



OSTERIA GIÀ™



ANTIPASTI / appetizers

Crispy Calamari <i>with black-ink aioli</i>	125	Guazzetto Prawn & Calamari <i>with white wine, sage & garlic bread</i>	145
Mamma's Meatballs <i>with tomato pizzaiola sauce, mozzarella & garlic bread</i>	120	Prosciutto & Pain au Tomat <i>choice of (San Daniele or Patanegra)</i>	155 / 220
Angus Carpaccio <i>with truffle, mushrooms & parmigiano cheese</i>	175	Suppli Rice Croquette <i>with wagyu bolognese, parmigiano, grain mustard mayo</i>	115
Parmigiana Eggplant <i>with mozzarella, parmigiano crème, tomato sauce & basil</i>	110	Truffle Brie Bruschetta <i>with greens, raisin, caramelized figs & onion balsamic dressing</i>	165
Crispy Portobello <i>with truffle aioli</i>	85	Cornflakes Gamberi <i>deep-fried prawn coated in crunchy flakes with aioli</i>	170

INSALATE E ZUPPA / salads & soup

Porcini Soup <i>with portobello, champignon mushrooms & aromatic herbs</i>	85	Caesar 2.0 <i>chicken cotoletta, baby lettuce, parmigiano, avocado & beef / pork bacon</i>	115
Pomodoro Soup <i>with roasted tomato, ricotta, and fresh basil</i>	85	Caprese <i>burrata & heirloom tomatoes, with basil pesto & extra virgin olive oil</i>	155

PASTA

Spaghetti del Pescatore <i>aglio olio squid ink, prawns, salmon, calamari & blue mussel</i>	190
Crab Ravioli <i>with creamy vodka sauce and thyme oil</i>	160
Spaghetti Aglio Olio <i>with prawn, white wine & spicy mollica crumbs</i>	160
Linguine Vongole <i>lemon & parsley</i>	135
Cavatelli <i>escargot, porcini mushroom & burrata cheese</i>	155
Pistachio Tortelli <i>loaded with tomato & parmigiano in pistachio pesto sauce</i>	165
Ricotta & Spinach Agnolotti <i>with spicy tomato arrabiata sauce</i>	125
Rigatoni Norma <i>with eggplant, basil, ricotta & tomato sauce</i>	115
Spaghettoni Cacio e Pepe <i>signature classic Italian pasta with parmigiano, pecorino romano, black peppercorn, butter</i>	135
Spaghettoni al Burro e Pepe <i>with black truffle</i>	190
Lasagna alla Bolognese <i>rich meat ragout, parmigiano fondue, beef jus</i>	165
Pappardelle Beef Cheeks <i>wagyu cheeks slow-braised in Italian barolo red wine with pappardelle pasta</i>	195
Spaghettoni Pomodoro <i>with mamma's meatball</i>	165
Fettuccine Paglia e Fieno <i>with US prime short ribs ragout</i>	155
Spaghetti Carbonara <i>with crispy pork belly</i>	170



PIZZA

Margherita mozzarella, tomato sauce, basil	95
Quattro Formaggi black truffle mushrooms sauce, eggs, mozzarella, gorgonzola, parmigiano, pecorino	165
Carnivora meatballs, beef pepperoni, chicken, pork belly, tomato sauce, mozzarella, red peppers	185
Dynamite spicy pork salami, n'duja pork sausage, mozzarella, caramelized red onion, tomato sauce, green chili	165
Marinara burrata cheese, basil, tomato sauce, garlic, chili	125
Bianca mozzarella, fresh tomatoes, basil, oregano, olives and Italian gran biscotto cooked ham	155
San Daniele parma ham, stracciatella, tomato sauce, arugula	195
Pepperoni tomato sauce, mozzarella, beef pepperoni and mushroom	160
Capricciosa pork ham, black olives, mozzarella, artichoke, champignon, tomato sauce	175
Frutti di Mare tomato sauce, mozzarella, olives, salmon and squid	175

