

Joia

SET MENU

2 COURSE £20.95

3 COURSE £25.95

STARTERS

LA BRUSCHETTA NERA (Ve)

Homemade Black Charcoal Bread / Organic
Beef Tomato / Black Garlic Emulsion

LE COZZE

Shetland Mussels / Homemade Sourdough
Bread / Sauvignon Blanc / Cherry Tomatoes

VERDURE IN PASTELLA (V)

Deep fried Seasonal Vegetables /
Parmesan Cheese Fondue

LE ARANCINE

Beef & Pork / Peas / Pecorino Fondue /
Saffron Risotto / San Marzano Gel

VELLUTATA (V)

Soup of The Day / Homemade Sourdough
Bread

PARMA HAM BURRATA (+£1.50)

Parma Ham / Italian Soft Cheese /
Cherry Tomato / Basil

MAIN

I RIGATONI AI FEGATINI

Paccheri Pasta / Sautéed Chicken Livers /
Sage Butter / Marsala

LA CARBONARA (+£1.50)

Rigatoni Pasta / Black Pepper / Egg Yolk /
Pecorino / Guanciale

LA LASAGNA

Beef & Pork Ragù / Besciamella / Parmesan

LE LINGUINE ALLA NERANO (V)

Linguine Pasta / Provolone del Monaco
Cheese / Cream Cheese / Fried Courgette

LE LINGUINE COZZE

Linguine Pasta / Shetland Mussels /
Sauvignon Blanc / Cherry Tomato

BLACK CHARCOAL MARGHERITA (V)

Sugo Base / Fior di Latte Cheese / Basil

DESSERT

DECONSTRUCTED TIRAMISU (V)

Hazelnut / Coffee Sand / Callebaut
Chocolate / Mascarpone

CROSTATA (V)

Lemon Custard / Short Crust Pastry /
Raspberry

TORTA DI POLENTA (Ve)

Orange Zest / Polenta Cake / Cranberry /
Vegan Yoghurt

GELATO (V)

Please ask your server for the flavour

Vegetarian (V) Vegan (Ve)
Fish dishes may contain small bones