

SPUNTINI

(snack on)

LE SARDINE	50
Butterflied grilled sardines	
LE OLIVE MARINATE	70
Marinated Italian olives	
BIANCHETTI FRITTI	50
Crispy whitebait with chili emulsion	
ARANCINI DI FUNGHI	70
Mushroom risotto croquettes	
LATTUGA GRIGLIATA CON GORGONZOLA	75
Grilled lettuce hearts with gorgonzola espuma	
POLPO ALLA GRIGLIA E LUGANEGA	80
Grilled octopus with pork sausages	
POLPETTE DI BOLLITO E SALSA VERDE	80
Crispy meatballs with green sauce	
TONNO TONNATO	90
Seared yellow fin tuna with tonnato sauce and olive crumb	
PERLE DI CAPESANTE	85
Pearl scallops with Kintamani citrus	
TARTARE DI CARNE	100
Grass-fed strip loin, anchovy, garlic puree, parmesan tuille	

DALLA SALUMERIA

(Italian style cold cuts served with focaccia)

COPPA CALABRESE	70
PROSCIUTTO DI PARMA	75
BRESAOLA DELLA VALENTINA	80
MISTO DI SALUMI	85

ANTIPASTI

FIORE DI BANANO ALLA GIUDEA	80
Roman style banana blossom	
LATTUGA GRIGLIATA CON GORGONZOLA	120
Grilled lettuce hearts with gorgonzola espuma	
BURRATA CREMOSA	120
Burrata cheese with plaga tomatoes	

PASTA

LASAGNA ALLA SICILIANA	115
White ragu, eggplant	
CONCHIGLIONI RIPIENI	135
Shell pasta stuffed with crab and shellfish bisque	

PASTA CONTINUED..

PAPPARDELLE PORNO	165
Pappardelle with white ragu, basil + buratta 70k	
BUCATINI ALLA NERANO	100
Zucchini, Parmesan, Basil	

MARE & MONTI

(mains)

PESCE DEL GIORNO E PANZANELLA	125
Pan seared fish fillet with tuscan style salad	
POLLO ARROSTO E FAGIOLINI VERDI	135
Roasted organic spring chicken with green beans and "bagna cauda"	
COTOLLETTA ALLA MILANESE MAI VISTA PRIMA	265
Breaded pork tomahawk on the bone our style with garden salad	

CONTORNI

(sides)

POLENTA FRITTA	50
Crispy polenta with ricotta salata	
PANZANELLA	50
Sun ripened tomatoes salad with capers, lemon and bread	
CAVOLFIORE	85
Roasted cauliflower with almond sauce and pangratatto	
INSALATA DI GIARDINO	75
Baby gem lettuce, radicchio, cherry tomato, mixed herbs, dressed with apple balsamic vinaigrette	

LA PIZZA

MARINARA	90
Tomato sauce, garlic	
MARGHERITA	100
Mozzarella, tomato sauce, basil	
NAPOLI	120
Mozzarella, tomato sauce, anchovies, capers	
DIAVOLA	110
Mozzarella, tomato sauce, spicy salami, basil	
APPIO LATINA	140
Mozzarella, zucchini, guanciale, roasted tomatoes, thyme	
BURRATA	150
Burrata, basil pesto	
QUATTRO FORMAGGI	125
Cream, emmenthal, mozzarella, gorgonzola	
COTTO E FUNGHI	130
Ham, mushroom, mozzarella, tomato sauce, oregano	

IL DOLCE

(sweets)

GELATO DEL GIORNO Daily selection of ice cream	35
FRAGOLA Bedugul strawberries with aged balsamic and mascarpone	75
TIRAMISU "Our style"	90
CIOCCOLATO BIANCO TART Almond tart, white choco mousse, apricot, caramel sauce	100

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FOOD

POP, FIZZ, CLINK

ITALIAN '75	130
Grappa, martini bianco, martini rosso, sparkling water served in a white wine glass with lemon	
RINOMATO SPRITZ	110
Rinomato poured over sparkling wine served in a burgundy glass with maraschino and lemon	
APEROL SPRITZ	120
Aperol & bubbles served in a burgundy glass with orange and olives	
WINE SPRITZER	140
Sauvignon blanc & sparkling water served in a wine glass with lemon & lime	
MARTINI ROYALE	140
Martini bianco and rose brut served in a flute with cherry and orange skin	
GRAND CRU	180
Grey goose served with sparkling wine with lemon and orange	

THE BOOK OF NEGRONI

CLASSIC	120
A timeless classic invented in 1919 from Florence Italy, where Count Camillo Negroni asked his bartender friend Fosco Carscelli to strengthen his favorite cocktail the Americano by using gin instead of soda.	
Dry, Strong & Bitter	
SBAGLIATO	130
Meaning Mistake in Italian, this drink was created in the late 1980's by Mirko Stocchetti at his Bar Basso in Milan where he mistakenly reached for a bottle of spumante instead of Gin for his Negroni, an excellent mistake indeed	
Dry & Fizzy	
MILANO TORINO	120
The father of Americano and Negroni, created at Milan's Caffè Camparino in 1860's, named after it's ingredient Campari from Milan, and sweet vermouth which are traditionally made in Turin (Torino)	
Dry, Mellow & Bitter	
AMERICANO	120
James Bond Casino Royale cocktail, A classic first served at 1860's at Gaspare Campari's Bar in Milan; A direct descendant of Milano Torino, lifted by adding Soda Water in the drink	
Dry & Bitter	
BERRIES	135
A fruity and exotic twist of Negroni, using port infused with berries instead of sweet vermouth, a lighter approach for a Negroni we all can sip	
Sweet, Light & Dry	
UP IN SMOKE	130
Using coffee wood to smoke the vessel for this drink, creates a memorable experience by igniting our palate with an exquisite aroma for this Negroni	
Smokey, Bitter & Dry	

THE BOOK OF NEGRONI CONTINUED..

