



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

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

BURRATA, PROSCIUTTO E MELONE \$25

Creamy burrata with prosciutto and rockmelon (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)

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 casarecce pasta with soffrito, Tuscan sausage, red wine, plum tomatoes and parmesan

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)

RAGÙ DI GIOIA \$36

Fresh house made potato gnocchi with ground beef, plum tomatoes, ground paprika, marscapone 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

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

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)

CAPRESE INSALATE \$25

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

INSALATA DI MARCELLE \$25

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



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DOLCI | DESSERT

TAZZINE DI TIRAMISÙ \$18

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

VANILLA PANNA COTTA \$18

Housemade vanilla infused panna cotta with a mixed berry compote (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 Illy 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

MONDAY

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

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

Meatball Night: Build your own meatball pasta - choose your balls, sauce and pasta shape for only \$29

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

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