



LA GIOIA
FINE ITALIAN CUISINE

ASSAGGI | TO TASTE

CESTINO DI PANE \$10

La Tartine sourdough, housemade focaccia and grissini with housemade butter with bone marrow (v)

TARTARE DI MANZO \$28

Beef tartare, egg yolk and crispy housemade focaccia

CAPELANTE IN PADELLA \$26

Pan fried scallops with parsnip puree, pancetta crumb and saffron sauce (gf)

CROSTINI ALLA SALSICCIA (2) \$24

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

TARTARE AL TONNO \$28

Tuna tartare with crispy housemade focaccia and wasabi

PRIMI | PASTA

RAGÙ ALL'CIINGHIALE \$40

5 hour slow cooked wild boar with homemade pappadelle

LA GIOIA DELLA PASTA \$38

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

GNOCCHI QUATTRO FORMAGGI \$33

Four cheese homemade gnocchi with pecorino, gorgonzola, fontina and parmesan (v)

SPAGHETTI DELLA MEZZANOTTE \$26

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

LINGUINE AL NERO DI SEPPIA \$39

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

CAMPANELLE AL PESTO \$34

Homemade campanelle with housemade pesto and stracciatella cheese (v)

INSALATE | SALAD

CAPRESE INSALATE \$24

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

INSALATA DI ZUCCA E GORGONZOLA \$26

Roasted pumpkin, rocket, creamy gorgonzola, walnuts and pomegranate seeds (v) (gf)

INSALATA DI FINOCCHI \$26

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

ANTIPASTI | ENTREE

ANTIPASTI BOARD FOR TUO \$48

A selection of meats; salami, prosciutto and mortadella, a selection of cheeses; fontina, gorgonzola and pecorino with housemade pate, housemade fig jam, honey, grapes, grissini and toasted pane bread

SCAMPI \$45

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

TRIS DI BRUSCHETTE \$26

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 \$24

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

SECONDI | MAIN

TAGLIATA DI MANZO CON POMODORINI ARROSTO \$48

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

PIATTO DI PESCE \$43

Fresh market fish fillet with homemade chickpea, white wine and seasoned seaweed (gfa)

OSSO BUCCO DI MANZO IN VINO ROSSO \$42

3 hour slow cooked Osso Bucco in a Chianti red wine sauce served with creamy potato puree (gf)

POLLO ALLA TOSCANA \$39

Succulent chicken breast with a creamy porcini mushroom and spinach sauce (gf)

CONTORNI | SIDES

BROCCOLETTI STRASCINATI \$18

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

PATATE ARROSTO \$12

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

FAGIOLINI IN UMIDO \$12

Green beans in a tomato sauce with pancetta and garlic (v) (gf)



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PRANZO SPECIALE

PASTAS | \$20

SALADS | \$20

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

PRIMI | PASTA

RAGÙ ALL'CIINGHIALE

5 hour slow cooked wild boar with homemade pappadelle

LA GIOIA DELLA PASTA

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GNOCCHI QUATTRO FORMAGGI

Four cheese homemade gnocchi with pecorino, gorgonzola, fontina and parmesan (v)

SPAGHETTI DELLA MEZZANOTTE

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

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CAMPANELLE AL PESTO

Homemade campanelle with housemade pesto and stracciatella cheese (v)

INSALATE | SALAD

CAPRESE INSALATE

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Roasted pumpkin, rocket, creamy gorgonzola, walnuts and pomegranate seeds (v) (gf)

INSALATA DI FINOCCHI

Shaved fennel, gorgonzola, roasted pine nuts, mint, fresh orange with a housemade dijon dressing