

Joia

SET MENU

£10.95 FOR 1 COURSE / £15.95 FOR 2 COURSES / £20.95 FOR 3 COURSES

VALID EVERY DAY UNTIL 4PM

STARTERS

LA BRUSCHETTA PEPPERONATA (V)

Homemade Bread, Sweet-Sour Peppers, Extra Virgin Olive Oil

LA VELLUTATA (VE)

Today's Soup

CALAMARI FRITTI

(SUPPLEMENT £2.5)

Deep Fried Shetland's Squid, Bisque Emulsion

LE CROCCHETTE AL PROSCIUTTO

Parma Ham, Spinach & Potatoes Croquettes, Truffle Emulsion

LE ALICI MARINATE

Marinated Anchovies, Crostini, Parmesan Shavings, Orange, Rocket Salad

LA BURRATA (V)

Creamy Apulian Soft Cheese, Cherry Tomatoes, Rocket

MAINS

LA PIZZA NERA

San Marzano Tomato Sugo, Fior Di Latte Cheese, Spianata, mascarpone

IL BACCALÀ ALL'ISCHITANA

(SUPPLEMENT £3.5)

Baked Cod Fillet, Shetland's Mussels, Prawn Bisque

GLI GNOCCHETTI ALLA SORRENTINA (V)

Potato Gnocchi, San Marzano Tomato Sugo, Fior di Latte Cheese, Basil

LE MEZZE MANICHE AL PESTO (V)

Half Rigatoni Pasta, Homemade Basil Pesto, Parmesan Shavings

I PACCHERI AL RAGÙ TOSCANO

Paccheri Pasta, Tuscan Sausages, Red Wine, San Marzano Sugo

GLI SPAGHETTI ALLE COZZE

Squared Cut Spaghetti Pasta, Shetland's Mussels, Cherry Tomato, White Wine

SIDES

SKIN ON FRIES &
TRUFFLE (VE) 5.95

ROCKET SALAD (V) 4.95/7.95

ROSEMARY BABY ROASTED
POTATOES (V) 4.95

ROASTED CHANTENAY
CARROTS (V) 4.95

DESSERTS

IL TIRAMISU

Cocoa, Coffee, Mascarpone, Savoiardi Biscuits

LA MOUSSE AL CIOCCOLATO (V)

Dark Chocolate Mousse 72%, Maldon Salt, Winter Berries

IL GELATO

Today's Ice Cream

Vegetarian (V) Vegan (VE)

Fish dishes may contain small bones

Ask your server for Gluten Free options

PLEASE IF YOU HAVE A FOOD ALLERGY OR A SPECIAL REQUIREMENT PLEASE INFORM A MEMBER OF THE HOSPITALITY TEAM