



Homemade Breads

GARLIC BREAD £4.45

GARLIC BREAD & MOZZARELLA £4.95

FOCACCIA AND OLIVES £4.95

FOCACCIA £2.95

ITALIAN MEATBALLS £8.95

HOMEMADE ITALIAN MEATBALLS SERVED WITH OUR RICH TOMATO SAUCE AND PARMESAN

CALAMARI FRITTI £7.95

LIGHTLY SEASONED FRIED SQUID RINGS SERVED WITH CHILLI MAYONNAISE

SOUP OF THE DAY £6.95

SERVED WITH HOMEMADE ITALIAN BREAD

BRUSCHETTA CLASSICA £6.95 **Ve**

TOASTED HOMEMADE ITALIAN BREAD TOPPED WITH FRESH TOMATOES, BASIL, GARLIC & OLIVE OIL

BUFFALO MOZZARELLA & TOMATO SALAD £6.95 **v**

ITALIAN BUFFALO MOZZARELLA CHEESE WITH FRESH TOMATO DRIZZLED WITH EXTRA VIRGIN OLIVE OIL

PANZEROTTINI DI PUGLIA £6.95 **v**

PIZZA DOUGH PARCELS FILLED WITH TOMATO AND MOZZARELLA AND GOLDEN FRIED

BEEF FILLET CARPACCIO £8.95

SERVED WITH ROCKET & PARMESAN

GOAT'S CHEESE BRUSCHETTA £7.95 **v**

TOASTED HOMEMADE ITALIAN BREAD TOPPED WITH WARM GOAT'S CHEESE, SUN-DRIED TOMATOES, BASIL AND EXTRA VIRGIN OLIVE OIL

GAMBERONI £8.95

KING PRAWNS IN A WHITE WINE, GARLIC, CHILLI, PARSLEY AND BUTTER SAUCE

FUNGI GRIGLIATI £7.95 **v GF**

FRESH GRILLED PORTABELLO MUSHROOM TOPPED WITH GOAT'S CHEESE AND TOASTED PINE NUTS WITH A GLAZE OF BALSAMIC REDUCTION

ANTIPASTO PLATTER
A SELECTION OF IMPORTED
ITALIAN DRY CURED MEATS, MOZZARELLA,
BOCCONCINI, MARINATED OLIVES,
GRILLED VEGETABLES & OTHER ITALIAN SPECIALITIES

PICCOLO 1 TO 2 PEOPLE £12.95

GRANDE 3 TO 4 PEOPLE £19.95

VEGETARIAN PLATTER **v**

HOUSE ANTIPASTO PLATTER
WITHOUT THE MEAT
BUT WITH ADDED VEGETARIAN SPECIALITIES

PICCOLO 1 TO 2 PEOPLE £12.95

salads

CAESAR SALAD £11.95

FRESH MIXED SALAD LEAVES TOSSED IN
CAESAR DRESSING FINISHED WITH CROSTINI,
OLIVES AND PARMESAN SHAVINGS

ADD STRIPS OF GRILLED CHICKEN + £1.95

INSALATA MEDITERRANEA £12.95 **v**

WARM ROASTED VEGETABLES SERVED OVER
FRESH MIXED SALAD LEAVES AND FINISHED
WITH GOATS CHEESE. SERVED WITH HOMEMADE BREAD

STEAK SALAD £15.95

SLICED CHAR-GRILLED STEAK SERVED OVER
FRESH MIXED SALAD LEAVES WITH CHERRY TOMATOES
AND A HONEY & MUSTARD DRESSING



LINGUINE JOYA £14.95

LINGUINE PASTA WITH PRAWNS, ROCKET,
CHERRY TOMATOES AND FENNEL

LINGUINE AL PESTO £12.95 **v**

LINGUINE PASTA SERVED WITH A
PESTO & CREAM SAUCE

ADD CHICKEN BREAST + £1.95

LINGUINE MARINARA £14.95

LINGUINE PASTA WITH SEAFOOD IN A RICH TOMATO,
GARLIC AND WHITE WINE SAUCE

RIGATONI PRIMAVERA £12.95 **v**

RIGATONI PASTA WITH A ROASTED VEGETABLE
TOMATO & CREAM SAUCE

RIGATONI ARRABBIATA £12.95 **ve**

RIGATONI PASTA IN A SPICY CHILLI & GARLIC
TOMATO SAUCE

RIGATONI POLLO & GORGONZOLA £13.95

RIGATONI PASTA WITH CHICKEN BREAST
WITH CREAMY GORGONZOLA & WINE SAUCE

CANNELLONI £12.95 **v**

PASTA TUBES FILLED WITH SPINACH AND RICOTTA
CHEESE, BAKED IN A BECHAMEL AND TOMATO SAUCE
SERVED WITH HOMEMADE ITALIAN BREAD

TRADITIONAL LASAGNE £13.95

THE CLASSIC ITALIAN DISH OF PASTA
LAYERED WITH BOLOGNESE SAUCE, MOZZARELLA,
BECHAMEL AND PARMESAN
SERVED WITH OUR HOMEMADE BREAD