SECONDI / mains

Alfonsino Red Snapper	240
<i>ala plancha with butter milk and salsa verde</i>	
Salmon Filetto	175
<i>saffron infused beurre blanc, mint zucchini, green peas hummus, lemon zest, extra virgin olive oil</i>	
Truffle Butter Chicken Arrosto	185
<i>chicken thigh roasted in truffle butter with porcini & chanterelle mushroom</i>	
Cotoletta Torinese	185
<i>breaded chicken filled with turkey ham & fontina cheese with creamy truffle angel hair</i>	
Sirloin Bistecca	420
<i>300gr stockyard grass feed with bone-marrow butter & caramelized onion</i>	
Wagyu Tomahawk MB5	250 / 100gr
<i>wagyu carrera, roast potatoes, caramelized onions</i>	

CONTORNI / side dish

Roasted Baby Potatoes	45
<i>with oregano & breadcrumbs</i>	
Heirloom Tomato Salad	55
<i>with avocado & extra virgin olive oil</i>	
Parmigiano Polenta Fries	75
<i>with rosemary & thyme</i>	
Cacio e Pepe Mashed Potatoes	75
<i>with pecorino & black pepper</i>	
Grilled Veggies	55
<i>zucchini, eggplant, spicy breadcrumbs</i>	
Green Salad	45
<i>with lemon & mustard dressing</i>	

DOLCI / dessert

Pane E Nutella	90
<i>mini calzone loaded with peanut butter & mascarpone</i>	
Vanilla Panna Cotta	85
<i>with butter cookies, caramel sauce, nutella soil & cherry puree</i>	
Fondente di Cioccolato	85
<i>valrhona dark chocolate fondant & crème anglaise with hazelnut praline</i>	
Classic Tiramisú	95
Fior di Latte with Amarena	90
<i>milk gelato served with Italian infused cherry</i>	

L'APPETITO VIEN MANGIANDO



The appetite comes while you're eating



SIGNATURE COCKTAILS

Spritz <i>Aperol, Prosecco, Soda</i>	125	Sgroppino <i>blood orange sorbet, aperol, prosecco</i>	125
Negroni <i>Gin, Rosso Vermouth, Campari</i>	125	Ferrari <i>fernet, campari, antica formula, cacao distillate, strawberry cordial</i>	125
Bellini <i>Peach & Prosecco</i>	125	Shakerato <i>freshly brewed espresso shaken with amaro or liqueur of your choice</i>	125
Garibaldi <i>Luxardo Bitter & Fluffy Orange Juice</i>	125	<i>Averna Cynar Campari Disaronno Fernet Sambuca</i>	125

APERITIVO

Punt e Mes	100	Averna Amaro	95
1757 Cinzano Rosso	100	Nardini Amaro	125
Fernet Branca	100	Montenegro Amaro	100
Branca Menta	95	Cynar	120
Antiqua Formula	115	Limoncello	115

CLASSIC COCKTAILS / available upon request

OTHERS

BEER

Bintang	50
Konig Ludwig Weissbier	135
Heineken	65

MINERAL WATER

Acqua Panna 750ml	95
San Pellegrino 250ml / 750ml	45 / 95
Aqua Reflections 750ml	75
Aqua Reflections Sparkling 750ml	75

SOFT DRINKS

Coca Cola, Diet Coke, Sprite, Green Tea Pokka, Ginger Ale, Soda Water, Tonic Water	35
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MOCKTAILS

Vergine Spritz	55
Vergine Garibaldi	55

COFFEE & TEA

COFFEE

Espresso single / double	35 / 45
Bianco single / double	40 / 45
Piccolo	40
Long Black	45
Cappuccino	45
Café Latte	45
Bicerin Coffee	55
Cioccolato	55

TEAS

TWG <i>chamomile, sencha, english breakfast, moroccan mint, eternal summer</i>	40
Iced Tea	35
Ice Lemon Tea	35
Lychee Iced Tea	45



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