Pizzaria

Antipasto Misto
Good for sharing — 450

Coppa, prosciutto, mortadella, spicy soppressata, bresaola
Giardiniera, cipolline onions, grilled artichokes, Apulian pettole cheese balls

Salumi - Italian Deli Meats
30gr | 70gr
To choose — 95 | 190

Coppa di Parma | Prosciutto | Mortadella | Spicy Soppressata | Bresaola di Manzo
Giardiniera, cipolline onions, Apulian pettole cheese balls

Antipasti

Carpaccio di Manzo — 190
Thinly sliced beef tenderloin, arugula, parmigiano, pine nuts, lemon, olive oil

Cozze alla Tarantina *Good for sharing* — 190
Mussel pot, garlic, white wine, tomato, black pepper, grilled bread

Crudo di Tonno alla Siciliana — 150
Citrus-marinated tuna, couscous, roasted peppers, green olives, fennel

Burrata D'andria — 150
Heirloom tomato, basil sauce, extra-virgin olive oil

Polpo alla Griglia — 145
Grilled octopus, potato, tomato, gremolata

Frittura di Calamari — R 110 | L 190
Crispy fried squids, olives, lemon, arrabbiata sauce

Barbabietole e Gorgonzola — 120
Beetroot salad, gorgonzola cheese, pomelo, arugula, caramelized walnut, balsamic

Cialledda Barese — 110
Apulian tomato and bread salad, cucumber, red onion, leccino olives, basil

Insalata Pizzaria — 110
Mix lettuce, arugula, tomatoes, parmesan, pumpkin seeds, balsamic dressing

Zuppe

Ciambotto del Gargano — 135
Apulian seafood and fish soup, tomato, grilled bread

Pappa al Pomodoro — 95
Roasted pizzutello tomato cream soup, basil, croutons

Pasta

Lasagna Emiliana — R 210
Bolognese sauce, Parmigiano cheese

Orecchiette al Ragu — R 190 | L 230
Apulian artisanal pasta, beef short rib ragu

Linguine ai Frutti di Mare — R 170 | L 210
Prawns, calamari, clams, garlic, chili, tomato, white wine

Spaghetti alle Vongole — R 150 | L 190
Spaghetti, clams, garlic, chili, white wine

Paccheri con Polpo — R 145 | L 185
Octopus, tomato, olive, caper, shallot, parsley, red pepper

Rigatoni con Salsiccia Piccante — R 130 | L 165
Italian sausage, kale, garlic, parsley, spicy 'nduja

Ravioloni ai Funghi — R 130
Porcini mushrooms, pecorino, walnut crumble, egg

Risotto ai Frutti di Mare — R 190 | L 230
Italian Carnaroli rice, prawn, squid, mussel, clam, tomato

Risotto ai Funghi — R 190 | L 230
Italian Carnaroli rice, mixed mushrooms, parmesan cheese

Whole-wheat and gluten-free pasta are available upon request

Pizza

Margherita DOP — 135
Buffalo mozzarella, tomato, basil

Ortolana — 140
Grilled vegetables, pesto sauce, pizzutello tomato, arugula, tomato, mozzarella

Tonno e Cipolla — 150
Confit local tuna, braised onion, tomato, mozzarella

Quattro Formaggi — 160
White pizza, four Italian cheeses, parsley

Diavola — 170
Spicy soppressata, black olives, arugula, tomato, mozzarella

Quattro Stagioni — 180
Cooked ham, mushrooms, artichoke, olives, tomato, mozzarella

Boscaiola — 180
Italian sausage, porcini mushrooms, tomato, mozzarella

Frutti di Mare — 190
Prawn, calamari, clams, garlic, chili, tomato, mozzarella

Prosciutto e Burrata — 200
Apulian burrata, arugula, basil pesto, tomato, mozzarella

Calzone Pugliese — 140
Braised sweet onion, olives, capers, tomato, mozzarella

Gluten-free pizza are available upon request

Pesci – Fish

Pesce al Forno — 280
Roasted whole local fish, dill, fennel, red onion, citrus salsa

Gamberi al Forno — 210
Roasted king prawns, chili, tomato, asparagus, fennel, garlic, parsley

Filetto di Tonno — 200
Grilled tuna, celery pesto, pine nuts

Filetto di Sogliola — 200
Pan-fried local sole fillet, lemon, capers, brown butter

Merluzzo alla Livornese — 180
Roasted cod, tomato, olives, capers, anchovies, frisee lettuce

Carni – Meat

Beef Tagliata* — 540
Grilled Australian prime beef sirloin, arugula, parmesan cheese, aceto balsamico, natural jus

Arrosticini* — 320
Grilled lamb skewers, gremolata, fennel, charred lemon

Saltimbocca alla Romana — 260
Veal loin, prosciutto, sage

Roasted Pork Chop — 250
Fennel rub, kale, tangerine mostarda

Pollo Arrosto — 200
Roasted boneless whole chicken, citrus gremolata

Chicken Milanese — 190
Parmesan-crusted chicken breast, mozzarella, tomato, peperonata

**Not applicable to the all-inclusive package.*

Contorni – Side Dish

Eggplant Parmigiana — 95
Tomato, mozzarella, parmesan cheese, basil

Grilled Broccoli — 85
Scallion vinaigrette, lemon

Sautéed Green Vegetables — 85
Shallots, olive oil, lemon

Crispy Parmesan Potato — 70
Lemon zest

Roasted Baby Carrots — 70
Pistachio pesto, dill

Mixed Leaf Salad — 60
Balsamic dressing

French Fries — 60
Ketchup

Prices are in thousand Indonesian Rupiah and subject to a 10% service charge and 11% government tax.
Please inform our hosts or chefs of any food allergies or dietary restrictions.

