



NEGRONI'S

Classico <i>gin, mancino rosso, campari</i>	135	Bianco <i>gin, cocchi americano bianco, homemade suze</i>	135
Rosato <i>sipsmith sloe gin, cocchi americano rosa, amaro montenegro, rose water</i>	135	Antico (BARREL AGED) <i>four pillar spiced negroni gin, carpano antica formula, OG amaro blend</i>	150

SIGNATURE COCKTAILS

Spritz <i>aperol, prosecco, soda</i>	125	Garibaldi <i>campari, fluffy orange juice</i>	125
Bellini <i>peach & prosecco</i>	125	Shakerato <i>freshly brewed espresso shaken with amaro</i>	125
Sgroppino <i>blood orange sorbet, luxardo bitter, prosecco</i>	125		

CLASSIC COCKTAILS

Sazerac <i>brandy, bulleit rye whisky, absinthe, and peychaud bitter</i>	150	Vieux Carre <i>bulleit rye, brandy, mancino rosso and dom benedictine</i>	150
Hangky Pangky <i>gin, mancino rosso and fernet branca</i>	135	Bobby Burn <i>monkey shoulder, mancino rosso and dom benedictine</i>	150
Side Car <i>brandy, cointreau, citrus and gomme</i>	135	Charlie Chaplin <i>sipsmith sloe gin, apricot brandy, gin and citrus</i>	150
Martinez <i>mancino rosso, gin, luxardo maraschino, and bitters orange</i>	150	French 75 <i>gin, fresh lemon jc, gomme and topped with prosecco</i>	135
Grasshopper <i>crème de menthe green, crème de cacao white and cream</i>	150	Rob Roy <i>monkey shoulder, sweet vermouth and angostura bitter</i>	150

OTHERS

BEER

Konig Ludwig Weissbier	135
Heineken	65

MINERAL WATER

Fiji 330ml	45
Perrier 330ml / 750ml	45 / 95

SOFT DRINKS

Coca Cola, Diet Coke, Sprite, Green Tea Pokka, Soda Water, Tonic Water	35
London Essence Tonic Water, London Essence Ginger Ale	50

MOCKTAILS

Vergine Spritz	Vergine Mary
Vergine Garibaldi	Vergine Vaniglia

Prices are quoted in thousands of Rupiah and subjected to 21% govt tax and service charge.



OSTERIA GIA™



Chef Di Cucina:
TOMMASO GONFIANTINI



ANTIPASTI / appetizers

Crispy Calamari <i>with black-ink aioli</i>	125	Prosciutto Crostini <i>san daniele & burrata on garlic toast</i>	155
Mamma's Wagyu Meatballs <i>tomato pizzaiola sauce, mozzarella & garlic bread</i>	155	Arancini Rice Croquette <i>wagyu bolognese, parmigiano, grain mustard mayo</i>	115
Angus Carpaccio <i>truffle, mushrooms & parmigiano cheese</i>	185	Truffle Brie Bruschetta <i>greens, raisin, caramelized figs & onion balsamic dressing</i>	165
Parmigiana Eggplant <i>mozzarella, parmigiano crème, tomato sauce & basil</i>	125	Burrata e Peperonata <i>pickled capsicum & raisin</i>	195
Crispy Portobello <i>with truffle aioli</i>	85	Pepata di Cozze e Vongole <i>black mussel & clam in white marinère sauce</i>	145

INSALATE E ZUPPA / salads & soup

Porcini Soup <i>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>roasted tomato, ricotta & fresh basil</i>	85	Crispy Panzanella <i>cucumber, tomato, onion, bocconcini cheese, & crispy garlic bread</i>	165

