

## Dinner

### BREAD

#### PANE SELECTION

Italian bread with evoo & balsamic	7.50 (V)
Italian bread marinated chilli feta & kalamata olives	9.50 (V)
Italian bread with sardines	12.00
Italian garlic bread	8.50 (V)

### TO START

#### BRUSCHETTA AL POMODORO (V)

Grilled bread, grape tomatoes, evoo, basil, trecce mozzarella, parmesan crisp + aged balsamic	13.90
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#### SALSICCIA

Grilled italian sausage, grilled bread	13.90
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#### ARANCINI (V)

Panko crusted rice balls, porcini mushroom, provolone, sugo	14.50
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#### CARPACCIO DI MANZO

Paper thin beef, lemon infused evo, grano padano, oregano, wild rocket & pear spears	16.90
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#### FEGATINI POLLO

Sautéed free range chicken livers, carrots, celery + marsala sauce	12.90
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#### FONDOTA (V)

Deconstructed pizza, provolone cheese, sugo, oyster mushrooms + pizza bread	18.90
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#### ARAGOSTINE ACQUA PAZZA

Moreton Bay Bugs with crazy water	23.90
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#### CHILLI MUSSELS

Mussels, garlic, chilli + parsley	18.90
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#### MAZZANCOLLE

Grilled Shark Bay tiger prawns	19.90
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#### CALAMARI FRITTI

Lightly dusted fried calamari, chilli, salt & pepper, parsley + aioli	15.90
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#### SCHOOL PRAWNS

Lightly fried school prawns + roast beetroot aioli	12.90
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### TO SHARE

#### ANTIPASTO DI MARE

Calamari, tiger prawns, scampi, Moreton bay bugs, chilli mussels, school prawns	89.00
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#### PIATTO RUSTICO

Cured Italian meats, marinated sardines, formaggio, marinated olives, pickled vegetables + bread selection	34.00
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### MEAT & POULTRY

#### MEDAGLIONI DI MANZO

Grilled 100 days grain fed Harvey beef filet mignons	
with balsamic glaze	37.50

..with green peppercorn sauce	39.50
<b>PETTO DI POLLO</b>	
Free range chicken scaloppine mushroom sauce	29.90
..or Sicilian marsala sauce	28.00
<b>MAIALE</b>	
Linley Valley roast pork belly, fennel, rosemary, chilli pear relish, cilantro	29.90
<b>VALDOSTANA</b>	
Panko crusted free range chicken breast, gorgonzola, bacon, provolone, rosemary + sugo	29.90
<b>VITELLO</b>	
Margaret River veal backstrap scaloppine with mushroom sauce	35.90
..or with marsala sauce	35.90
<b>PASTA</b>	
<b>GNOCCHI (V)</b>	
Hand made potato gnocchi	
Napoletana sauce	26.00 (V)
or gorgonzola, roasted walnuts + pear spears	26.90 (V)
<b>AMATRICIANA</b>	
Bucatini pasta, guanciale, chili, pecorino + sugo	25.90
<b>GARGANELLI</b>	
Garganelli pasta, Creamy chicken, mushroom + sun-dried tomatoes	27.90
<b>PASTA AL NERO DI SEPPIA</b>	
Squid ink spaghetti pasta, prawns + pecorino	35.50
<b>MARINARA</b>	
Udon noodle, mussels, school prawns, tiger prawns, calamari, clams + scampi	39.90
<b>FISH</b>	
<b>PESCE</b>	
Fish of the day	39.50
<b>ZUPPA</b>	
Italian hot pot, clams, mussels, Moreton bay bug, scampi, prawns, school prawns, octopus tentacles	37.00
<b>CALAMARI</b>	
Fried calamari, chilli + parsley	25.90
<b>GRILLED VEGETABLE</b>	
Mixed salad	11.50 (V)
<b>RUCOLA &amp; PERA,</b>	
Wild rocket, pear, roasted walnuts, shaved grana padano, evoo + balsamic glaze	10.50 (V)
<b>CAPRESE</b>	
Grilled aubergine, grape tomatoes, trecce mozzarella, origano, basil + evoo	14.00 (V)
<b>POLENTA CHIPS</b>	
	6.00 (V)
<b>FRIES</b>	
	6.00 (V)
<b>BREAD</b>	
	7.50 (V)
<b>AGLIO E OLIO E PEPERONCINO</b>	
Spaghetti, garlic, parmesan, chilli, evoo, parsley	17.90 (V)

