



LA GIOIA
FINE ITALIAN CUISINE

PIATTI DA CONDIVIDERE | SHARE PLATES

CESTINO DI PANE \$13

Artisan sourdough with housemade bone marrow butter (va)

SICILIAN CRUDO \$27

Fresh tuna, shallot, capers, parsley, olive oil, lemon zest (gf)

POLENTA E GUANCIA DI MANZO \$12 EA

Crispy polenta, beef cheek ragu, gremolata and parmesan (gf)

POLPETTE DI VITELLO \$26

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

BURRATA, PROSCIUTTO E MELONE \$25

Creamy burrata with prosciutto and rockmelon (gf)

HALLOUMI BRUSCHETTA (2) \$16

Grilled halloumi topped with roma tomato, onion, basil, garlic and a drizzle of balsamic (v) (gf)

BRUSCHETTA TOSCANO (2) \$19

Ricotta cheese with prosciutto crudo and spicy honey on toasted sourdough

GAMBERI ALLA SICILIANA \$24

Jumbo prawns cooked in a Sicilian mix consisting of capers, cherry tomatoes, chilli, olives and garlic

WAGYU BEEF CARPACCIO \$26

Thinly sliced raw beef, lemon, extra-virgin olive oil and parmesan, finished with olive tapenade (gf)

PRIMI | PASTA

All pasta is made fresh in house

RAGÙ TOSCANO \$36

Fresh house made strozzapreti pasta with soffrito, Tuscan sausage, red wine, plum tomatoes and parmesan

BOSCAIOLA \$34

Fresh house made strozzapreti pasta with a creamy porcini mushroom sauce and parsley (v)

NDUJA \$35

Fresh house made strozzapreti pasta with a creamy nduja sauce, topped with crispy pancetta and parmesan

ZUCCHINE E LIMONE \$34

Fresh house made strozzapreti pasta with zucchini, lemon, a dash of cream topped with ricotta cheese and fresh basil (v)

LINGUINE AL TONNO \$35

Fresh house made linguine with tuna, cherry tomato, red onion, spinach, capers and chilli

PESTO \$35

Fresh house made campanelle with house made pesto, stracciatella cheese and roasted pinenuts (v)

SPAGHETTI DELLA MEZZANOTTE \$25

Fresh house made spaghetti with chilli, garlic, parsley and parmesan (v)

SPAGHETTI BOLOGNESE \$30

Fresh house made spaghetti with beef bolognese topped with parmesan cheese

INSALATE | SALAD

Add on: Chicken +\$10 | Halloumi +\$8 | Salmon +\$10

ZUCCA E GORGONZOLA \$26

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

FINOCCHI \$26

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

INSALATA DI MARCELLE \$25

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

OPENING HOURS

Tuesday - Thursday: 12-2pm & 5-9pm
Friday: 12-2pm & 5-10pm
Saturday: 5-10pm
Sunday & Monday: Closed

GF - Gluten Free | V - Vegetarian | VA - Vegetarian
Available | 1.6% card surcharge | 10% weekend
surcharge | 15% Public Holiday surcharge

Please let the staff know of any allergens or intolerances



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FINE ITALIAN CUISINE

PRANZO SPECIALE

PASTAS | SALADS \$20
A GLASS OF HOUSE RED OR WHITE WINE +\$7

PRIMI | PASTA

SPAGHETTI BOLOGNESE

Fresh house made spaghetti with house made beef bolognese topped with parmesan cheese

BOSCAIOLA

Fresh house made strozzapreti with a creamy porcini mushroom sauce and parsley (v)

NDUJA

Fresh house made strozzapreti with a creamy nduja sauce, topped with crispy pancetta and parmesan

SPAGHETTI DELLA MEZZANOTTE

Fresh house made spaghetti, garlic, chilli, parsley and parmesan cheese (v)

LINGUINE AL TONNO

Fresh house made linguine with tuna, cherry tomato, red onion, spinach, capers and chilli

PESTO

Fresh house made campanelle with housemade pesto and stracciatella cheese (v)

INSALATE | SALAD

Add on: Chicken +\$10 | Halloumi +\$8 | Salmon +\$10

INSALATA DI ZUCCA E GORGONZOLA

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

RUCOLA AND PERA

Rocket, fresh pear, walnut, shaved parmesan, housemade honey dijon dressing, vine dried grapes, drizzle of balsamic glaze (v) (gf)

INSALATA DI FINOCCHI

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

INSALATA DI MARCELLE

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