

SPUNTINI

(snack on)

GAMBERONE	85
Crispy fried school prawn with garlic aioli	
LE OLIVE MARINATE	70
Marinated Italian olives	
CAPELANTE GRATINATE	120
Baked moon scallop with Prosciutto dressing and garlic pangratatto	
ARANCINI DI FUNGHI	80
Mushroom risotto croquettes	
LATTUGA GRIGLIATA CON GORGONZOLA	75
Grilled lettuce hearts with gorgonzola espuma	
POLPO ALLA GRIGLIA E LUGANEGA	80
Sauted baby octopus with pork sausages, capers, and focaccia	
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 CAPELANTE	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)

	30gr	60gr
COPPA CALABRESE	75	140
Cured pork neck		
PROSCIUTTO DI PARMA	85	160
Dry cure ham made of pig's hind leg		
BRESAOLA DELLA VALENTINA	80	150
Cinnamon marinated air dried beef		
MISTO DI SALUMI	90	170
Mixed cold cuts		
MISTO DI FORMAGGI		85
Cheese selection		

ANTIPASTI

FIORE DI BANANO ALLA GIUDEA	80
Crispy fried banana blossom with herbs aioli and gremolata	
LATTUGA GRIGLIATA CON GORGONZOLA	120
Grilled lettuce hearts with gorgonzola espuma	
BURRATA CREMOSA	125
Burrata cheese with charred baby tomato, balsamic caviar, and pickled onion	

PASTA

LASAGNA ALLA SICILIANA	125
White beef ragu, eggplant, cotto ham, and besciamella	
CONCHIGLIONI RIPIENI	145
Shell pasta stuffed with crab and shellfish bisque	
PAPPARDELLE PORNO	165
Pappardelle with white ragu, basil + buratta 85k	
BUCATINI ALLA NERANO	100
Zucchini, parmesan, basil	

MARE & MONTI

(mains)

PESCE DEL GIORNO	125
Pan seared fish fillet of the day with brown butter, cashew nut, and raisin	
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	
TAGLIATA	375
Pan seared tenderloin with wild rocket, cherry tomato, and parmesan	

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

VEGAN X MILANO	100
Roasted pumpkin, cashew cream, and pepita seed	
MARGHERITA	110
Mozzarella, tomato sauce, basil	
NAPOLI	120
Mozzarella, tomato sauce, anchovies, garlic, and black olive	
DIAVOLA	125
Mozzarella, tomato sauce, spicy salami, basil	

LA PIZZA CONTINUED..

TARTUFO Mascarpone, mixed mushroom, mozzarella, lemon zest, truffle duxel, and egg	165
BURRATA Burrata, basil pesto, cherry tomato and wild rocke	150
QUATTRO FORMAGGI Mozzarella, parmesan, ementhal, and gorgonzola	125
COTTO E FUNGHI Mozzarella, tomato sauce, cotto ham, and mushroom	140

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

...our prices are subject to 10% tax and 7% service charge.

VINO

FRIZZANTE Sparkling

NV, JEAN LOIS ROSE Ugni Blanc/Grenache/Gamay, France	90/520
NV, DE BORTOLI SACRED HILL BRUT Chardonnay/Pinot Noir, Australian	110/640
NV, CINZANO Prosecco, Italy	750
CHAMPAGNE MONTAUBRET BRUT Pinot Noir/Chardonnay/Pinot Meunier, France	1,350

ROSSO Red

2018, THE ELEMENTS Cabernet Sauvignon, South Africa	90/520
2019, YELLOW TAIL Pinot Noir, Australian	110/590
2018, VENTISQUERO RESERVA Pinot Noir, Chile	580
2018, CALDORA MONTEPULCIANO D' ABBRUZO Montepulciano, Italy	820
2017, ZOLLA PRIMITIVO DI MANDURIA Zinfandel, Italy	1,300
2017, MONTES CLASSIC Cabernet Sauvignon, Chile	700
2017, BAREFOOT Pinot Noir, USA	700
2018, PETER LEHMANN BAROSSA Cabernet Sauvignon, Australia	1,300
2013, AMADIO Pinot Noir, Australia	1,300
2016, ASHBROOK Shiraz, Australian	1,200
2016 MARCHESI DE FRESCOBALDI POMINO Sangiovese, Italian	1,650

BIANCO White

2018, CONO SUR BICICLETA Chardonnay, Chile	90/520
2019, RICHLAND Pinot Grigio, Australia	110/640
2019, MONTES CLASSIC Sauvignon Blanc, Chile	520
2018, 30 MILE Chardonnay, Australia	640
2018, VENTISQUERO RESERVA Chardonnay, Chile	700
2018, OHAU WOVEN STONE Sauvignon Blanc, New Zealand	800
2018, BATASIOLO COMUNE DI GAVI Cortese, Italy	1,050
2017, PETER LEHMANN PORTRAIT Riesling, Australia	990
2017, SHAW & SMITH Chardonnay, Australian	1,700

DESSERT

2009, RUFFINO SERELLE VIN SANTO DEL CHIANTI Trebiano/Malvasia, Italy <small>Half bottle</small>	1,050
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ROSE

2019, DE BORTOLI SACRED HILL Cabernet Sauvignon/Shiraz, Australia	90/520
2017, ATTEMS RAMATO Pinot Grigio, Italy	1,050

WINE,
BEER
&
SOFTS

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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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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 Caraccioli 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 its 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.

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