

— À LA CARTE —

*your escape to Italy...*

*Joia*  
ITALIAN RESTAURANT & BAR

## Spuntino/Pre-Starter

### Pellecchia Di Patate

Deep fried Potato Skin / Smoked Rapeseed Oil / Served Cold **2.95 Ve**

### Pane Misto

Homemade Bread&Focaccia / Extra Virgin Olive Oil & Balsamic **4.45 Ve**

### Focaccia

Apulia Style Focaccia / Extra Virgin Olive Oil & Balsamic **4.95 Ve**

### Olive Miste

Homemade Marinated Olives **4.45 Ve**

### Olive Ascolane

/ Deep Fried Stuffed Olives / Truffle Mayo / Pulled Beef & Pork **5.95 Ve**

## Antipasti/Starter

### Tagliere di Salumi e Formaggi

Selection of Italian Cured Meat / Cheese / Bruschetta / Grilled Vegetables / Focaccia Bread **22.95 (minimum for two)**

**Polipo** / Chargrilled Octopus/ Olives Crumble / Tomato Confit / Saffron Potato **12.95**

### Cozze

Shetland Mussels / Homemade Bread / Sauvignon Blanc **7.95**

### Vellutata

Soup of the day / Apulia Style Focaccia **5.25 V**

### ArrostiGin

Lamb / Edinburgh Gin / BlackBerry / Chilli Marmalade / Red Onion **9.95**

### Arancini

Beef & Pork / Peas / Pecorino Fondue / Saffron Risotto / San Marzano Gel **7.95**

### Sgombro Marinato

Mackerel Ceviche / Cucumber / Orange/ Coral Crumbs **10.95**

### Magnum Mozzarella

Fried Mozzarella / San Marzano Gel / Basil **7.45 V**

### Bruschetta

Heritage Organic Tomato / Garlic / Basil **6.95 Ve**

### Fiori di Zucca

Fried Zucchini Flower/ Butternut Squash / Goat Cheese/ **9.55 V**

### Special Starter

Ask to a member of Staff

## Pasta & Riso i

### Rigatoni Salsiccia & Tartufo

Rigatoni Pasta/Italian Sausages/ Truffle Sauce/ Wild Mushrooms **13.45**

### Linguine Gamberi

Linguine Pasta/Homemade Pistachio Pesto/King Prawns/Burrata Cheese **15.95**

### Risotto Asparagi

Rice /Organic Asparagus / Liquorice / Goat Cheese **12.95 V**

### Linguine Vongole e Bottarga

Linguine Pasta/ Clams / Bluefin Tuna Cured Roe/ Lemon Zest **19.95 V**

### Pappardelle al Ragù

Pappardelle Pasta / Ragù Of the day **13.45**

### Pappardelle Fegatini

Pappardelle Pasta/Sautéed Chicken Livers/Sage Butter/Marsala **10.45**

### Paccheri Allo Scoglio

Paccheri Pasta / Mussels / Clams / Squid / Langostine **£17.95**

### Paccheri Allo Sgombro

Paccheri Pasta / Mackerel / Aubergine / Mint / Olive **£15.95**

### Linguine Nerano

Linguine Pasta/ Pecorino&Parmigiano Cream / Fried Courgettes **10.95 V**

### Risotto Zucca e Calamari

Rice / Butternut Squash/ Squash Seeds / Shetland's Squids/Squid Ink **14.95**

### Rigatoni Carbonara

Rigatoni Pasta/Black Pepper/Egg Yolk/Pecorino/ Guanciale **11.95**

## Carne/Meat

### Filetto Al Tartufo

8oz Aged Beef Fillet/ Hasselback potatoes / Asparagus /Black Truffle & Parmesan Butter **34.95**

### Agnello Crepinette

Pulled Lamb/ Red Wine Jus / Capers Polenta/ Aubergine Tartare **24.95**

### Rollé di Pollo

Chicken Breast / Spinach / Mozzarella / Mushroom Jus / Purple Potatoes **16.95**

## **Pesce/Fish** May contain bones.

### **Frittura di Paranza**

Fish-Fry / Squid / Whitebait / Baby Octopus / King Prawns / Remoulade **20.95**

### **Grigliata di Pesce**

Seafood Grill / Salmon Steak/ Mackrel / Argentinian Prawns / Mussels / Octopus / Langoustine / Clams / Squid **(minimum for two) 59.95**

**Fish of the day** Ask to a member of Staff

## **Black Charcoal Pizza**

Soft sourdough with **ACTIVATE CHARCOAL PIZZA DOUGH**

### **Mortadella&Burrata**

Fior di Latte Cheese / Mortadella / Burrata cheese / Pistachio Crumb/EVOO **12.95**

### **Margherita**

Tomato San Marzano / Fior di Latte cheese/ Basil EVOO **8.95**

### **Salsiccia & Patate**

Scamorza cheese / Italian Sausage / Purple & White Potatoes / EVOO **11.95**

### **Vegetariana**

Butternut Squash Base /Grilled Organic Vegetable/ Fresh Chillies / Fior di Latte cheese / EVOO **10.95 V**

### **Crudaiola**

Tomato San Marzano / Fior di Latte cheese / Parma Ham / Rocket / Parmesan Shaving/ EVOO **12.95**

### **Diavola**

Sugo Base / Fior di Latte cheese / Spicy Salami **10.95**

## **Dolci**

### **L'Oro di Napoli**

Homemade Baba'/Semi Whipped Cream/Fresh berries/Rum **7.45**

### **Cuore morbido**

Pistachio Fondant/Lemon  
Mascarpone/Frozen Raspberry  
**(please allow 12 minutes cooking time) 7.95**

### **Torta di Polenta**

Zest Orange/Polenta Cake/Cranberry/Vegan Yogurt **6.55**

### **Pannacotta**

Bone-Marrow / Saffron / Red Wine Caramel / Cherries **6.95**

### **Tiramisu 2.0**

Hazelnut / Cocoa / Coffee Fondue / Mascarpone **6.95**

### **Gelato**

Ask your Server for the Flavour **4.95**

## **Contorni/ Sides**

Burrata Cheese &  
Organic Vine  
Tomatoes **5.45**

Fries **3.95**

Roast Purple&White  
Potatoes **4.95**

Rocket Parmesan &  
Organic Tomato  
Salad **3.95**

Grilled Veg **3.95**