

**BISTECCA**  
MMXVI

*Milano*  
CAFFÈ

**ROMA**  
OSTERIA & BAR

**DELIVERY MENU  
FROM OUR ITALIAN KITCHEN**

**ENJOY 10% OFF**

**À LA CARTE ITEMS**

( EXCLUDING SANDWICHES, GELATO, SET MENU AND FEAST AT HOME )

AREA	DELIVERY FLAT FARE	MINIMUM PURCHASE
DKI JAKARTA	IDR 25,000	IDR 350,000
DETABEK	IDR 125,000	IDR 350,000
BOGOR	IDR 250,000	IDR 500,000

**TO ORDER**

GO TO <http://order.bisteccamilanoroma.com>

WHATSAPP US AT +62 812 7721 7188

ALL PRICES ARE SUBJECT TO GOVERNMENT TAX

# À LA CARTE MENU

## APPETIZERS

### BISTECCA

**CAESAR SALAD** 180.

WITH 24 MONTH OLD PARMIGIANO REGGIANO, CRISPY ANCHOVIES  
AND GARLIC CROUTONS

**PANCETTA-WRAPPED HOKKAIDO SCALLOPS** 250.

SERVED WITH SPINACH PURÉE

**KALE SALAD** 150.

WITH FETA CHEESE, KALAMATA OLIVES, ORANGE,  
CASHEW NUTS, AND BALSAMIC DRESSING

### ROMA

**GOLDEN TIGER PRAWN** WITH SALSA DIAVOLA AIOLI 95.

**GOLDEN FRIED CALAMARI** 125.

HOMEMADE GARLIC AIOLI

**STUFFED PORTOBELLO MUSHROOMS** 85.

ANCHOVY, MARINARA, PECORINO ROMANO, QUATTRO FORMAGGI SAUCE

**WAGYU & PARMIGIANO REGGIANO CROQUETTE** 110.

**TRUFFLE FRIES** 120.

WITH PECORINO ROMANO AND PARMIGIANO REGGIANO

**COPPA HAM** WITH CRUNCHY PEARS AND CRACKED BLACK PEPPER 180.

**PROSCIUTTO DI PARMA** ROCK MELON, PEAR 190.

**TRIPPA ALLA ROMANA** 190.

TRADITIONAL ROMAN TRIPE IN TOMATO SAUCE

**BRAISED LENTILS** 145.

WITH RICOTTA FRITTERS, PANCETTA, ROSEMARY AND GARLIC

**PAN-FRIED POTATO GNOCCHI** WITH CACIO E PEPE FONDUE 180.

### CAFFÈ MILANO

**EGGPLANT PARMIGIANA** 140.

**FRIED CALAMARI** WITH SPICY TOMATO BASIL DIP 150.

## FROM THE MOZZARELLA BAR

### ROMA

<b>BOCCONCINI</b>	<b>190.</b>
WITH PARMA HAM, CHERRY TOMATOES, BASIL, AND EXTRA VIRGIN OLIVE OIL	
<b>BURRATA</b>	<b>210.</b>
ON GRILLED SOURDOUGH, SPICY MARINARA AND OREGANO	
<b>COW MILK MOZZARELLA</b>	<b>195.</b>
WITH GARLIC BREAD, BASIL PESTO AND ROCKET LETTUCE	
<b>COW MILK RICOTTA</b>	<b>155.</b>
WITH ROSEMARY AND WILD MOUNTAIN HONEY	
<b>STRACCIATELLA OF BURRATA</b>	<b>195.</b>
WITH KALAMATA OLIVE PASTE AND WARM FOCACCIA	

## PASTA

### BISTECCA

<b>GOOSE LIVER RAVIOLI</b>	<b>365.</b>
WITH PARMIGIANO CREAM SAUCE AND WHITE TRUFFLE OIL	
<b>HOMEMADE TAGLIATELLE</b> WITH WAGYU BEEF BOLOGNESE	<b>220.</b>
<b>SPAGHETTI AGLIO E OLIO</b> WITH HOKKAIDO SCALLOPS	<b>250.</b>
<b>PAPPARDELLE AND DUCK RAGOUT</b>	<b>195.</b>
WITH 24 MONTH OLD PARMIGIANO REGGIANO	
<b>BLACK INK TAGLIOLINI AND JUMBO CRAB MEAT</b>	<b>310.</b>
WITH SALMON ROE AND JALAPEÑO	

