EXPRESS MENU

2 COURSE £17.95 • 3 COURSE £22.95

NOT FOR SHARING - PRICE PER PERSON

11AM - 3.15PM

I FEEL LIKE.....

LA ZUPPA (VG)
Our soup of the day served with rustic bread

LA BRUSCHETTA (VG)
Sourdough bread, datterini cherry tomatoes, garlic, basil, oregano & Evoo

IL CROCCHETTONE
Mamma mia, che buono!

Crispy crumbed smoked croquette with haggis, topped with spicy 'nduja sauce, crispy pancetta crumbs, drizzle of hot honey

MOZZARELLA IN CARROZZA (VE)
Crispy-crumbed melted mozzarella sandwich with tomato ragù, basil pesto

PARMIGIANA DI MELANZANE (VE)
My nonna's secret recipe

Baked smoked aubergine parmigiana, basil oil, scarpariello tomato sugo, basil

IMPEPATA DI COZZE (SUPP £4)
Scottish Shetland mussels steamed in white wine with garlic & fresh chilli, tossed with parsley and extra virgin olive oil. Served with toasted homemade sourdough bread

THEN I'D LIKE.....

GNOCCHI 4 FORMAGGI (VE)
Soft potato gnocchi Joia four-cheese creamy fondue, candied walnuts, sourdough & fresh chives

IL RAGÙ
Il favorito

Mezzi rigatoni pasta, slow-cooked beef ragù, red wine & tomato sauce, primo sale Cheese

IL BRANZINO (SUPP £6)
Yumm!

Pan-seared marinated branzino, sauted sliced roasted potatoes in a spicy garlic butter and white wine sauce and charred lemon

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

L'ARRABBIATA (VG)
Spaghetti pasta, spicy tomato sauce and basil

L'INSALATA D'AUTUNNO (VEGETARIAN ON REQUEST)
Joia salad with bitter chicory, sweet apple, candied walnuts, aged blue cheese, sherry vinaigrette

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

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

***ADD Vegan Mozzarella £2.50**

TO FINISH...

TIRAMISU ALLA MOKA (VE)
Classic tiramisu with layers of espresso-soaked savoiardi and a rich mascarpone & zabaione cream, dark chocolate powder

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

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

IL SORBETTO (VG)
Ask your server for the flavour of the day

ANY SIDE £4 EACH

(When you order from the Express menu)

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 (VG)
Sautéed roasted potatoes with garlic & parsley

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

DIPS £3 EACH OR 3 FOR £6

Nduja mayo • Aioli & Cappers • Spicy honey • Arrabbiata sauce

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