A PERFECT START...

JOIA AGED NEGRONI £12.95
Joia's secret negroni recipe in our oak barrel

JOIA SPRITZ 10.95
Peach schnapps, Aperol, Prosecco, Creme de Cassis - or choose one of our classic Spritz

I FEEL LIKE...

STUZZICHINI

REGINELLE AL POMODORO (VE) £8
Crispy fried pizza dough, tomato sugo, basil, Grana Padano

CUBI DI FOCACCIA (VG) £8.5
House-made focaccia cubes, sea salt, rosemary, extra virgin olive oil

OLIVE (VG) £7.5
Selection of Italian olives, roasted garlic, fresh herbs

LET'S START WITH...

ANTIPASTI

LA BRUSCHETTA (VG) £9.5
Toasted sourdough with datterini tomatoes, garlic, basil and extra virgin olive oil

PARMIGIANA DI MELANZANE (VE) £12.5 — *My nonna's secret recipe*
Baked smoked aubergine parmigiana, basil oil, scarpariello tomato sugo, basil

IL CROCCHETTONE £12.5 — *Mamma mia, che buono!*
Crispy smoked croquette with Scottish haggis, spicy 'nduja, pancetta crumbs and hot honey

LA BATTUTA DI CARNE £13.5
Cured diced beef, crispy breadcrumbs,capers, lemon gel, raddish, micro rocket

GAMBERI CROCCANTI £13
King prawns, lime-marinated, crispy kataifi pastry, sweet tomato jam, zesty lime mayo

L'IMPEPATA DI COZZE £12.5
Scottish Shetland mussels steamed with white wine, garlic and chilli
Served with toasted sourdough

ALLERGY INFORMATION - PLEASE INFORM A MEMBER OF OUR TEAM OF ANY ALLERGIES OR DIETARY REQUIREMENTS
Vegetarian (VE) • Vegan (VG) Fish dishes may contain small bones
Gluten-free options available on request

A discretionary 10% service charge will be added to your bill and shared among our team
All pasta is served al dente Please inform your server if you prefer it cooked further

PLEASE SCAN THE QR CODE TO CHECK YOUR ALLERGY INFORMATION

THEN I'D LIKE...

PASTA & RISOTTO

All of our pasta is prepared al dente, offering a perfectly firm bite that highlights its texture and flavor. Please advise your server if you would like the pasta further cooked

IL RAGÙ £18.5 Il favorito
Slow-braised beef ragù, mezze maniche pasta, pecorino cheese — Joia's hero dish

GNOCCHI 4 FORMAGGI (VE) £16.5
Joia Four-cheese creamy fondue,baby gnocchi, candied walnuts, sourdough & fresh chives

LA CARBONARA £17.5
Spaghetti pasta, crispy guanciale, pecorino romano, egg yolk, cracked black pepper — Authentic Roman recipe

LASAGNA £18 As only Nonna Knows
Layers of house-made pasta, slow-cooked beef shin ragù, béchamel, parmigiano reggiano

SPAGHETTONE AI GAMBERONI £21
Spaghetti pasta, king prawns, creamy tomato & prawn sauce

RIGATONI SALSICCIA E TARTUFO £17.5
Rigatoni pasta, wild mushrooms, Tuscan sausages, creamy black truffle sauce

RISOTTO ALLA RANA PESCATRICE £27.5
Arborio risotto rice, monkfish, white wine, sun-dried tomato creamy sauce, garlic butter, lemon crumb and chives

RISOTTO DI ZUCCA TRICOLORE (V) £17
Creamy arborio rice in saffron cream, roasted butternut squash, charred squash purée, hazelnut & onion gremolata, crispy sage, tarragon oil

NOW FOR THE SECOND COURSE...

