



LA GIOIA
FINE ITALIAN CUISINE

ASSAGGI | TO TASTE

OLIVE CALDE \$10

Warmed olives, seasoned (v) (gf)

CESTINO DI PANE \$13

Artisian sourdough with housemade bone marrow butter (va)

CROSTINI CON STRACCIATELLA E ALICI \$8 EA

Stracciatella, anchovy, lemon zest, olive oil

SICILIAN CRUDO \$27

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

POLENTA E GUANCIA DI MANZO \$12 EA

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

PRIMI | PASTA

RIGATONI CON RAGÙ TOSCANO \$39

Fresh homemade rigatoni with soffrito, Tuscan sausage, red wine, plum tomatoes and parmesan

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

CASARECCE ALLA STRASCICATA \$38

Fresh homemade pasta served with housemade Bolognese sauce, finished with a hint of cream and parmesan cheese

LINGUINE CON ALICI \$37

Fresh homemade linguine with anchovy, white wine, capers, lemon and topped with chopped almonds

CAMPANELLE AL PESTO \$37

Homemade campanelle with housemade pesto, stracciatella cheese and roasted pinenuts (v)

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)

ANTIPASTI | ENTREE

POLPETTE DI VITELLO \$26

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

BURRATA CON NDUJA E GREMOLATA \$24

Creamy burrata with crispy nduja, gremolata and toasted pane di casa

DUO DI BRUSCHETTE \$19

~ Pecorino, mushrooms and parsley (v)
~ Stracciatella, mortadella and pistachio dust

GAMBERI CON CAVOLO \$27

Jumbo prawn cooked in a white wine, chilli, garlic butter sauce with cauliflower and sage puree (gf)

CARPACCIO DI BRESAOLA \$26

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

SECONDI | MAIN

TAGLIATA CON TARTUFO \$60

Sliced wagyu marble beef cooked medium-rare with black truffle potato puree, Tuscan cabbage and beef jus (gf)

PESCE ALLA SICILIANA \$43

Pan fried market fish on a bed of leek and potato puree topped a Sicilian mix consisting of capers, cherry tomatoes, olives and garlic (gf)

POLLO CON PORCINI \$39

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

INSALATE | SALAD

CAPRESE INSALATE \$25

Grape tomatoes, 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)



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PRANZO SPECIALE

PASTAS | \$20

SALADS | \$20

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

PRIMI | PASTA

SPAGHETTI BOLOGNESE

House made beef bolognese with fresh home made spaghetti topped with parmesan cheese

CASARECCE ALLA BOSCAIOLA

Fresh homemade casarecce with a creamy porcini mushroom sauce and parsley (v)

RIGATONI CON NDUJA

Fresh homemade rigatoni with a creamy nduja sauce, topped with crispy pancetta and parmesan

SPAGHETTI DELLA MEZZANOTTE

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

LINGUINE CON ALICI

Fresh homemade linguine with anchovy, white wine, capers, lemon and topped with chopped almonds

CAMPANELLE AL PESTO

Homemade campanelle with housemade pesto and stracciatella cheese (v)

INSALATE | SALAD

CAPRESE INSALATE

Grape tomatoes, buffalo mozzarella and fresh basil with olive oil and balsamic (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 MARCELLE

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