



### NEGRONI

A popular Italian cocktail, made of one part gin, one part vermouth rosso, and one part Campari, garnished with orange peel

<b>Grappa Negroni</b>	125
<i>grappa, campari, mancino rosso</i>	
<b>Chocolate Boulevardier</b>	125
<i>whiskey, vermouth, campari, choco liqueur</i>	
<b>Espresso Negroni</b>	125
<i>gin, campari, coffee infused vermouth</i>	
<b>Raspberry Rosita</b>	125
<i>tequila, campari, vermouth, chambord</i>	

### SPRITZ

An Italian wine-based cocktail, commonly served as an aperitif in Northeast Italy.

<b>The O.G.</b>	125
<i>campari, aerated orange, sparkling wine</i>	
<b>Aperol &amp; Pandan</b>	125
<i>vermouth sous-vide pandan, aperol, sparkling wine</i>	
<b>Elderflower &amp; Mint</b>	125
<i>gin sous-vide rosemary, elderflower, mint</i>	
<b>Aperol &amp; Sour Rhubarb</b>	125
<i>sour rhubarb, aperol, sparkling wine</i>	

### SIGNATURE COCKTAILS

<b>Bellissima</b>	130
<i>tequila, honeydew, cucumber, sea salt</i>	
<b>Foresta Nera</b>	130
<i>brandy, cacao liqueur, vanilla, strawberry balsamico</i>	

### CLASSIC COCKTAILS

available upon request

### WINE

#### SPARKLING

<b>La Gioiosa</b>	120	-
<i>Glera - Veneto, Italy NV</i>		

#### WHITE

<b>Casa Bottega "Celine"</b>	130	250
<i>Chardonnay - Veneto, Italy 2017</i>		
<b>Tommasi, "Le Volpare"</b>	140	270
<b>Soave Classico DOC</b>		
<i>Garganega - Veneto, Italy 2017</i>		

#### RED

<b>Luccarelli</b>	140	270
<i>Primitivo - Puglia, Italy 2016</i>		
<b>Villa Girardi "Valpolicella"</b>	160	310
<i>Corvina, Rondinella, Molinara - Veneto, Italy 2017</i>		
<b>Clos Henri "Bel Echo"</b>	170	330
<i>Pinot Noir - Marlborough, New Zealand 2016</i>		

### MOCKTAILS

<b>Melon Cucumberita</b>	55
<i>honeydew melon, cucumber, lime, sea salt</i>	
<b>Chocolate Truffle Frost</b>	55
<i>chocolate ganache, cream, truffle</i>	
<b>Chamomile Tea-Ni</b>	55
<i>tea extract, chamomile spice, peach, lemon</i>	
<b>Elderflower Mojito</b>	55
<i>lime, mint &amp; elderflower syrup, soda water</i>	
<b>Strawberry Lemon Fizz</b>	55
<i>homemade strawberry basil ice cubes, basil lemon soda</i>	

### OTHERS

#### BEER

<b>Bintang</b>	50
<b>Erdinger Dunkel</b>	160
<b>Heineken</b>	65

#### MINERAL WATER

<b>Acqua Panna 750ml</b>	75
<b>San Pellegrino 250ml / 750ml</b>	45 / 75

#### SOFT DRINKS

<b>Coca Cola, Diet Coke, Sprite, Green Tea Pokka, Ginger Ale, Soda Water, Tonic Water</b>	35
<b>Fever Tree (tonic)</b>	55

#### JUICES

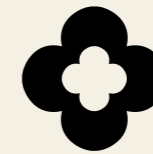
<b>Freshly Squeezed Orange</b>	55
<b>Fibre Active</b>	55
<i>beetroot, green apple, orange</i>	
<b>Tummy Tucker</b>	55
<i>green apple, mango, baby spinach, pear</i>	
<b>Immune Booster</b>	60
<i>orange, green apple, pineapple, goji berries, chia seed</i>	

#### COFFEE

<b>Espresso single / double</b>	35 / 45
<b>Macchiato single / double</b>	40 / 45
<b>Piccolo</b>	40
<b>Long Black</b>	45
<b>Cappuccino</b>	45
<b>Café Latte</b>	45

#### TEAS

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



# OSTERIA GIÀ™



Chef Di Cucina:  
TOMMASO GONFIANTINI



**ANTIPASTI / appetizers**

<b>Crispy Calamari</b> <i>with black-ink aioli</i>	105
<b>Prosciutto &amp; Buffalo Mozzarella</b> <i>with tomatoes in basil dressing</i>	155
<b>Guazzetto Prawn</b> <i>with white wine sage &amp; garlic bread</i>	145
<b>Mamma's Wagyu Meatballs</b> <i>with tomato pizzaiola sauce, mozzarella &amp; garlic bread</i>	115
<b>Angus Carpaccio</b> <i>with truffle, mushrooms &amp; parmigiano cheese</i>	165
<b>Parmigiana Eggplant</b> <i>with mozzarella, parmigiano creme, tomato sauce &amp; basil</i>	105

**INSALATE E ZUPPA / salads & soup**

<b>Porcini Soup</b> <i>mushroom portobello, champignon &amp; aromatic herbs</i>	85
<b>Caprese</b> <i>mozzarella &amp; heirloom tomatoes, with basil pesto &amp; extra virgin olive oil</i>	115
<b>Rucola</b> <i>pear mixed greens, pecorino cheese &amp; walnut tossed with balsamic dressing</i>	95
<b>Caesar</b> <i>salad with grain mustard chicken, beef / pork bacon, parmigiano &amp; avocado</i>	105

