

## GLI SPUNTINI

IL CESTINO DI PANE (Ve) 6.95 Sourdough Homemade Bread & Focaccia, Taralli Biscuits, Flavored Butter	I FRIGGITELLI (Ve) 4.95 Deep Fried Padron Peppers, Maldon Salt, Spicy Tomato Sauce
IL PROSCIUTTO DI PARMA DOP 8.95 24 Months Aged Parma Ham	LE OLIVE NOCELLARA (Ve) 4.95 Marinated Nocellara Olives
LA FOCACCIA AL ROSMARINO (Ve) 7.95 Black Chacoal Focaccia, Fresh Rosemary, Sea Salt and EVOO	LA FRITTATINA DI PASTA 4.95 each Crisp-Fried Pasta, Beef Mince, Pease, Smoked Provola Cheese, Ricotta & Lemon
GLI SCAGNOZZI DI POLENTA (Ve) 4.95 Deep-Fried Polenta, Maldon Sea Salt, Rosemary	

## GLI ANTIPASTI

IL CROCCHETTONE 8.95 AL PISTACCHIO Potato Croquette, Crispy Cornflake Coating, Mortadella, Buffalo Stracciatella, Pistachio Pesto, Pistachio Crumble.	IL TAGLIERE MISTO 13.95pp (MINIMUM FOR 2 PEOPLE) A delightful selection of Italian specialties, crafted for two to share. Perfectly curated to bring a taste of Joia to your table.
IL CUBOTTO 11.95 Cube-shaped Croissant, Crispy Guanciale Smoked Provola Cheese, San Marzano Suace, Pecorino	LA PARMIGIANA (V) 9.95 Baked Aubergine, Fior di Latte Cheese, San Marzano Sauce, Basil
LA BRUSCHETTA (Ve) 8.50 Homemade Sourdough Bread, Datterini Cherry Tomatoes, Garlic, Basil, Oregano	IMPEPATA DI COZZE 10.95/19.95 MAIN Scotland Shetland Mussels, White Wine Sauce, Chili, Homemade Sourdough Bread
IL CARPACCIO DI POLIPO 13.95 Thinly Sliced Octopus, Aromatic Mush Potatoes, Fresh Citrus Notes, Crumble of Black Olive, EVOO	I CALAMARI FRITTI 13.95 Deep Fried Fresh Shetland's Squid, Black Mayo Garlic

## I PRIMI PIATTI

ENJOY A LASAGNA 14.95 Fresh Lasagna Pasta, 8 Hours Slow Cooked Beef Shin, San Marzano Tomato Sugo, Béchamel, Basil Crumbs	LE PAPPARDELLE AL RAGÙ 15.95 Pappardelle Pasta, 8 Hours Slow-Cooked Shredded Lamb Ragù, Red Wine & Tomato Sauce, Primo Sale Cheese
I RIGATONI AL TARTUFO 15.95 Rigatoni Pasta, Wild Mushrooms, Italian Sausages, Creamy Black Truffle Sauce	LO SPAGHETTONE AI GAMBERI 17.95 Spaghetti Pasta, San Marzano Tomato & Brandy Bisque Sauce, King Prawns.
LA PASTA E PATATE ALLA 12.95 NAPOLETANA (V) Rigatoni Pasta, Baby Potatoes, Smoked Provola Cheese, Parsley	SUA MAESTÀ LA CARBONARA 14.95 Spaghetti Pasta, Crispy Guanciale, Pecorino Romano, Egg and Black Pepper
I GRAN PACCHERI AI FRUTTI 19.95 DI MARE (MINIMUM FOR 2 PEOPLE) Paccheri Pasta, Shetland's Mussels, West Coast Clams, Argentinian King Prawns, Langoustine, Squid, White Wine Sauce (please allow 20min cooking time)	IL RISOTTO AL CAVOLO ROSSO (V) 13.95 Carnaroli Rice, Red Cabbage Pesto, Cream of Red Peppers, Chestnuts Crumb
	LE PAPPARDELLE AI FUNGHI (V) 14.95 Pappardelle Pasta, Creamy Porcini and Wild Mushroom, Sage

Vegetarian (V) Vegan (VE) • Fish dishes may contain small bones • Game dishes may contain Shot • 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

A discretionary 10% service charge will be included in your bill, all of which is distributed among our dedicated team.

