



LA GIOIA  
FINE ITALIAN CUISINE

## ASSAGGI | TO TASTE

### OLIVE CALDE \$10

Warmed olives, seasoned (v) (gf)

### CESTINO DI PANE \$13

Artisan 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 soffritto, 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)



LA GIOIA  
FINE ITALIAN CUISINE

## DOLCI | DESSERT

### TAZZINE DI TIRAMISÙ \$18

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

### PISTACCHIO PANNA COTTA \$18

Housemade pistacchio infused panna cotta with a fresh pistachio crumb (gf)

### NUTELLA MOUSSE \$18

Airy Nutella mousse with a Nutella topping (gf)

### SORBETTI DI LIMONE \$18

Lemon sorbet (gf)

### AFFOGATO \$18

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

### GELATO \$12

Housemade gelato: Pistachio or White Chocolate and Hazelnut

### FORMAGGI \$18

A selection of cheeses with Grandma Bee's raw honey, jam, walnuts and crackers

## 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 or oat milk available only

## PASSITO | DESSERT WINE

### BROKE FORDUICH MARGAN BOTRYTIS SEMILLON

Hunter Valley, NSW, 2023

### CANTINE PELLEGRINO PASSITO DI PANTELLERIA

Sicily, Italy, 2023

### SANTERO MOSCATO D'ASTI

Piemonte, Italy, NV

## DIGESTIVE | DIGESTIVO

COLAZINGARI SAMBUCA FINA, Italy	\$12
COLAZINGARI AMARO LAZIALE, Italy	\$11
MIRTO JUDU, Italy	\$13
WALCHER AMARETTO BIO FLOWER, Italy	\$12
WALCHER AMARO SALTNER'S, Italy	\$11
WALCHER LIMONCELLO BIO, Italy	\$11
AMARO MONTENEGRO, Italy	\$10
CYNAR, 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	Got one of your favourite bottles of wine? BYO every Thursday night and only \$4pp corkage
FRIDAY + SATURDAY	Aperitivo Hour: Enjoy \$14 cocktails all night long, including, negroni, aperol or limoncello spritz, margarita, or amaretto sour