



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)

### STRACCIATELLA E ALICI \$27

Stracciatella cheese, anchovy, bread crumbs and olive oil with toasted pane di casa

### TARTARE DI MANZO \$28

Beef tartare, egg yolk and crispy housemade foccacia

### 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 pine nuts (v)

## INSALATE | SALAD

### CAPRESE INSALATE \$25

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

### RUCOLA AND PERA \$26

Rocket, fresh pear, walnut, shaved parmesan, housemade honey dijon dressing, vine dried grapes, drizzle of balsamic glaze (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, grilled eggplant, artichoke, locally sourced Grandma Bee's raw honey, jam, grapes, grissini and toasted pane bread

### 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

### GAMBERI CON CAVOLO \$29

King prawn cooked in a white wine, chilli, garlic butter sauce with cauliflower and sage puree

### 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 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 CON PORCINI \$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 \$15

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



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## 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

Housemade gelato: Pistachio or White  
Chocolate and Hazelnut. Accompanied  
with freshly brewed Illy coffee  
+\$5 Hazelnut Liqueur

### GELATO \$12

Housemade gelato: Pistachio or White  
Chocolate and Hazelnut

### 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

### PETERSONS NV BUBBLY MOSCATO

Hunter Valley, NSW, NV

## 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

**TUESDAY** Local's Night: 15% off for all our Central Coast locals  
every Tuesday!

**WEDNESDAY** Enjoy \$25 pastas and \$10 spritz's all night long!

**THURSDAY** It's the Night of the Meat! Join us for \$39 wagyu steak  
night OR preorder a massive 1.6kg tomahawk steak  
inclusive of sides and sauces for only \$199

**FRIDAY +  
SATURDAY** Aperitivo Hour: Enjoy \$14 cocktails all night long,  
including, negroni, aperol or limoncello spritz,  
margarita, or amaretto sour