<b>TIRAMISU</b>	
Traditional italian mascarpone cake	9.90
<b>PROFITEROLE</b>	
Caramel, vanilla ice cream	9.90
<b>MERINGA AL LIMONE VERDE E PEPE</b>	
Lime & pepper meringue dark chocolate + vanilla ice cream	7.90
<b>GELATO ALL'AMARENA</b>	
Cherry ice cream	11.90
<b>FRANGELICO &amp; WALNUT PRALINE SEMI-FREDDO</b>	
Semi soft ice cream, frangelico + walnut praline	12.90
<b>FORMAGGIO</b>	
Selection of Italian cheeses + fruit	19.90
<b>Baileys</b>	9
<b>Campari</b>	9
<b>Chambord</b>	9
<b>Cointreau</b>	9
<b>Amaretto Disaronno</b>	9
<b>Drambuie</b>	9
<b>Frangelico</b>	9
<b>Galliano Black Sambuca</b>	9
<b>Grand Marnier</b>	9
<b>Kahlua</b>	9
<b>Limoncello</b>	9
<b>Martini Extra Dry</b>	9
<b>Martini Rosso</b>	9
<b>Midori</b>	9
<b>Pimms</b>	9
<b>Crema di Limoncino</b>	9
<b>Grappa di Arneis</b>	15
<b>Grappa Regale del Trentino</b>	11
<b>Avema</b>	9
<b>Frangelico</b>	9
<b>Tia Maria</b>	9
<b>Regular</b>	4
<b>Take away</b>	5
<b>Tea</b>	4
<b>Espresso</b>	2.50
<b>Soy milk</b>	+1
<b>Almond milk</b>	+1
<b>Virgin affogato</b>	8

Affogato with liqueur 10

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## WINE LIST

### COCKTAILS

#### BELLINI

Prosecco + peach liqueur 11

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#### ALMAFI

Prosecco + Lemoncello 13

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#### ITALIAN SPRITZER

Prosecco + Aperol + soda 9

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#### NEGRONI

Campari + gin + Martini Rosso 14

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#### ESPRESSO MARTINI

London 1983 15

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#### ITALIANO

Frangelico + Cointreau + pineapple juice 15

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#### GINESOTICA

Fresh Cucumber + pepper + Gordians Pink Gin + lemonade 12

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### BEER/CIDER

#### DRAUGHT

Peroni Nastro Azzurro 12 pint | 7.90 Mid

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Two Suns Premium Dry 10 pint | 7 Mid

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Cricketers Arms Pale Ale 10 pint | 7 Mid

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Somersby apple cider 10 pint | 7 Mid

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#### BOTTLES

Corona MEX 10

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Menabrea 10

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Peroni Doppio Malto  
Gran Riserva ITA 19

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### SOFT DRINKS

Coke, Coke no sugar, lemonade,  
lemon lime bitter, Aranciata,  
Chinotto All 4.90

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Sparkling mineral water or  
still mineral water 7.90

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### SPIRITS

#### RUM

Bacardi Carta Blanca 9

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Bundaberg Rum 9

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Malibu	9
Coruba	9
BRANDY	
Vecchia Romagna	9
Stravecchio	12
SCOTCH	
Canadian Club	9
Jameson Irish Whisky	8
Jack Daniels	9
Jim Beam	9
Glenfiddich 12 yrs old	12
Maker's Mark	9
VODKA	
Absolut vodka	9
Grey goose Vodka	12
GIN	
Bombay Sapphire	9
Gordons Premium Pink	9
TEQUILA	
Sierra tequila	9
LIQUEURS + APERITIFS	
Baileys	9
Campari	9
Chambord	9
Cointreau	9
Amaretto Disaronno	9
Drambuie	9
Frangelico	9
Galliano Black Sambuca	9
Grand Marnier	9
Kahlua	9
Limoncello	9
Martini Extra Dry	9
Martini Rosso	9
Midori	9

Pimms	9
Crema di Limoncino	9
Grappa di Arneis	15
Grappa Regale del Trentino	11
Avena	9
Frangelico	9
Tia Maria	9

## COFFEE

Regular	4
Take away	5
Tea	4
Espresso	2.50
Soy milk	+1
Almond milk	+1
Virgin affogato	8
Affogato with liqueur	10

## BUBBLES / SPARKLING WINE

### Glass / Bottle Price

NV Prosecco San Martino ITA	9 / 35
NV La Gioiosa Prosecco DOCG Veneto ITA	39
2013 Taltarni Cuvee Rose VIC	48
2016 Woody Nook Anniversary Blanc de Blanc WA	68
NV Veuve Clicquot Brut Yellow Label FRA	99
NV Ferrari Spumante Doc ITA	94
NV PLa Gioiosa "Rosea" Brut Veneto ITA	45
NV Aurelia Sparkling Chardonnay Pinot Noir Pemberton WA	49
NV La Gioiosa Prosecco Piccolo 200ml Veneto ITA	15
NV Valdo Prosecco Valdobbiadene Veneto ITA	37
2018 Hentley Farm Blanc De Noir SA	62
2016 Taltarni Sparkling Shiraz VIC	59