THE LEGEND OF NEGRONI

160

A brief history for the arrival of Negroni, a molecular presentation of Milano Torino, and Americano, served along with none other than a glass of Negroni.

Picturesque & Molecular

GENTLEMEN'S TOUCH

190

A Negroni for us to remember, crafter with the utmost care from our Bar, using the most premium ingredients alongside our home-made barrel aged Campari. A Premium Negroni for us to sip

Dry, Mellow & Bitter

OTHER OPTIONS:

ASIAN ITALIAN SUMMER

100

Quench your thirst with this marriage of both world! Aperol and the tropical Asian flavor of watermelon, orange and passionfruit shaken together with vodka.

Refreshing, Tropical Sour

THE BASILICO

110

An Italian sour martini using our homemade limoncello infused with basil to give you the sour that you are craving for. Have one of these, maybe three!

Refreshing and Sour

FRAGOLA

125

A Liquified version of the Italian dessert, using milkwashed mascarpone with strawberry, and adding a berry infused gin; made fizzy

Sweet and Fizzy

GINTONICA

135

An easy and colourful Gin & Tonic for the perfect toast

Dry & Fruity

NAKEDMAN

135

A sour cocktail made primarily by fusing both Naked Grouse whiskey and the Italian formula of Fernet; making this a go to drink as an aperitif or digestif.

Sour, Herbal & Refreshing

...or ask one of our bartenders, if you can not resist the temptation of our choice of course.

VINO

FRIZZANTE Sparkling

NV, JEAN LOIS ROSE 90/520
Ugni Blanc/Grenache/Gamay,
France

**NV, DE BORTOLI SACRED
HILL BRUT** 110/640
Chardonnay/Pinot Noir,
Australian

NV, CINZANO 750
Prosecco, Italy

**CHAMPAGNE MONTAUBRET
BRUT** 1,350
Pinot Noir/Chardonnay/Pinot
Meunier, France

ROSSO Red

2018, THE ELEMENTS 90/520
Cabernet Sauvignon, South
Africa

2019, YELLOW TAIL 110/590
Pinot Noir, Australian

**2018, VENTISQUERO
RESERVA** 580
Pinot Noir, Chile

**2018, CALDORA
MONTEPULCIANO D' ABBRUZO** 820
Montepulciano, Italy

**2017, ZOLLA PRIMITIVO DI
MANDURIA** 1,300
Zinfandel, Italy

2017, MONTES CLASSIC 700
Cabernet Sauvignon, Chile

2017, BAREFOOT 700
Pinot Noir, USA

**2018, PETER LEHMANN
BAROSSA** 1,300
Cabernet Sauvignon, Australia

2013, AMADIO 1,300
Pinot Noir, Australia

2016, ASHBROOK 1,200
Shiraz, Australian

**2016 MARCHESI DE
FRESCOBALDI POMINO** 1,650
Sangiovese, Italian

BIANCO White

2018, CONO SUR BICICLETA 90/520
Chardonnay, Chile

2019, RICHLAND 110/640
Pinot Grigio, Australia

2019, MONTES CLASSIC 520
Sauvignon Blanc, Chile

2018, 30 MILE 640
Chardonnay, Australia

**2018, VENTISQUERO
RESERVA** 700
Chardonnay, Chile

2018, OHAU WOVEN STONE 800
Sauvignon Blanc, New Zealand

**2018, BATASIOLO COMUNEE
DI GAVI** 1,050
Cortese, Italy

**2017, PETER LEHMANN
PORTRAIT** 990
Riesling, Australia

2017, SHAW & SMITH 1,700
Chardonnay, Australian

DESSERT

**2009, RUFFINO SERELLE
VIN SANTO DEL CHIANTI** 1,050
Trebbiano/Malvasia, Italy
Half bottle

ROSE

**2019, DE BORTOLI
SACRED HILL** 90/520
Cabernet Sauvignon/Shiraz,
Australia

2017, ATTEMS RAMATO 1,050
Pinot Grigio, Italy

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WINE,
BEER
&
SOFTS



WINE, BEER & SOFTS

BEER

HEINEKEN	60
SAN MIGUEL LIGHT	60
KURA KURA ISLAND ALE	95

COFFEE

ESPRESSO	28
DOPPIO	35
CAPPUCCINO	40
LATTE	40
AMERICANO	40
LONG BLACK	45
FLAT WHITE	40

TEA

EAST JAVA & CO TEA	40
Black, Green, Oolong, White	

0%

SPARKLING CUCUMBER LIMEADE	70
Cucumber, Lemon, Soda	
LLB	70
Lemon, Lime, Bitter, Soda	
COCONUT MINT	70
Coconut, Mint, Lemon	
MARASCHINO & CREAM	70
Maraschino, Coconut cream, Pineapple, lemon	

WATER

AQUA REFLECTION 380ml	35
Still	
AQUA REFLECTION 380ml	40
Sparkling	
AQUA REFLECTION 750ml	60
Still	
AQUA REFLECTION 750ml	65
Sparkling	

OTHERS

SOFT DRINKS	35
RED BULL	45

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