



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)

CROSTINI ALLA SALSICCIA (2) \$24

Pork and fennel sausage, stracciatella cheese, chilli honey and walnuts on sourdough

TARTARE AL TONNO \$28

Fresh yellowfin tuna tartare with crispy housemade focaccia and wasabi

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

SCAMPI \$45

Scampi with a garlic, lemon, chilli and white wine sauce (gf)

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

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)

TONNO ALLA SICILIANA \$43

Pan fried yellowfin tuna 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)

FAGIOLINI IN UMIDO \$16

Green beans in a tomato sauce with pancetta and garlic (v) (gf)



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PRANZO SPECIALE

PASTAS | \$20

SALADS | \$20

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

PRIMI | PASTA

RAGÙ DI MANZO

5 hour slow cooked shredded beef with homemade pappardelle

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, chilli, garlic, parsley and parmesan (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

Roma tomato, 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)