

## NUMBERS

N8  
Vodka - campari - pressed grapefruit

N19  
Pear vodka - aperol - lemon - soda

N147  
Vodka - coconut - passion fruit - falernum - pineapple - lime

N52  
Bourbon - lemon - negroamaro - pomelo

## CLASSICS

Aperol spritz  
Aperol - sparkling wine - soda - orange

Negroni  
Gin - campari - sweet vermouth

Mediterasian G+T  
Gin - limoncello - tonic - kemangi

Sicilian Margarita  
Tequila reposado - campari - blood orange - citrus salt

Daiquiri  
White rum - banana oleo - cardamom tincture - absinth

Al Caffè  
Vodka - espresso - coffee liqueur - roasted cocoa

## BIRRA

San miguel pilsner / light

Kura kura "island ale" on tap

Stark lager

Little creatures "dog days" pale ale

## DIGESTIVO + AMARI

House limoncello

Amaro

Grappa

Averna

Cynar

Fernet Branca

Branca Menta

## NON ALCOLICI

M1 - Pineapple - starfruit - lemongrass

M2 - Apple - raspberry - lime - cinnamon - basil

## PIZZA

Da Maria pizzas are naturally fermented for 24 hours inspired by the neapolitan way and cooked in local lava ovens.

Antica margherita  
Tomato sauce - fior di latte - basil - parmesan

Marinara  
Tomato sauce - garlic - anchovies - oregano - basil - black pepper

Pesto  
Ricotta + pesto - fior di latte - cherry tomato - parmesan

Da Maria  
Tomato sauce - cherry tomato - roasted pepper - caper - ricotta salata - oregano

Formaggi  
Gorgonzola - emmental - parmesan - fior di latte

Cotto  
Tomato sauce - fior di latte - organic ham - oregano - mushroom

Salsiccia  
Home made sausage - panna - spring onion - parmesan

Salami  
Tomato sauce - fior di latte - salami - oregano - chilli honey

Parmigiana  
Eggplant - fior di latte - tomato sauce - scarmoza

## ASSAGGINI

Schiacciatina - olive oil - garlic - oregano

Farine sourdough - evoo

Marinated olives

Zucchini fritti - seaweed aioli - anchovies - lemon

Arancini - mushroom - fior di latte - parmesan

Burrata - roasted eggplant - basil - mint - herb oil

Prosciutto crudo

Calamari sant' andrea - ink aioli - rocket

Lamb arrosticini - lemon - rosemary salt x4

Lardo - ham - mortadella - pickled - sourdough

## PRIMI

All pasta is freshly made in house

Pappardelle - braised beef shin ragù - parmesan

Potato gnocchi - clams - fermented chilli - nduja + pangrattato

Rigatoni - kale - pork sausage - chilli - chicken jus

Saffron fettuccine - prawns - cherry tomatoes - basil

## SECONDI

Crispy skinned fish of the day - risoni - spinach - asparagus

Wood roasted chicken - oregano - lemon leaf - green olive

Wood roasted pork belly - BBQ onion - pork sauce

250gr grain fed US sirloin - rocket - lemon - evoo

## CONTORNI

Wood roasted beetroots - ricotta salata - radicchio

Pickled cabbage - parmesan

Mixed leaves - shallots - kombucha

French fries

## BAMBINI

Kids margherita - tomato sauce - fior di latte - basil

Housemade penne - tomato sauce - parmesan

Potato gnocchi - butter - parmesan

Kids cotoletta - bread crumbed chicken - rocket

## DOLCI

Tiramisu

Affogato - espresso - coffee liqueur

Pressed chocolate cake - mascarpone

Selection of gelato

Amaretto pannacotta - mango coulis

## VINERIA

Located at the entrance, the Vineria offers a wide range of natural, biodynamic and conventional wines to pair with our Italian cuisine.

All wines are available for take away, to sip and enjoy in the comfort of your own home.

For dine in - add 150,000 ++  
No extra cost for take away.

## VINO

### FRIZZANTE

20 Lazarus pulp “the alter ego” pet nat_bali	640
18 Vino No.8 sparkling chardonnay_bali	100 / 545
NV Fantinel ‘extra dry’ prosecco_veneto	600
NV Veuve clicquot “ponsardin” brut_champagne	1930
07 Perrier jouët “belle epoque” brut_champagne	5400
08 Dom perignon “luminous” brut_champagne	6500

### BIANCO

20 Tempo sauvignon blanc_margaret river	435
19 Vino No.8 pinot grigio_bali	90 / 480
18 Babich sauvignon blanc_NZ	110 / 590
17 Te mata chardonnay_NZ	115 / 640
19 Franz haas “sofi” bianco_alto adige	655
17 Vesevo greco di tufo_campania	780
19 Guado al tasso vermentino_bolgheri	815

### ROSATO

20 Tempo rosé_margaret river	90 / 480
20 AIX rosé_france	125 / 730
19 Whispering angel “the palm”_france	720
19 Miraval “studio” magnum 1500ml_france	1700

### ROSSO

19 Tempo cabernet sauvignon_margaret river	90/480
18 Vigneti del salento “i muri” negroamaro_puglia	110 / 570
16 Da vinci chianti_toscana	115 / 600
17 Terre di chieti “caldora” sangiovese IGT_abruzzo	670
17 Vina ventisquero “grey” pinot noir_chile	680
18 Batasiolo dolcetto d’alba “brico di vergne”_piemonte	720
18 Le pitre primitivo di manduria_puglia	920
18 Castello di ama chianti classico_toscana	1275
NV Fantini edizione cinque autoctoni_abruzzo	1620
17 Antinori tignanello_toscana	3500

## SPIRITS

### VODKA

Kaja Vodka	2500
Stolichnaya	2500
Haku	2500
Belvedere	2700
Grey Goose	2900
Beluga	4000

### RUM

Brugal Blanco	2700
Brugal Anejo	2700
The Kraken Rum	3000
Sailor Jerry	3000
Ron Zacapa Centenario 23yo	4500

### GIN

Tanqueray	2700
The London No.1	2800
Hendricks	3000
Roku Gin	3000
Four Pillars Olive Leaf	3200
Gin Mare	3400

### WHISKY

Jack Daniel's	2700
Monkey Shoulder	2700
Naked Grouse	2700
Bulleit Bourbon	3000
Bulleit Rye	3500
Talisker 10yo	4000
Jack Daniel's NO.27 gold	4500
Chivas Regal 18yo	6000
Macallan 12yo	6000

### TEQUILA

El Jimador Reposado	2500
Espolon Blanco	3000
Herradura Plata	3000
Herradura Reposado	3000
Codigo Blanco	3500
Don Julio Blanco	3500
Patron Silver	3500
Jose Cuervo Reserva De La Familia Extra Anejo	6500
Don Julio Anejo 1942	7000

# MARRA D ARRA