**PASTA**

<b>Linguine Vongole</b> <i>with spicy mollica crumbs &amp; parsley</i>	135
<b>Spaghetti Aglio Olio</b> <i>with prawn &amp; white wine</i>	140
<b>Salmon Farfalle</b> <i>with pink sauce &amp; squid ragout</i>	145
<b>Spaghettoni Pomodoro</b> <i>with mamma's wagyu meatball</i>	155
<b>Spaghetti Carbonara</b> <i>with crispy pork belly</i>	150
<b>Cavatelli</b> <i>escargot, porcini mushroom &amp; burrata cheese</i>	155
<b>Fettuccine Paglia E Fieno</b> <i>with US prime short ribs ragout</i>	145
<b>Lasagna Alla Bolognese</b> <i>with parmigiano fondue</i>	125
<b>Penne Pesto Genovese</b> <i>with lemon butter chicken</i>	135
<b>Spaghettoni Al Burro E Pepe</b> <i>with black truffle</i>	185
<b>Ricotta &amp; Spinach Ravioli</b> <i>with butter emulsion &amp; sage</i>	125
<b>Rigatoni Norma</b> <i>with eggplant, basil, ricotta &amp; tomato sauce</i>	115



**Cacio E Pepe** signature classic italian pasta with parmigiano, pecorino, black peppercorn, butter, emulsified in a grana padano wheel (add 50) 135

choice of pasta:

- Spaghetti
- Linguine
- Rigatoni
- Penne

**PIZZA**

<b>Margherita</b> <i>mozzarella, tomato sauce, basil</i>	95
<b>Gamberi</b> <i>prawn, burrata cheese, lemon, salsa verde, tomato sauce, garlic, chili</i>	145
<b>Quattro Formaggi</b> <i>black truffle mushrooms sauce, eggs, mozzarella, gorgonzola, parmigiano, pecorino</i>	155
<b>Carnivora</b> <i>wagyu meatballs, beef pepperoni, chicken, pork belly, tomato sauce, mozzarella, red peppers</i>	185
<b>Capricciosa</b> <i>turkey ham, black olives, mozzarella, artichoke, anchovies, champignon, tomato sauce</i>	155
<b>Dynamite</b> <i>spicy pork salami, n'duja pork sausage, mozzarella, caramelized red onion, tomato sauce, green chili</i>	165
<b>San Daniele</b> <i>parma ham, buffalo mozzarella, tomato sauce, arugula</i>	175
<b>Marinara</b> <i>burrata cheese, basil, tomato sauce, garlic, chili</i>	125
<b>Pane Arabo</b> <i>bresaola, buffalo mozzarella, tomatoes, arugula, caciocavallo &amp; balsamic dressing</i>	165
<b>Genovese</b> <i>mozzarella, pesto basil, chicken, pine nuts, parmigiano, lemon</i>	135
<b>Nutella</b> <i>peanut butter, mascarpone, salty &amp; crispy nuts, malaga gelato</i>	135

**SECONDI / mains**

<b>Salmon Filetto</b> <i>saffron infused beurre blanc, mint zucchini, green peas hummus, lemon zest, extra virgin olive oil</i>	175
<b>Iberico Porchetta</b> <i>crispy rolled pork belly with fennel, herbs pork jus &amp; arugula in lemon &amp; mustard dressing</i>	215
<b>Chicken Cacciatora</b> <i>half / whole chicken</i> <i>in the pot with white wine, black olives, mushroom &amp; rosemary (sugg. for 2 pax)</i>	185 / 265
<b>Sirloin Bistecca</b> <i>300gr stockyard grass feed with bone-marrow butter &amp; caramelized onion</i>	375
<b>Cotoletta Torinese</b> <i>breaded chicken filled with turkey ham &amp; fontina cheese with creamy truffle angel hair</i>	185

**CONTORNI / side dish**

<b>Roasted Baby Potatoes</b> <i>with beef / pork bacon, oregano &amp; breadcrumbs</i>	45
<b>Green Salad</b> <i>with lemon &amp; mustard dressing</i>	45
<b>Grilled Veggies</b> <i>zucchini, eggplant, bell peppers &amp; spicy breadcrumbs</i>	55
<b>Heirloom Tomatoes</b> <i>with avocado &amp; extra virgin olive oil</i>	55
<b>Crispy Portobello</b>	60

**DOLCI / dessert**

<b>Grandma's Torta</b> <i>pine &amp; pasty cream tart topped with choices of: rum raisin gelato &amp; dark chocolate sauce or coconut gelato &amp; cherry sauce</i>	85
<b>Classic Tiramisú</b>	85
<b>Espresso Affogato</b> <i>with chocolate brownies, nutella, hazelnut gelato &amp; caramelized honeycomb</i>	85
<b>Vanilla Panna Cotta</b> <i>with butter cookies, caramel sauce, nutella soil &amp; cherry puree</i>	85
<b>Gelati &amp; Sorbet</b> <i>coconut / hazelnut / rum &amp; raisin / lemon sorbet</i>	55

L'APPETITO VIEN MANGIANDO  
The appetite comes while you're eating