT WINE

BROKE FORDWICH MARGAN  
BOTRYTIS SEMILLON  
Hunter Valley, NSW, 2023

ANTINORI TENUTE MARCHESE  
VINSANTO DEL CHIANTI CLASSICO  
DOC  
Sardegna, Italy, 2016

ALASIA MOSCATO S'ASTI DOCG  
Piemonte DOC, Italy, 2022

## 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

## COSA C'È | WHAT'S ON

MONDAY	2 for 1 Pasta: For all the pasta lovers... order 1 pasta and receive your 2nd one for free!
TUESDAY	Local's Night: Enjoy 15% off your entire bill. Dine with us and present a valid ID of a 2250 or 2260 postcode
WEDNESDAY	Enjoy \$20 pastas and \$10 spritz's all night long!
THURSDAY	It's the Night of the Meat! Join us for \$30 wagyu steak night OR preorder a massive 1.6kg tomahawk steak inclusive of sides and sauces for only \$199
SATURDAY	Aperitivo Saturday's: Enjoy \$14 cocktails all night long, including, negroni, aperol or limoncello spritz, margarita, or amaretto sour