

## ANTIPASTI

<b>Prosciutto di Parma (60)g*</b> with roasted sourdough.	<b>135K</b>
<b>Wild Mushroom Bruschetta*</b> balsamic marinated mushrooms. fior di latte and herbs.	<b>75K</b>
<b>Caprese Salad with Mozzarella (v)*</b> slice fresh tomatoes, basil, olive oil and mozzarella.	<b>85K</b>
<b>Classic Bruschetta (v)</b> fresh tomato, basil and balsamic.	<b>65K</b>

## INSALATA

<b>Italian Bean Salad</b> chickpeas, red beans, cannellini beans, red onions, cherry tomatoes, lime, olive oil.	<b>80K</b>
<b>Rucola Salad (v)</b> apple sticks, shaved parmesan, gorgonzola cheese, toasted walnut and olive oil.	<b>85K</b>
<b>Chopped Italian Salad</b> iceberg lettuce, shallots, spicy salami, chickpeas, red cabbage, pickled jalapenos, cherry tomatoes, shredded mozzarella and shallot vinaigrette.	<b>90K</b>

## PASTA

<b>Spaghetti Vongole*</b> sea clams, garlic, herbs and chili flakes.	<b>95K</b>
<b>Angel Hair Aglio Olio (v)*</b> blended garlic and olive oil sauce, cayenne pepper, fresh parsley and parmesan.	<b>75K</b>
<b>Pesto Linguine (v)</b> basil pesto, Kenyan beans, basil and parmesan.	<b>90K</b>
<b>Truffle Pappardelle (v)*</b> housemade spinach pappardelle, wild mushroom, touch of cream, and truffle oil.	<b>95K</b>

## DOLCI

<b>Classic Italian Tiramisu*</b> layered of sweet cream, coffee soaked lady fingers, rum and dark chocolate powder.	<b>55K</b>
<b>Salted Caramel Panna Cotta</b> cooked cream infused with caramel sauce, sea salt brittle.	<b>55K</b>
<b>Affogato with sweet Vanilla Gelato</b> lime, salted caramel, coconut, passionfruit.	<b>55K</b>
<b>Passionfruit Crème Brûlée</b> sweet and sour ! fresh passionfruit juice cooked in smooth cream and double crusted brûlée.	<b>55K</b>

## ADD ON

<b>Bacon</b>	<b>30K</b>	<b>Salami</b>	<b>30K</b>
<b>Prosciutto (30)g</b>	<b>65K</b>	<b>Sausage</b>	<b>35K</b>
<b>Mozzarella</b>	<b>35K</b>	<b>Burrata</b>	<b>20K</b>
<b>Vegetable</b>	<b>20K</b>		

## THE PIZZA

<b>The Wild Habit Pizza*</b> fresh rocket, cherry tomatoes, prosciutto di Parma and burrata.	<b>165K</b>
<b>Margherita (v)</b> pizza in it's purest form! basil, tomato, mozzarella and olive oil. Simple and fresh!	<b>85K</b>
<b>Quatro Formagi (v)*</b> blue cheese, gorgonzola, parmesan cheese, mozzarella and walnut.	<b>110K</b>
<b>Prosciutto Pizza</b> tomato base, mozzarella and prosciutto di Parma.	<b>115K</b>
<b>Italian Sausage Crumble and Spring Onion</b> housemade pork sausage, tomato sauce, fennel and olive oil.	<b>125K</b>
<b>Wild Mushroom &amp; Goat Cheese (v)</b> balsamic marinated mushrooms, shallots, goat cheese fior di latte, truffle oil and mozzarella	<b>95K</b>
<b>Bacon &amp; Baby Leek</b> housemade bacon, scallions, spring onions, panna cream and mozzarella.	<b>105K</b>
<b>Pesto &amp; Zucchini</b> housemade pesto, mozzarella, baby leek, zucchini and mozzarella.	<b>95K</b>
<b>Prosciutto, Rocket &amp; Parmesan*</b> tomato sauce, Parma prosciutto, fresh rockets, mozzarella, oregano and cherry tomatoes.	<b>120K</b>
<b>Bacon &amp; Mushroom</b> tomato sauce, housemade bacon, mushroom, herbs and mozzarella.	<b>95K</b>
<b>Spicy Salami &amp; Mozzarella (s)</b> green chilli, basil, tomato sauce, salami, basil mozzarella and honey on the side.	<b>115K</b>

WILD HABIT serves you a Neo Neapolitan Pizza cooked over high heat on a wood fire pizza oven. Neapolitan pizza is originated in Naples, Italy. This style of pizza is prepared with simple and fresh ingredients: a basic dough paired with local fresh produce and meats. The pizza has a very thin crust at the base, with dough that puffs up around the sides and provides for a very airy crust. Combine with our craft beer on tap, A must try !

V- Vegetarian      S - Spicy      \* - Recommended

Please let us know if you have dietary requirement .  
We will try our best to accomodate you.

All prices ar NETT, inclusive of 10% Government Tax & 5,5% Service Charge



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