



NEGRONI'S

The O.G. <i>gin, campari bitter, sweet vermouth</i>	150	Aged <i>spiced gin, sweet vermouth, old amaro blend</i>	150
Earl Grey <i>earl grey dark rum, campari, ginger EDV, sweet vermouth, earl grey caviar</i>	150	Grappa <i>gin, campari bitter, sweet vermouth, vodka, grappa, saline solution</i>	150

SIGNATURE COCKTAILS

Spritz <i>aperol, prosecco, soda</i>	135	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

Whisky Sour <i>bourbon, citrus, gomme, bitter, foamer</i>	150	Gin / Vodka Martini <i>gin / vodka, secco vermouth, bianco vermouth, lemon / green olives</i>	150
Margarita <i>tequila, orange liqueur, citrus, gomme, salt rim</i>	135	Sazerac <i>brandy, rye whiskey, absinthe, peychaud bitter</i>	165
Espresso Martini <i>house vodka, espresso, sugar, coffee liqueur</i>	150	Sidecar <i>brandy, cointreau, citrus, gomme</i>	135
Old Fashioned <i>bourbon, gomme, angostura bitter</i>	150	Gimlet <i>gin, citrus, gomme</i>	135
Boulevardier <i>bourbon, sweet vermouth, Italian bitter</i>	150	Pina Colada <i>white rum, dark rum, citrus, coconut milk, pineapple</i>	135

OTHERS

BEER

Konig Ludwig Weissbier	135
Heineken	75

MINERAL WATER

Fiji 330ml / 1000ml	50 / 120
Perrier 330ml / 750ml	55 / 120

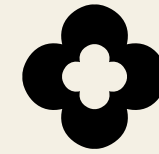
SOFT DRINKS

Coca Cola, Coke Zero, 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 Arancia 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 Baby Calamari <i>with classic & squid ink aioli</i>	125	Filet Mignon Tartare <i>US prime tenderloin, garlic chips, baby capers on duck fat potato pavé</i>	230
Mamma's Wagyu Meatballs <i>tomato pizzaiola sauce, mozzarella & garlic bread</i>	165	Truffle Brie Bruschetta ♦ <i>arugula, raisin, caramelized figs & onion balsamic dressing</i>	180
Angus Carpaccio ♦ <i>truffle, mushrooms & parmigiano cheese</i>	195	Burrata e Pistacchio <i>with pistachio pesto & tomato bruschetta</i>	210
Parmigiana Eggplant ♦ <i>mozzarella, parmigiano crème, tomato sauce & basil</i>	135	Caprese Classica <i>fresh buffalo mozzarella, tomatoes, basil</i>	175

INSALATE E ZUPPA / salads & soup

Porcini Soup ♦ <i>mushrooms, potatoes, truffle & aromatic herbs</i>	95	O.G. Caesar ♦ <i>slow cooked chicken breast, baby lettuce, parmigiano, avocado & beef / pork bacon</i>	135
Pomodoro Soup <i>roasted tomato, ricotta & fresh basil</i>	85	Fichi e Gorgonzola Insalata <i>fresh figs, gorgonzola cheese, walnut, arugula & balsamic dressing</i>	165

PASTA

Rigatoni all'Amatriciana <i>fragrant herbs tomato sauce, pork bacon & porchetta</i>	175
Fettuccine Wagyu Bolognese <i>US prime short ribs bolognese ragout</i>	175
Linguine Vongole <i>clams with lemon & parsley</i>	145
Spaghetti Aglio Olio <i>prawn, white wine & spicy mollica crumbs</i> ♦	165
Spaghetti Carbonara <i>egg yolk & crispy pork belly</i> ♦	195
Spaghettoni Pomodoro <i>tomato sauce & mamma's meatballs</i>	175
Spaghetti del Pescatore <i>aglio olio squid ink, prawns, salmon, calamari & clams</i>	210
Spaghettoni al Burro e Pepe <i>with black truffle</i> ♦	225
Risotto Aglio Olio e Bottarga <i>carnaroli rice with lemon and herbs topped with bottarga</i>	185
Ravioli Cacio e Pepe <i>filled with beef, parmigiano, pecorino & blackpepper</i>	185
Crab Ravioli <i>jumbo crab meat with creamy vodka sauce & thyme oil</i>	195
Pinwheel Lasagna <i>our spin on classic dish, wagyu bolognese, ham & parmigiano</i>	185
Gnocchi alla Sorrentina <i>with napoletana sauce, mozzarella and basil</i>	190
Pappardelle alla Genovese di Manzo <i>egg yolk fresh pasta in butter sauce, U.S Prime Short Ribs & roasted bone marrow</i> ♦	210
Rigatoni Norma <i>eggplant, basil, ricotta & tomato sauce</i>	145

PIZZA

Margherita <i>mozzarella, tomato sauce, basil</i>	110
Quattro Formaggi <i>black truffle mushrooms sauce, eggs, mozzarella, gorgonzola, parmigiano, pecorino</i> ♦	195
Carnivora <i>meatballs, beef pepperoni, chicken, pork belly, tomato sauce, mozzarella, red peppers</i>	185
San Daniele <i>cured ham, stracciatella burrata, tomato sauce, arugula & basil</i>	215
Truffle Carbonara <i>pork bacon, porchetta, parmigiano, pecorino, black peppercorn, truffle & eggs</i> ♦	190
Prosciutto e Funghi <i>tomato sauce, mozzarella, champignon & pork / turkey ham</i>	170
Pepperoni <i>tomato sauce, mozzarella, beef pepperoni & mushroom</i>	175
Marinara Aglio & Olio <i>burrata cheese, basil, tomato sauce, garlic, chilli</i>	155
Dynamite <i>spicy pork salami, calabrian n'duja, mozzarella, caramelized red onion, tomato sauce, green chili</i>	215

SECONDI / mains

Rib Eye Bistecca ♦ <i>stockyard grain-fed with garlic confit & rosemary</i>	290 <i>/100gr</i>	Cotoletta Torinese <i>breaded chicken filled with turkey ham & fontina cheese with creamy truffle angel hair</i>	215
Sirloin Bistecca <i>stockyard grain-fed with roasted potato and beef au jus</i>	270 <i>/100gr</i>	Alfonsino Red Snapper <i>ala plancha with butter milk and salsa verde</i>	295
Truffle Butter Chicken Arrosto ♦ <i>chicken thigh roasted in truffle butter with porcini & chanterelle mushroom</i>	210	Salmon Filetto <i>saffron infused beurre blanc, mint zuchini, green peas hummus, lemon zest, evoo</i>	230

CONTORNI / side dish

Truffle Fries <i>parmigiano fondue & black truffle</i>	105	Heirloom Tomato Salad <i>avocado & basil</i>	65
Crispy Portobello <i>with truffle aioli</i>	85	Grilled Veggies <i>zucchini, eggplant, capsicum</i>	55
Roasted Potatoes <i>oregano & breadcrumbs</i>	55	Mashed Potato <i>butter & parmigiano</i>	75

DOLCI / dessert

Classic Tiramisú ♦	115	Crème Caramel	95
Pane e Nutella	95	Dark Chocolate Cremoso & Orange	90
Vanilla Panna Cotta	115	Fondente di Cioccolato	85