



# DINNER MENU

## Aperitivo.....

- CALAMARI PICANTI** RS 350  
Fried calamari rings dusted flour and hot paprika, a wedge of lemon & tartare sauce
- THE ITALIAN MIX** RS 400  
Plate of mixed Italian cured meats, grilled garlic vegetable & bread
- BRUSCHETTA** RS 350  
Bruschetta with parma ham, salami, roast cherry tomato, tapenade
- SICILIAN FLAVOUR** RS 250  
A marination of olives, cheese and grilled artichoke

## Salads.....

- Rustica fresh mixed green with tomatoes, green olives, red onions, mozzarella served with choice of Shrimps OR Salmon Rs 490
- Panzanella salad with mozzarella cheese, tomato, onion, Italian bread & peppers (V) Rs 400
- Burrata salad with rucola, nuts, basil pesto, pomegranate & olive oil (V) Rs 450
- Vegan salad with tofu, chickpea, cherry tomato, pearl barley, radicchio, herbs & vegan ranch dressing (V) Rs 450
- Livorno chicken salad with spinach, artichokes, sun dried tomato & oregano dressing Rs 475

A selection of regional Italian cheese served with accompaniments **Rs 650**

## Pasta.....

- MAKE YOUR OWN CHOICE OF PASTA Spaghetti/Papardella/ Penne**
- ARABIATA** RS 450  
Tomatoes, garlic, dry chillies, basil, spring onion
- BEEF BOLOGNESE** RS 575  
Tomatoes, beef mince
- ALFREDO** RS 575  
Fresh cream, chicken, mushroom



- CARBONARA** RS 575  
Fresh cream guanciale, egg, parmesan cheese
- SMOKED MARLIN** RS 575  
Fresh cream, leeks, garlic
- FRUTTI DI MARE** RS 750  
Tomato calamari, shrimps, fish, mussel, basil, peppers, olive oil
- VEGETARIAN (V)** RS 550  
Tomatoes, grill vegetables, basil
- VEGAN ALLA PUTTANESCA (V)** RS 550  
Tomatoes, basil, roast bell peppers, capers, onion, black olives

## Specials.....

- BRAISED DUCK RAVIOLI** Rs 575  
With celeriac cream, crustacean sauce, prawn tartare
- TORTELLONI DI FUNGHI** Rs 525  
With cream spinach, shaving pecorino cheese, thyme oil (V)
- CREAMY RISOTTO WITH GARLIC PARMESAN, mushroom, broccolini & shaving pecorino (V)** Rs 525
- SLOW COOKED LAMB SHANKS** Rs 900  
With taro purée, baby vegetables, jus
- STUFFED CHICKEN CIA BELLA** Rs 850  
with pecorino cheese, prosciutto, sun dried tomato, sage served with creamy fettucine, asparagus cherry tomato
- BEEF SALTIMBOCCA** Rs 850  
Served with truffle mash potato, cherry tomato & mushroom
- GAMBERONI CON VODKA-PAN FRIED PRAWNS** Rs 1200  
Tossed with garlic and chilli flakes flambéed with vodka and served with creamy spinach & roast vegetables
- BAKED PARMESAN-CRUSTED FISH WITH MUSHROOM RISOTTO** Rs 850  
Sautéed artichoke, olives & cherry tomato
- GNOCCHI AL GORGONZOLA** Rs 525  
Potato gnocchi cooked with spinach, cherry tomato, Parma ham, gorgonzola cream, truffle oil

## Pizza.....

- MARGARITA** RS 450  
Tomato sauce, mozzarella cheese, basil
- REGINA** RS 550  
Tomato sauce, chicken ham, mushroom, mozzarella cheese
- MEXICANA** RS 550  
Tomato sauce, ground beef, pepper, chillies
- VEGETARIANA (V)** RS 575  
Tomato sauce, mushroom, grill veg, onion, truffle oil
- QUATTRO FROMAGIO (V)** RS 525  
Tomato sauce, mozzarella, taleggio, gorgonzola cheese
- CRAZY SEAFOOD** RS 625  
Tomato sauce, calamari, fish, shrimp, mussel, mozzarella cheese
- CICCIONA** RS 625  
Tomato sauce, Parma ham, salami, Italian sausage, mozzarella cheese
- POLLO** RS 575  
Tomato sauce, tandoori chicken, pineapple, mozzarella cheese
- MAURITIAN** RS 575  
Tomato sauce, chicken curry, shrimp, coriander, mozzarella cheese
- CONTADINA (V)** RS 500  
Tomato sauce, grill eggplant, artichoke, vegan cheese

## Desserts.....

- Gioia Signature - Coffee tiramisu **Rs 375**
- Lavo cannoli with mascarpone cheese, caramelize pistachio **Rs 375**
- Assorted sorbet- Passion, Lemon, Pineapple **Rs 300**

(V) vegetarian (V) vegan

