



SIGNATURE COCKTAILS

Spritz <i>Aperol, Prosecco, Soda</i>	125	Garibaldi <i>Luxardo Bitter & Fluffy Orange Juice</i>	125
Negroni <i>Gin, Rosso Vermouth, Campari</i>	125	Sgroppino <i>blood orange sorbet, aperol, prosecco</i>	125
Bellini <i>Peach & Prosecco</i>	125	Ferrari <i>fernet, campari, antica formula, cacao distillate, strawberry cordial</i>	125
Sbagliato-nic <i>antica formula, campari, grapefruit tonic</i> <i>*swap tonic for prosecco to have the classic sbagliato (+50)</i>	125	Shakerato <i>freshly brewed espresso shaken with amaro or liqueur of your choice</i> <i>Averna Cynar Campari Disaronno Fernet Sambuca</i>	125

MOCKTAILS

Vergine Spritz	55
Vergine Garibaldi	55

CLASSIC COCKTAILS / available upon request

OTHERS

BEER

Bintang	50
Konig Ludwig Weissbier	120
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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COFFEE & TEA

COFFEE

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

TEAS

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



OSTERIA GIA™





ANTIPASTI / appetizers

Crispy Calamari <i>with black-ink aioli</i>	105	Guazzetto Prawn & Calamari <i>with white wine, sage & garlic bread</i>	145
Mamma's Meatballs <i>with tomato pizzaiola sauce, mozzarella & garlic bread</i>	115	Prosciutto & Pain au Tomat <i>choice of (San Daniele or Patanegra)</i>	155 / 220
Angus Carpaccio <i>with truffle, mushrooms & parmigiano cheese</i>	165	Suppli Rice Croquette <i>with wagyu bolognese, parmigiano, grain mustard mayo</i>	115
Parmigiana Eggplant <i>with mozzarella, parmigiano crème, tomato sauce & basil</i>	105	Truffle Brie Bruschetta <i>with greens, raisin, caramelized figs & onion balsamic dressing</i>	165
Blue Mussel Pepata <i>sauteed in white wine, garlic broth with fragrant herbs</i>	145	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>	105
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>	185
Crab Ravioli <i>with creamy vodka sauce and thyme oil</i>	155
Spaghetti Aglio Olio <i>with prawn, white wine & spicy mollica crumbs</i>	140
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>	155
Ricotta & Spinach Agnolotti <i>with spicy tomato arrabbiata sauce</i>	125
Rigatoni Norma <i>with eggplant, basil, ricotta & tomato sauce</i>	115
Spaghetti Cacio e Pepe <i>signature classic Italian pasta with parmigiano, pecornio romano, black peppercorn, butter</i>	135
Spaghettoni al Burro e Pepe <i>with black truffle</i>	185
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>	185
Spaghettoni Pomodoro <i>with mamma's meatball</i>	155
Fettuccine Paglia e Fieno <i>with US prime short ribs ragout</i>	145
Spaghetti Carbonara <i>with crispy pork belly</i>	150

PIZZA

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

SECONDI / mains

Alfonsino Red Snapper <i>ala plancha with butter milk and salsa verde</i>	240
Salmon Filetto <i>saffron infused beurre blanc, mint zucchini, green peas hummus, lemon zest, extra virgin olive oil</i>	175
Truffle Butter Chicken Arrosto <i>chicken thigh roasted in truffle butter with porcini & chanterelle mushroom</i>	185
Cotoletta Torinese <i>breaded chicken filled with turkey ham & fontina cheese with creamy truffle angel hair</i>	185
Pork Ribs Rosticciana <i>slow - cooked us kurobuta pork spare ribs with roasted potatoes</i>	260
Sirloin Bistecca <i>300gr stockyard grass feed with bone-marrow butter & caramelized onion</i>	375
Wagyu Tomahawk MB5 <i>wagyu carrera, roast potatoes, caramelized onions</i>	250 / 100gr

CONTORNI / side dish

Roasted Baby Potatoes <i>with oregano & breadcrumbs</i>	45
Heirloom Tomato Salad <i>with avocado & extra virgin olive oil</i>	55
Parmigiano Polenta Fries <i>with rosemary & thyme</i>	75
Crispy Portobello <i>with roasted garlic aioli</i>	60
Grilled Veggies <i>zucchini, eggplant, spicy breadcrumbs</i>	55
Green Salad <i>with lemon & mustard dressing</i>	45

DOLCI / dessert

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



The appetite comes while you're eating