

Antipasti / Starters

V **Insalata Joia**

Joia's salad (avocado, grilled corn, bell pepper, tomato, buffalo mozzarella)

Insalata di Pollanca

Herbs Marinated Free Range Chicken, warm Bacon, Balsamic dressing

V **Mozzarella**

Neapolitan Buffalo Mozzarella in Caprese style

S.V. **Melanzane alla Parmigiana "di Mamma Carmelina"**

Eggplant Parmigiana "my mother style", Burrata sauce, Tomato fondue & Basil Caviar

Prosciutto di Parma, Pere al Porto e Pinoli tostati

Prosciutto di Parma 24 months, Pears, Pine Nuts & Basil

Carpaccio di Manzo

Carpaccio of Wagyu Eye of Round Beef, Quail Eggs, Artichoke, Parmesan & Radish salad

Battuto di Tonno del Mediterraneo

Tartar of Blue Fin Tuna, Avocado, Quinoa, compressed Watermelon, Sea Urchin & Muscat Grape

S **Polipo e Patate**

Grilled Octopus salad, Black Ink sauce, Olive tapenade, Potatoes, Celery & semi dry Tomato

Cozze al Naturale (x2)

500g Imported black mussels open in their own water and flavor
(Perfect for sharing)

Tributo alla Puglia

Burrata cheese, Capocollo of Martina Franca, Tomato, Altamura bread

V **500g di Burrata di Andria (x2)**

500g of Burrata cheese from Andria, pillow bread with thyme & tomato salad
(Perfect for sharing)

S: Signature **V: Vegetarian**

Zuppe e Paste / Soups & Pasta

V Minestrone di Verdure

Joia's Vegetables soup

V Zuppa di Topinambur

Topinambur vellute, open Raviolo with Fava Beans & shaved Truffle

V Tagliolini al Ragù di Funghi Selvatici di Stagione

Homemade Angel Hair in seasonal wild mushrooms ragout

Penne lisce "Martelli" con Salsiccia e Zucca

Penne "Martelli" with Italian Sausage, Pumpkin sauce and Baby Spinach

Pappardelle al ragù bianco di ossobuco

Homemade Pappardelle with white ragout of Veal Ossobuco

Strozzapreti con cosce d'Anatra e Funghi

Homemade Twist pasta "Strozzapreti" Duck Leg confit and mixed Mushrooms

S Linguine Verrigni alle Vongole, 'Nduja e Burrata

Linguine with sauté Italian Clams, 'Nduja & Burrata cheese Sauce

S Tagliolini al nero, crema ai ricci di mare e lardo di colonnata

Homemade Black Ink Tagliolini, Sea Urchin sauce, Lard of Colonnata & Salmon roe

Risotto "Riserva San Massimo", crema di Asparagi e Granchio del Pacifico

Risotto with Asparagus cream & Pacific Ocean king Crab

Spaghetti "Martelli" all'Astice

Spaghetti with fresh Boston Lobster, Tomato sauce & Basil

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Secondi / Main Courses

Salmone

Tasmanian Salmon, cream of Asparagus, roasted & raw Beetroot

Merluzzo Nero

Pacific Black Cod, Purple Potatoes froth, Savoy Cabbage & toasted almond

S Branzino dell'Antartico

Antartic Sea Bass baked, Green Peas, Fava beans, Salsify, Tomato concasse & Sea Urchin

Astice

Grilled One Pound Boston Lobster, Garlic Butter, mixed Salad with Citrus Dressing

S Galletto

Whole Spring Chicken marinated with herbs, sauté Spinach and roast Potatoes
(Allow us 20 min for cooking)

Maiale

10 oz Wild Range Iberian pork Rack, granny smith sauce, sauté Jam Lettuce & grilled Pumpkin

Agnello

New Zealand Lamb Chops, deep fried artichoke, potatoes and capers sauce

Entrecote di Manzo

10oz Black Angus Rib Eye steak, Asparagus, Portobello Mushrooms, Potatoes, Green Pepper sauce

S Costata alla "Fiorentina" (1200 gr. min 2pax)

300 days Grain Feed Australian Black Angus Porterhouse steak with Grilled Vegetables (1.2kg perfect for sharing)

S: Signature

Pizze / Pizza

V Focaccia all'Aglio

Garlic Pizza Bread

V Focaccia al Pomodoro

Tomato Pizza Bread

V Calzone Leccese (Fritto)

Deep fry calzone "Lecce" style with tomato and mozzarella

V Margherita

Tomato, Mozzarella, Basil Leaf

V Vegetariana

Eggplant, Zucchini, Bell Pepper, Taggiasca Olive, Tomato, Mozzarella

Prosciutto e Funghi

Cooked Ham, Champignon Mushrooms, Tomato, Mozzarella

Fiorentina

Tomato, Mozzarella, Cooked Ham, Saute Spinach, Fresh Egg, Pecorino Cheese

Capocollo

Capocollo Ham, Taleggio cheese, Mozzarella, Cherry Tomato, Rocket

Salmone Affumicato

Smoked Salmon, Mozzarella, Cream Cheese, Cherry Tomato, Mache Salad, Truffle Caviar

Diavola Siciliana

Spicy Salami, Black Olives, Tomato, Mozzarella, Eggplant, Parmesan Cheese

S Fresca

Parma Ham, Parmesan Shaved, Tomato, Rocket, Mozzarella

*** Our Pizza dough is made with water, salt, "00" flour, extra virgin olive oil and fresh yeast.

*** All our pizza are made with buffalo mozzarella cheese

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Dolci / Desserts

S Tiramisu alla Moka e Cioccolato

Chocolate mocha tiramisu, cappuccino cream and chocolate crumble

Baba al Rum

Traditional Neapolitan cake saturated in Rum liquor and vanilla whipped cream

Crème Brule

Vanilla Crème Brule, Mango coulis and fresh banana

G Tortino caldo al Cioccolato (15 min di cottura)

Warm Chocolate Pudding, Salty Caramel, Hazelnuts, Whiskey Ice Cream (allow 15 min)

Panna Cotta al Cocco e zuppetta all'Anans

Coconut Pannacotta, Pineapple Soup and Mango Sorbet

Passione di cioccolato e Banana

Chocolate tart, Dulcey Snow and Banana and Passion fruit Sherbet

Crema al Limone con Salsa ai Frutti Rossi

Lemon Cream, and Forrest Fruit Coulis

Cannoli Siciliani

Sicilian traditional Cannoli, Hazelnuts & Mascarpone filling,
Pistachio Ice cream & Chocolate

Formaggi

Selection of Italian Cheese, served with Sweet and Sour Jam & Nuts

Sherbets

Banana & Passion Fruit
Strawberry
Lemon
Mango

Ice Creams

Chocolate
Vanilla
Pistachio
Whiskey

Choose Your Own Flavor

1 Scoop / 3 Scoops

S: Signature

G: Gluten free