Signature Items · Vegetarian · Contains Alcohol · Gluten Free · Dairy · Contains Nuts · Plant-based (Vegan) · Contains Pork · Sustainable Sourced Seafood

We are a ISO22000 certified venue and committed to implement the highest safety of Food and Beverages

Please scan the code for pictures
음식 사진을 보려면 코드를 스캔하십시오
请扫码查看美食图片"
お食事メニューの写真は、こちらのQRコードをスキャンしてご覧ください。

Pizzaria

DRINKS

Aperitivo 170

Aperol Spritz
Aperol, prosecco, soda

Garibaldi
Campari, orange juice

Negroni
Campari, dry gin, sweet vermouth

Martini 170

Lychee
Vodka, lychee, lime

Classic Dry
Gin/Vodka, dry vermouth

Espresso
Vodka, Nusantara Cold Brew, espresso

Lemon Drop
Citrus vodka, triple sec, lemon

Passion Fruit
Vodka, passion fruit puree, lime

Citronella
Citrus vodka, lemongrass, lychee, lime

Classic Cocktail 170

Dark & Stormy
Dark rum, lime, ginger beer

Moscow Mule
Vodka, ginger beer, lime juice

Mojito
Light rum, mint, lime, sugar, soda

Cosmopolitan
Vodka, triple sec, cranberry juice, lemon, sugar

Whisky Sour
Bourbon, lemon juice, sugar, egg white

Old Fashioned
Bourbon, angostura bitter, sugar

Daiquiri
Light rum, simple syrup, lime juice

Margarita
Tequila, triple sec, lime juice, sugar

Cocktail To Share 250

Sangria Bianco or Rosso

Twist Cocktail 170

Hibiscus Negroni
Gin, Campari, brem, hibiscus

White Sands
Vodka, soursop, bianco vermounth, sparkling wine, elderflower

Citrus Lychee Martini
Vodka citrus, Campari, lychee, citrus

Basilico
Vodka citrus, palm sugar, basil, ginger

Jalapeño Margarita
Tequila, jalapeño, lemon juice, agave nectar

Pizzaria Cooler
Gin, cucumber, lemon cordial, egg white

Beach Bum
White rum, spice rum, falernum, guava, orange, ginger foam

Kehawaii
Gin, spice rum, pineapple, passion puree, spice cordial, Fernet Branca, basil

Tiki Doom
Spice rum, red wine reduction, orgeat, pineapple juice, lemonjuice

Mocktail 75

Spring Breaker
Pineapple, lychee, strawberry, lime

Cool Down
Cucumber, mint leaves, lime, sugar, soda

L.L.B
Lemon, lime cordial, aromatic bitter, sprite

Party Punch
Orange, pineapple, orgeat, lime, grenadine, soda

Shirley Ginger
Grenadine, lemonade, ginger foam

Hibiscus Spritz
Hibiscus, strawberry, lime, soda

Beer

Prost	60
Prost Draught	80
Bintang Small	65
Bintang Crystal	70
Bintang Draught	80
Heineken	70
Sapporo	90
Corona	110
Kura Kura Island Ale	110
Bintang Zero	50

Fresh Juice & Coconut 60

Orange | Mango | Watermelon |
Pineapple | Dragonfruit | Whole Young Coconut

Soft Drinks 35

Coca-Cola | Sprite | Coke Zero |
Tonic Water | Soda Water

Milkshake 60

Chocolate | Vanilla | Strawberry

Smoothies 60

Dragon Fruit | Mango | Strawberry

Signature Iced Tea 55

Hyatt Regency Bali's Signature
Applemint | Lychee | Classic Lemon |
Homemade Lemonade | Peach

Mineral Water

Aqua Reflection mineral water from local Indonesian nature

Still or Sparkling (380ml)	40
Still or Sparkling (750ml)	70

Tea 50

Selection of high quality local tea

Black
Black tea, Earl Grey

Relaxing Chamomile
Floral chamomile

Calming Blue
Butterfly pea tea with lemongrass, pandan and ginger

Green
Dried unfermented green tea leaf

Rosella Chai
Dried hibiscus with Ayurvedic spice

Peppermint
Dried unfermented herbal mint leaf

Healing
Dried unfermented calendula flower with lemongrass

Coffee 50

Decaffeinated available | Reguler, skimmed or soy milk
Flavor available: Caramel, Hazelnut, Vanilla
Espresso | Double Espresso | Americano |
Macchiato | Cappuccino | Latte | Mochaccino |
Piccolo Latte
Decaffeinated available

Non-Coffee 60

Matcha | Taro | Chocolate

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