SECONDI

LA MILANESE £22.5
Golden panko-fried chicken, skinny chips and mixed salad
(Or choose any pasta from: arrabbiata - ragu - gnocchi 4 formaggi - carbonara - pomodoro + £4.50 supplement)

COSTOLA DI MANZO BRASATA £27.5 Delizioso!
24-hour braised beef short rib, roasted root vegetables, parsnip purée, red wine & thyme jus,

IL BRANZINO £25 Yumm!
Pan-seared marinated branzino, sauted sliced roasted potatoes in a spicy garlic butter and white wine sauce and charred lemon

LA GRANDE IMPEPATA DI COZZE £23.5
Scottish Shetland mussels,white wine, garlic and chilli
Served with garlic crostini and skin-on chips

CHEF'S SPECIAL
Fresh fish or meat of the day — ask your server for details and pricing

WHEN YOU'RE CRAVING PIZZA...

PIZZA

Activated Black Charcoal Pizza
Vegan Cheese available £2.50

MARGHERITA (VE) £15.5
San Marzano tomato sauce, fior di latte mozzarella, fresh basil, extra virgin olive oil

NDUJA E SALAMINO £18.5 Spicy!
San Marzano tomato sauce, fior di latte mozzarella, nduja, Neapolitan pepperoni, olives and ricotta

SALSICCIA E FUNGHI £17.5
Italian sausage, mixed mushrooms, roasted garlic, fior di latte mozzarella, fresh thyme, parmigiano reggiano (Ask for tomato sauce on request)

DIAVOLA £16.5
San Marzano tomato sauce, fior di latte mozzarella, basil and spicy spianata salami

4 FORMAGGI & PANCETTA £18
Fior di latte mozzarella, slow-cooked caramelised onions, four-cheese fondue, crispy pancetta, fresh rocket, aged balsamic

ZUCCA AFFUMICATA (VE) £17
Pumpkin base, roasted butternut squash, fresh sage, smoked provola, taleggio, roasted garlic, grilled pumpkin,
tarragon oil

DIPS FOR THE CRUST £3 EACH OR 3 FOR £6
Nduja mayo · Aioli & Cappers · Spicy honey · Arrabbiata sauce

I'D ALSO ADD
SIDES & SALADS £6.5 EACH

GARLIC BREAD (VE)
House-made sourdough, roasted garlic butter, fresh parsley

FRIES (VG)
Skinny-cut fries (add truffle oil and parmesan for £1)

PATATE ARROSTO
Sautéed roasted potatoes with garlic & parsley

INSALATA D'AUTUNNO
Bitter chicory, sweet apple, candied walnuts, aged blue cheese, sherry vinaigrette

VERDURE DI STAGIONE (VG)
Roasted seasonal vegetables (updated monthly)

TO FINISH WITH

DOLCI

TIRAMISÙ ALLA MOKA (VE) £9.5
Classic tiramisù with espresso-soaked savoiardi biscuits and mascarpone zabaglione cream, dark chocolate powder.

(Upgrade with a Joia Espresso Martini – £6.90 supplement)

GIN & LEMON SORBET (VG) £9
Engine Italian gin, fresh lemon sorbet & lemon zest

APPLE CRUMBLE (VE) £9
Apple dessert with seasonal twist & vanilla gelato

CRÈME BRÛLÉE (VE) £8.5
Cream brule with Madagascar vanilla, custard, nutmeg topped with caramelised crispy sugar

AFFOGATO ALL'AMARETTO (VE) £7.5
Vanilla gelato, hot espresso, amaretto liqueur

CUORE CALDO (VE) £11 Da morire!
Warm pistachio cake with flowing centre and whipped cream
Allow 13 minutes waiting time - Worth the wait

Joia was born on one of the most meaningful days of my life: I received the keys to the restaurant on the very same day my first daughter, Chiara, was born That moment filled me with an immense joy — joy in English, gioia in Italian — and it felt natural to bring these two worlds together in the name Joia The dishes in this menu are a heartfelt tribute to my grandmother Assunta, to her comforting flavours and the memories shaped around her kitchen, reimagined today with a small twist that keeps the tradition alive while adding my own touch It's a cuisine of heart, family, and gratitude As she always said, "Remember: the secret is in the hands If the hands are good, the food will be good" con affetto nonna

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