PASTA

Linguine Vongole <i>with lemon & parsley</i>	135
Spaghetti Aglio Olio <i>prawn, white wine & spicy mollica crumbs</i>	160
Spaghetti Carbonara <i>egg yolk & crispy pork belly</i>	185
Spaghettoni Pomodoro <i>tomato sauce & mamma's meatballs</i>	165
Fettuccine Paglia e Fieno <i>US prime short ribs ragout</i>	165
Spaghetti del Pescatore <i>aglio olio squid ink, prawns, salmon, calamari & blue mussel</i>	190
Spaghettoni al Burro e Pepe <i>with black truffle</i>	210
Cavatelli Salsiccia e Burrata <i>pork sausages, porcini mushrooms & capsicum purée</i>	165
Ricotta & Spinach Agnolotti <i>spicy tomato arrabbiata sauce</i>	135
Rigatoni Norma <i>eggplant, basil, ricotta & tomato sauce</i>	125
Spaghettoni Cacio e Pepe <i>signature classic Italian pasta with parmigiano, pecorino, black peppercorn, butter</i>	135
Crab Ravioli <i>creamy vodka sauce & thyme oil</i>	175
Lasagna alla Bolognese <i>rich meat ragout, parmigiano fondue, beef jus</i>	165
Maccheroni all'Amatriciana <i>fragrant herbs tomato sauce, pork bacon, & porchetta</i>	175
Pappardelle alla Genovese di Manzo <i>egg yolk fresh pasta in butter sauce, coffee braised U.S Prime Short Ribs & roasted bone marrow</i>	190

PIZZA

Margherita <i>mozzarella, tomato sauce, basil</i>	105
Quattro Formaggi <i>black truffle mushrooms sauce, eggs, mozzarella, gorgonzola, parmigiano, pecorino</i>	185
Carnivora <i>meatballs, beef pepperoni, chicken, pork belly, tomato sauce, mozzarella, red peppers</i>	185
San Daniele <i>parma ham, buffalo mozzarella, tomato sauce, arugula</i>	215
Salame Piccante <i>spicy pork salami, mozzarella, red onion, tomato sauce, green chilli</i>	165
Prosciutto e Funghi <i>tomato sauce, mozzarella, pork ham, & mushroom</i>	165
Pepperoni <i>tomato sauce, mozzarella, beef pepperoni & mushroom</i>	160
Napoletana <i>mozzarella, garlic, cherry tomato, anchovies, & fresh basil</i>	165
Salsiccia <i>mozzarella, broccoli pureé, pork sausage</i>	165
Marinara <i>burrata cheese, basil, tomato sauce, garlic, chilli</i>	155

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, evoo</i>	230
Truffle Butter Chicken Arrosto <i>chicken thigh roasted in truffle butter with porcini & chanterelle mushroom</i>	210
Cotoletta Torinese <i>breaded chicken filled with turkey ham & fontina cheese with creamy truffle angel hair</i>	185
Rib Eye Bistecca <i>stockyard grass feed with garlic confit & rosemary</i>	265 <i>/100gr</i>
Sirloin Bistecca <i>stockyard grass-fed sirloin with bone-marrow butter & caramelized onion</i>	220 <i>/100gr</i>

CONTORNI / side dish

Truffle Fries <i>parmigiano fondue & black truffle</i>	105
Funghetti Trifolati <i>parmigiano sauce, mushroom & bacon in garlic butter</i>	115
Cacio e Pepe Mashed Potatoes <i>pecorino & black pepper</i>	75
Parmigiana Polenta Fries <i>rosemary & thyme</i>	85
Roasted Baby Potatoes <i>oregano & breadcrumbs</i>	55
Heirloom Tomato Salad <i>avocado & olives</i>	55
Grilled Veggies <i>zucchini, eggplant, spicy breadcrumbs</i>	55

DOLCI / dessert

Classic Tiramisú	115
Pane e Nutella <i>mini calzone loaded with nutella, peanut butter & mascarpone</i>	90
Vanilla Panna Cotta <i>butter cookies, nutella & cherries</i>	95
Fondente di Cioccolato <i>valrhona dark chocolate fondant & crème anglaise with hazelnut praline</i>	85
Fior di Latte with Amarena <i>milk gelato served with Italian infused cherry</i>	90