### ROMA

<b>SPAGHETTI AL POMODORO</b>	<b>150.</b>
ITALIAN TOMATO SAUCE WITH BASIL AND 24 MONTH OLD PARMIGIANO REGGIANO	
<b>SPAGHETTI CARBONARA WITH GUANCIALE</b>	<b>215.</b>
ROMAN SMOKED PORK CHEEK, EGG YOLK, PECORINO ROMANO, BLACK PEPPER	
<b>LINGUINE CACIO E PEPE</b> PECORINO ROMANO, BLACK PEPPER	<b>185.</b>
<b>BUCATINI ALL'AMATRICIANA</b>	<b>210.</b>
'GUANCIALE' - ROMAN SMOKED PORK CHEEK, PECORINO ROMANO, TOMATO SAUCE, CHILI	
<b>CRAB PACCHERI</b>	<b>245.</b>
JUMBO CRAB MEAT, BASIL, CALABRIAN CHILI PASTE	
<b>PAPPARDELLE WITH PISTACHIO SAUCE</b>	<b>195.</b>
STRACCIATELLA, SUN-DRIED TOMATO	
<b>HOMEMADE ANGEL HAIR</b>	<b>250.</b>
WITH BLACK TRUFFLES IN A LIGHT BUTTER SAUCE	

