

Joia

SET MENU

£10.95 PER 1 COURSE/ £14.95BPER 2 COURSE/ £18.95 PER 3 COURSE

VALID EVERY DAY UNTIL 4PM

STARTERS

LE COZZE

Shetland's Mussels, Cherry Tomatoes, Pinot Grigio

IL PIATTO DI COPPA E GIARDINIERA

Cured Pork Collar, Seasonal Pickles, Focaccia

BRUSCHETTA PEPERONATA (VE)

Toasted Sourdough Bread, Sweet & Sour Peppers
Stew

L'INSALATINA ESTIVA

Curly Endive Salad, Capers, Olives, Anchovies, Salted Ricotta

LA ZUPPETTA FREDDA (VE)

Tomato & Basil Chilled Soup, Crostini

LE CROCCHETTE AL PROSCIUTTO

Parma Ham, Spinach & Parmesan Croquettes,
Truffle Mayo (SUPPLEMENT £2.00)

MAINS

LE ORECCHIETTE AL RAGÙ

Small Hear Pasta, Slow Cooked Minced Pork
Shoulder, Rosemary, Pinot Grigio

GLI GNOCCHI ALLE COZZE

Potato Gnocchi, Shetland's Mussels, Cherry
Tomatoes

LA PIZZA DIAVOLA

Activated Black Charcoal Pizza, San Marzano Sugo,
Fior Di Latte, Spicy Spianata, Fresh Chillies

LA CARBONARA AI CARCIOFI (V)

Half Rigatoni Pasta, Artichokes Hearts, Egg Yolks,
Pecorino, Black Pepper

LA SPIGOLA ALL'ACQUAPAZZA

(SUPPLEMENT £3.50)

Sauteed Seabass, Cherry Tomato, White Wine,
Parsley, Garlic, Boiled Potatoes

I RIGATONI AL PESTO (VE)

Half Rigatoni Pasta, Homemade Basil Pesto

SIDES

ROASTED NEW POTATOES WEDGES (VE) 4.95

SKIN ON FRIES & TRUFFLE (VE) 5.45

CURLY ENDIVE SALAD & OLIVES,
VINAIGRETTE (VE) 5.95

FRIED AUBERGINES & CHERRY
TOMATO STEW (VE) 4.95

ROCKET, CHERRY TOMATOES,
GRANA SHAVINGS (V) 5.95

DESSERT

IL TIRAMISU (V)

Savoiardi Biscuits, Mascarpone, Coffee, Cocoa

IL GELATO

Today's Ice Cream

IL SALAME DI CIOCCOLATO (V)

Chocolate Dessert Salami Shaped, Biscuits,
Pouring Cream

LA MOUSSE AL LAMPONE (VE)

Scottish Raspberry Puree, Soft Whipped Cream,
Vanilla Crumbs

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