## SPECIALS

Expresso Martini – FRIDAYS between 4pm and 6pm	9
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## WHITE WINE

### Glass / Bottle Price

2018 Soave Classico Castel Cerino ITA	9 / 34
2018 Pinot Grigio Viti's delle Venezie ITA	9 / 34

2019 Semillon Sauvignon Blanc GIOIA (produced by Woody Nook)	8 / 33
2015 Woody Nook Oaked Chardonnay WA	14 / 53
2018 Fiore White Moscato Mudgee AU	9 / 35
2013 Colavita Verdicchio di Matelica DOC ITA	32
2018 Ara Single Estate Sauvignon Blanc Marlborough NZ	31
2018 Valdadige Pinot Grigio ITA	38
2019 Pikes Luccio Rosé Clare Valley SA	9 / 36
2018 Wallflowers Great Southern Riesling WA	39
2016 Falanghina Capoforte Masseria Bianco ITA	39
2017 Insolia Tenuta Ibidini Sicilia ITA	38
2016 La Valentina Pecorino Colline Pescaresi ITA	48
2018 The Yard Sauvignon Blanc WA	36
2017 Woody Nook Sauvignon Blanc WA	38
2017 Giesen Small Batch Sauvignon Blanc Marlborough NZ	44
2016 Robert Oatley Finisterre Chardonnay WA	69
2013 Bric Cenciurio Roero Arneis ITA	59
2017 Woodcote Chenin Blanc WA	28
2017 Woody Nook Late Harvest Semillon WA	27

## RED WINE

### Glass / Bottle Price

2017 Stella Bella Cabernet Merlot WA	9 / 36
2016 Chianti Classico Istine DOCG ITA	13 / 49
2017 Woody Nook Shiraz WA	14 / 53
2018 Ara Marlborough Pinot Noir NZ	8 / 34
2017 Bardolino DOC Le Fraghe ITA	44
2017 Pedestal Cabernet Merlot WA	44
2018 Villain & Vixen Barossa Shiraz SA	44
2018 Chain of Fire Shiraz Cabernet NSW	29
2015 Woody Nook Limited Release Merlot WA	42
2015 Bric Cenciurio Barbera d'Alba DOC ITA	57
2017 Woody Nook Killdog Tempranillo WA	29
2014 Woody Nook Cabernet Merlot WA	47
2016 Ali Sangiovese Toscana ITA	33
2017 Tamar Ridge Pinot Noir TAS	39
2017 Devil's Corner Resolution Pinot Noir TAS	59
2016 Oakridge LVS Willowlake Pinot Noir SA	57
2016 Rockburn Pinot Noir Central Otago NZ	68

2009 Drakesbrook Shiraz Peel Region WA	59
2018 Wild Flowers Cabernet Sauvignon WA	35
2014 Robert Oatley Finisterre Cabernet Sauvignon WA	77
2016 Woody Nook Graciano WA	32
2015 Caprili Rosso di Montalcino DOP ITA	57
2017 Tenuta Ibdini Nero d'Avola Sicilia DOC ITA	39
2013 La Valentina Montepulciano d'Abruzzo Spelt DOC ITA	59
2015 Monte Santoccio Valpolicella Classico Superiore Ripasso DOC ITA	58
2007 Bric Cenciurio Barolo DOC ITA	98
2013 Cerasuolo Di Vittoria DOCG Classico ITA	63
2012 La Valentina Montepulciano d'Abruzzo Belovedere DOC ITA	99
2014 Woody Nook 'Gallagher's Choice' Cabernet Sauvignon WA	96
2012 Caprili Brunello di Montalcino DOCG ITA	118
2012 Caprili Brunello di Montalcino DOP Riserva ITA	198
2011 Costa di Bussia Barolo Luigi Amulfo DOCG ITA	127
2016 Hentley Farm BEAST Shiraz Barossa SA	147
2013 Monte Santoccio Amarone Classico Della Valpolicella DOGC ITA	149
2013 Monte Santoccio Recioto Amandrolato Stella 500ml DOGC ITA	POA

## DESSERT WINE

### Glass / Bottle Price

2013 The Yard Botrytis Riesling 375ml WA	10 / 39
NV 20 year old Penfolds Grandfather Port	17 / 240
NV Nooky Delight Fortified Wine	8 / 49

Menu accurate as of 13th November, 2019. Please visit [gioiaontheriver.com.au](http://gioiaontheriver.com.au) for the most recent menu.