**GNOCCHETTI SARDI** 190.

PORK SAUSAGE, FENNEL SEEDS, AND 40 MONTH OLD PARMIGIANO REGGIANO

**FETTUCINI ALFREDO** 170.

PECORINO ROMANO, BUTTER, BLACK PEPPER - **NO CREAM AT ALL!**

## **CAFFÈ MILANO**

**SPAGHETTI AGLIO OLIO** 140./170./195.

WITH PEPPERONCINI / CHICKEN / SHRIMP

**LINGUINE WITH VEAL RAGOUT  
AND SUN-DRIED TOMATOES** 195.

## **PIZZA**

### **PIZZA BIANCHE**

**PIZZA VESUVIO** 190.

FRIARIELLI, SMOKED MOZZARELLA, HOMEMADE PORK FENNEL SAUSAGE

**CACIO E PEPE** 170.

PECORINO, MOZZARELLA, PARMIGIANO REGGIANO, BLACK PEPPER

**TARTUFO NERO** 235.

ALBA BLACK TRUFFLES, MOZZARELLA, FONTINA, SCRAMBLED EGG

**QUATTRO FORMAGGI** 195.

MOZZARELLA, GORGONZOLA, PECORINO, FONTINA

**TRUFFLED PORTOBELLO** 230.

PORTOBELLO MUSHROOMS, MOZZARELLA, FONTINA,  
SPINACH, WHITE TRUFFLE OIL

### **PIZZA ROSSE**

**MARGHERITA D.O.P** 120.

TOMATO, MOZZARELLA, BASIL, EXTRA VIRGIN OLIVE OIL

**AMATRICIANA** 195.

'GUANCIALE' - ROMAN SMOKED PORK CHEEK, TOMATO, PECORINO,  
MOZZARELLA, BLACK PEPPER

**BRESAOLA** 190.

AIR-DRIED BEEF, TOMATO, MOZZARELLA, ARUGULA,  
SHAVED PARMIGIANO REGGIANO

**SALAME PICCANTE** 190.

SPICY ITALIAN SALAMI, TOMATO, MOZZARELLA, PECORINO

**BURRATA** 185.

STRACCIATELLA, TOMATO, BASIL AND EXTRA VIRGIN OLIVE OIL

**PIZZA PARMA & BURRATA** PARMA HAM, BURRATA, PESTO 210.

**US PRIME ROAST BEEF PIZZA** 215.

MIXED MUSHROOMS, PARMIGIANO REGGIANO, TRUFFLE OIL

**ROMANA** 180.

TOMATO, MOZZARELLA, ANCHOVIES



**BRESAOLA PIZZA**



**LINGUINE VEAL RAGOUT**



**BLACK INK TAGLIOLINI**



**QUATTRO FORMAGGI PIZZA**



**TARTUFO NERO PIZZA**



**SPAGHETTI CARBONARA  
WITH GUANCIALE**

## MAINS

### BISTECCA

FLORENTINE BUTTER CHICKEN	310.
HERB-CRUSTED WILD CAUGHT ALASKAN SOCKEYE SALMON IN LEMON BUTTER SAUCE	365.
IBÉRICO PORK COLLAR ( 300 GR. )	450.
VEAL MILANESE WITH ARUGULA AND BALSAMICO	525.

### ROMA

BRAISED USDA PRIME SHORT RIBS, TO SHARE ( 800 GR. ) WITH BALSAMIC SYRUP	1,250.
GRILLED SALMON FILLET ROASTED POTATOES, GRILLED ZUCCHINI AND SALSA VERDE	245.
ROASTED PORK RACK ( 400 GR. ) WITH SAGE AND GARLIC	310.
WAGYU STRIPLOIN ( 300 GR. )	690.
BAROLO-BRAISED VEAL OSSO BUCO SOFT POTATO MOUSSE, GREMOLATA	390.

### CAFFÈ MILANO

OVEN ROASTED LEMON AND ROSEMARY SPRING CHICKEN	210.
CHICKEN MILANESE WITH ARUGULA AND BALSAMICO	210.

## BISTECCA'S PRIME STEAK SELECTION

SIGNATURE BISTECCA FIORENTINA ( 1 KG. )  
DRY-AGED FOR 21 DAYS  
3,100.

### USDA PRIME BEEF

RIB-EYE ( 300 GR. )	710.
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### AUSTRALIAN WAGYU GRADE 5

TENDERLOIN ( 200 GR. )	795.
RIB-EYE ( 300 GR. )	845.
NEW YORK STRIPLOIN ( 300 GR. )	785.

### CERTIFIED AUSTRALIAN BLACK ANGUS

TENDERLOIN ( 200 GR. )	480.
RIB-EYE ( 300 GR. )	475.
NEW YORK STRIPLOIN ( 300 GR. )	455.

\*WE SUGGEST ORDERING OUR PRIME STEAK MEDIUM RARE, AND REHEATING IT AT HOME  
TO YOUR DESIRED DONENESS ( REHEATING INSTRUCTIONS ARE AVAILABLE AT THE END OF THIS MENU )



**AUSTRALIAN WAGYU  
GRADE 5 TENDERLOIN**



**HERB-CRUSTED ROAST  
NORWEGIAN SALMON**



**CHICKEN MILANESE**



**SIGNATURE BISTECCA FIORENTINA**



**BRAISED USDA PRIME  
SHORT RIBS ( TO SHARE)**



**FLORENTINE BUTTER CHICKEN**

## SIDES

### BISTECCA

SHOESTRING FRIES	95.
CREAMY TRUFFLE MASHED POTATOES	120.
SAUTÉED MUSHROOMS	95.
CREAMY PARMESAN SPINACH	110.
TRUFFLE MAC AND CHEESE	155.

## DESSERTS

### BISTECCA

CHOCOLATE TART WITH CRUNCHY CARAMELIZED ALMONDS	100.
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### ROMA

ZEPPOLE WITH NUTELLA AND WHIPPED CREAM	100.
SALTED CARAMEL CHOCOLATE CAKE	75.
TIRAMISU	100.

## SPECIALTY COFFEE

MILANO ICED LATTE	80.
CAMPARI CAFFE CAMPARI, COCONUT COLD BREW	115.
SHAKERATO ICED SHAKEN ESPRESSO	55.
CAPPUCCINO FREDDO ESPRESSO, CREAM, CONDENSED MILK	55.