## I SECONDI PIATTI

### MEAT

**POLLO AI PEPERONI** 19.95  
Tender Chicken Supreme, Sweet Peppers, Buttery Fondant Potatoes, Garlic and Chilli Spinach

**IL FILETTO DI CERVO** 29.95  
Fillet of Venison, Blueberries Sauce, Jerusalem artichoke Purée, Gorgonzola Mousse, Roast Potatoes

### LA BISTECCA DI MANZO 34.95

10 oz Dry Aged Scotch Rib Eye Steak, Lettuce Wedge Dressed With Honey Mustards Sauce, Primitivo Red Wine Jus

### FISH

**IL CUOPPO FRITTO** 26.95  
Deep Fried Fresh Shetland's Squid and King Prawns, Served With Spicy Aioli

**IL BACCALA** 24.95  
Cod Loin Wrapped in Guanciale, Chickpea Velouté, Caramelized Onion, Roasted Potatoes, Rosemary Oil

**LA GRANDE IMPEPATA DI COZZE** 19.95  
Scotland Shetland Mussels, White Wine Sauce, Garlic, Chili, Homemade Sourdough Bread Served With Skin on Chips.

**LA SPIGOLA** 21.95  
Pan-Seared Sea Bass, Lemon & Tarragon Sauce, Sweet Potato & Star Anise Terrine, Sautéed Garlic and Chili Spinach.

## LE PIZZE NERE

Charcoal sourdough pizzas offer a unique, healthy experience with a crispy texture, rich flavor, and striking black color

**LA MARGHERITA (V)** 12.95  
San Marzano Tomato Sugo, Fior di Latte Mozzarella, Basil

**PROSCIUTTO E FUNGHI** 14.95  
San Marzano Sugo, Fior di Latte Mozzarella, Cotto Ham, with Herbs, Mushroom

**LA CRUDAIOLA** 15.95  
San Marzano Tomato Sugo, Fior di Latte Mozzarella, Parma Ham, Parmesan Shavings, Rocket

**LA MORTAZZA (NO TOMATO BASE)** 15.95  
Fior di Latte Mozzarella, Mortadella I.G.P, Pistacchio Pesto, Stracciatella Cheese, Potatoes Crocchette

**LA DIAVOLA** 13.95  
San Marzano Sugo, Fior di Latte Mozzarella, Spicy Spianata, Fresh Chillies, Basil

**L'ORTOLANA (V)** 13.95  
San Marzano Sugo, Fior di Latte Mozzarella, Red Peppers, Aubergines and Courgettes

**\*\*ADD Vegan Mozzarella £2.50**

## I CONTORNI

TRUFFLE SKIN-ON FRIES (Ve) 5.95

BEEF TOMATO & ONION SALAD (Ve) 4.95

ROCKET SALAD, CHERRY TOMATOES, GRANA PADANO SHAVINGS 5.95

SAUTED SPINACH (Ve) 4.95

ROSEMARY BABY ROASTED POTATOES (Ve) 5.45

LETTUCE WEDGE DRESSED WITH HONEY MUSTARDS SAUCE 5.95

## I DOLCI

**BIRRAMISU (V)** 8.50  
Dark Beer, Mascarpone, Biscuits, Caffè, Cacao Barry Powder

**CUORE MORBIDO (V)** 8.95  
Pistachio Lava Cake, White Chocolate Ganache, Raspberry Coulis

**FERRERO ROCHER PANNACOTTA** 7.95  
Creamy Italian Dessert. Hazelnut & Chocolate Cream

**LA MOUSSE AL KIWI (Ve)** 7.50  
Kiwi Puree, Vegan Cream

**CAPRESE AL LIMONE (V)** 7.95  
Almond Cake, White Chocolate & Lemon, Chantilly Cream

**IL GELATO (V)(Ve)** 5.95  
Gelato of the day, Ask your server for the flavor (Ask for affogato with £2 supplement)