



LA GIOIA  
FINE ITALIAN CUISINE

## PIATTI DA CONDIVIDERE | SHARE PLATES

### CESTINO DI PANE \$13

Artisan sourdough with housemade bone marrow butter (va)

### GARLIC PIZZETTA \$16

Garlic butter and garlic-infused olive oil, topped with fresh parsley (v)  
Add cheese +\$4  
Add cheese & pesto +\$5

### CALAMARI RIPIENI \$21

A jumbo stuffed squid with bread, anchovy, garlic, parsley, white wine and finished with a Sicilian mix

### 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

### BURRATA E PERA \$26

Creamy burrata, vanilla and cinnamon poached pear, honey, walnut, sea salt (gf)

### HALLOUMI BRUSCHETTA (2) \$16

Grilled halloumi, 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

Prawns cooked in a Sicilian mix consisting of capers, cherry tomatoes, chilli, olives and garlic (gf)

### MAIALE INVOLTINI \$14 EA

Italian stuffed, rolled pork with provolone and prosciutto crudo, topped with napoli sauce and parmesan

## PRIMI | PASTA

All pasta is made fresh in house

### SAPORE DI MARE \$35

Fresh house made linguine pasta, tomato base with calamari, anchovy, capers, chilli, garlic and white wine

### BOSCAIOLA \$34

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

### NDUJA \$35

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

### ZUCCHINE E LIMONE \$34

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

### NONNA'S PASTA \$37

Fresh house made casarecce pasta with a 4 hour slow cooked beef cheek, peas, onion, white wine and parmesan

### LINGUINE AL TONNO \$35

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

### PESTO \$35

Fresh house made casarecce 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

## PIZZA

Gluten free base +\$5

### MARGHERITA \$29

Tomato base, fresh fior di latte mozzarella, basil and a drizzle of extra virgin olive oil (v)

### DIAVOLA \$30

Tomato base, Calabrese salami, fresh fior di latte mozzarella, and a drizzle of extra-virgin olive oil

### GAMBERI CON PESTO \$34

Tomato base, prawns, fresh chilli, fresh fior di latte mozzarella, topped with parmesan and our house made pesto

### PROSCIUTTO COTTO E FUNGHI \$35

Tomato base, fresh fior di latte mozzarella, prosciutto cotto, mushrooms and a drizzle of extra-virgin olive oil

### ORTOLANA TOSCANA \$32

Tomato base, fresh fior di latte mozzarella, a medley of seasonal roasted vegetables, topped with rocket and a drizzle of extra-virgin olive oil (v)

## INSALATE | SALAD

Add on: Halloumi +\$8

### 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)

### CAPRESE INSALATE \$25

Grape tomatoes, buffalo mozzarella and fresh basil with olive oil and balsamic (v) (gf)



LA GIOIA  
FINE ITALIAN CUISINE

## DOLCI | DESSERT

### TAZZINE DI TIRAMISÙ \$18

Pavesini biscuits soaked in coffee, mascarpone, topped with cocoa dust

### PERA IN CAMICIA \$20

Earl grey infused poached pear with house made vanilla bean gelato and a house made caramel sauce (gf)

### NUTELLA MOUSSE \$18

Airy Nutella mousse with a Nutella topping (gf)

### SORBETTI DI LIMONE \$18

Lemon sorbet (gf)

### AFFOGATO \$18

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

### GELATO \$12

Housemade gelato: Nutella or White Chocolate and Hazelnut

## 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 milk  
Oat milk +\$1

## PASSITO | DESSERT WINE

### BROKE FORDWICH MARGAN BOTRYTIS SEMILLON

Hunter Valley, NSW, 2023

### CANTINE PELLEGRINO PASSITO DI PANTELLERIA

Sicily, Italy, 2023

## DIGESTIVE | DIGESTIVO

COLAZINGARI SAMBUCA FINA, Italy	\$12
COLAZINGARI AMARO LAZIALE, Italy	\$11
MIRTO JUDU, Italy	\$13
WALCHER AMARO SALTNER'S, Italy	\$11
WALCHER LIMONCELLO BIO, Italy	\$11
AMARO MONTENEGRO, 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

Tapas Night: Enjoy a selection of share plates 2 for \$35 | 3 for \$50 | 4 for \$65

### FRIDAY + SATURDAY

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

### MONDAY - FRIDAY 12-2PM

\$20 Lunch Specials: Enjoy \$20 pastas, pizzas & salads, \$15 pizza paninis, and \$7 house wine during lunch

## OPENING HOURS

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