VEGETABLE LASAGNE £12.95 **v**

A VEGETARIAN VERSION OF THE CLASSIC LASAGNE
SERVED WITH OUR HOMEMADE BREAD

SPAGHETTI AND MEATBALLS £14.95

SPAGHETTI TOPPED WITH HOMEMADE MEATBALLS
AND OUR RICH TOMATO SAUCE

SPAGHETTI BOLOGNESE £13.95

SPAGHETTI IN A TRADITIONAL MEAT & TOMATO SAUCE

SPAGHETTI CARBONARA £13.95

SPAGHETTI IN A PANCETTA & CREAM SAUCE
WITH PARMESAN

GLUTEN FREE PASTA AVAILABLE

vvegetarian **ve**vegan **GF**gluten free

A 10% discretionary service charge will be added to your bill

STEAKS AND GRILLS

N°1 Choose your cut...

ALL OUR STEAKS ARE 28 DAYS MATURED
AND SUPPLIED BY A LOCAL BUTCHER

8oz FLAT IRON STEAK £19.95

10oz RIB EYE STEAK EXTRA MARBLING £24.95

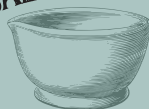
10oz CENTRE CUT SIRLOIN £24.95

8oz PRIME CENTRE CUT FILLET £29.95

N°2 Choose your flavours...

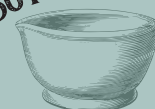
(INCLUDED WITH YOUR STEAK)

SALT



SEA SALT
RED WINE SEA SALT

BUTTER



GARLIC AND PARSLEY
RED WINE AND SHALLOT
TRUFFLE

SAUCE



MUSHROOM & BRANDY SAUCE
BERNAISE SAUCE
PEPPERCORN SAUCE
GORGONZOLA SAUCE

N°3 Choose...



OR

COOKED
IN-KITCHEN

caesar
chicken
beef

PAN FRIED SALMON FILLET £18.95

SERVED WITH SEASONAL VEGETABLES

AGNELLO £22.95

RACK OF LAMB COOKED ON OUR CHAR-GRILL
SERVED WITH MEDITERANEAN VEGETABLES

POLLO £16.95

FREE RANGE CHICKEN BREAST COOKED ON
THE CHAR-GRILL
SERVED WITH HOUSE POTATOES
OR OUR TWICE COOKED CHIPS

Sides

Onion Rings £3.50

TWICE COOKED CHIPS £3.50

FRENCH FRIES £3.50

SWEET POTATO FRIES £3.50

GARLIC MUSHROOMS £3.95

MEDITERRANEAN VEGETABLES £3.95

House Potatoes £3.50

CREAMED SPINACH £3.95

HALLOUMI FRIES £4.50

GREEN SALAD £3.50

ROCKET & PARMESAN SALAD £4.50

Seasonal Vegetables £3.95

BREAD & BUTTER £2.50



Homemade Tiramisu £5.95

ITALIAN DESSERT MADE WITH MASCARPONE,
SAVOIARDI BISCUITS & LIQUEUR

Warm Chocolate Fudge Cake £5.95

WITH CREAM OR ICE-CREAM

Baked Cheese Cake £5.95

WITH CREAM OR ICE-CREAM & FRUIT DRIZZLE

Lemon Sorbet £4.95 **Ve**

ADD LIMONCELLO LIQUEUR
POURED OVER THE SORBET FOR AN EXTRA £1.95

Tartufo Classico £5.95

CHOCOLATE ICE-CREAM WITH ZABAGLIONE CENTRE, COATED WITH
CRUSHED HAZELNUTS AND DUSTED WITH COCOA POWDER

Italian Gelato £5.95

FROM THE REAL ITALIAN ICE-CREAM COMPANY
ASK FOR TODAYS FLAVOURS

Crème Brûlée £5.95

BAKED CUSTARD TOPPED WITH A CARAMEL LAYER

Sticky Toffee Pudding £5.95 **GF**

SERVED WITH SALTED CARAMEL SAUCE AND
CHOICE OF CREAM OR ICE-CREAM

Panna Cotta £5.95

TRADITIONAL ITALIAN DESSERT SERVED WITH FRUIT COMPOTE

Cheese Board £7.95

CHEF'S SELECTION OF CHEESES SERVED
WITH HOMEMADE RED ONION CHUTNEY
AND BATH OLIVER BISCUITS

JOYA

ITALIAN STEAKHOUSE



ITALIAN LIQUEURS

and dessert wines

Sambuca Limoncello
Amaretto Disaronno Frangelico
Grappa Amaro Averna

£3.50 / 25ml £5.00 / 50ml

Moscato Passito Palazzina

£5.75 / 125ml glass

A DESSERT WINE WITH A NOSE OF INTENSE LEMON CURD, MARMALADE
AND ORANGE PEEL WITH FRAGRANT HONEYSUCKLE NOTES

Taylor's Ruby Port

£6.50 / 75ml glass £45 / bottle



COFFEE

and tea

Cappuccino £2.80 Latte £2.80 Espresso £2.20

Black/White Coffee £2.20 Liqueur Coffees £5.95

Tea £2.20

JOYA

ITALIAN STEAKHOUSE