# LA GELATERIA



**BACIO**  
125./250 ML



**RUM RAISIN**  
135./250 ML



**SOUR CHERRY**  
145./250 ML



**FERRERO ROCHER**  
145./250 ML



**SICILIAN PISTACHIO**  
155./250 ML



**SMURF**  
MILK, HONEY, VANILLA  
135./250 ML



**PEPPERMINT CHOCOLATE**  
140./250 ML



**ALMOND BISCOTTI**  
155./250 ML

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# LUCA'S DELI



## CRISPY CHICKEN

FRIED CHICKEN TENDERS, SOUR CREAM,  
HOT SAUCE, CHIVES IN A BRIOCHE BUN

**185.**



## MORTADELLA

MORTADELLA HAM, STRACCIATELLA,  
PISTACHIO, SOURDOUGH

**195.**



## ROAST BEEF

THINLY-SLICED BLACK ANGUS RIB EYE,  
ARUGULA, TRUFFLE MAYONNAISE,  
PECORINO ROMANO, SOURDOUGH BUN

**235.**

**WEEKEND BRUNCH**  
**EVERY SATURDAY & SUNDAY**  
**11 AM TO 4 PM**

**EGGS**

- SUNNY SIDE UP** 200.  
WITH TRUFFLE FOREST MUSHROOMS AND FONTINA FONDUE  
ON GRILLED SOURDOUGH
- FLORENTINE OMELETTE** 155.  
WITH SPINACH AND 24-MONTH OLD PARMIGIANO REGGIANO

**FROM THE MOZZARELLA BAR**

- BOCCONCINI** 190.  
WITH PARMA HAM, CHERRY TOMATOES, BASIL, AND EXTRA VIRGIN OLIVE OIL
- BURRATA** 210.  
ON GRILLED SOURDOUGH, SPICY MARINARA, OREGANO
- COW MILK MOZZARELLA** 195.  
GARLIC BREAD, BASIL PESTO, ARUGULA
- COW MILK RICOTTA** 155.  
WITH ROSEMARY AND WILD MOUNTAIN HONEY
- STRACCIATELLA OF BURRATA** 195.  
KALAMATA OLIVE PASTE AND WARM FOCACCIA

**PIZZA**

- TRUFFLED PORTOBELLO** 230.  
PORTOBELLO MUSHROOMS, MOZZARELLA, FONTINA,  
SPINACH, WHITE TRUFFLE OIL
- TARTUFO NERO** 235.  
ALBA BLACK TRUFFLES, MOZZARELLA, FONTINA, SCRAMBLED EGG
- MARGHERITA D.O.P** 120.  
TOMATO, MOZZARELLA, BASIL, EXTRA VIRGIN OLIVE OIL
- ROMANA** 180.  
TOMATO SAUCE, MOZZARELLA, ANCHOVIES
- AMATRICIANA** 195.  
'GUANCIALE' - ROMAN SMOKED PORK CHEEK, TOMATO, PECORINO,  
MOZZARELLA, BLACK PEPPER
- PIZZA VESUVIO** 190.  
FRIARIELLI, SMOKED MOZZARELLA, HOMEMADE PORK FENNEL SAUSAGE
- PIZZA PARMA & BURRATA** 210.  
PARMA HAM, BURRATA, PESTO

**BEEF CARPACCIO** 220.  
ARUGULA, PARMIGIANO REGGIANO, BLACK TRUFFLE

**BURRATA** 185.  
STRACCIATELLA, TOMATO, EXTRA VIRGIN OLIVE OIL, BASIL

## **PASTA**

**SPAGHETTI CARBONARA** 215.  
WITH 'GUANCIALE'-ROMAN SMOKED PORK CHEEK, EGG YOLK,  
PECORINO ROMANO, BLACK PEPPER

**BUCATINI ALL'AMATRICIANA** 210.  
'GUANCIALE' - ROMAN SMOKED PORK CHEEK, PECORINO ROMANO,  
TOMATO SAUCE, CHILI

**HOMEMADE ANGEL HAIR** 250.  
WITH BLACK TRUFFLES IN A LIGHT BUTTER SAUCE

**GNOCCHETTI SARDI** 190.  
WITH LIGHT GORGONZOLA SAUCE, SUN-DRIED TOMATOES AND ARUGULA

**PAPPARDELLE WITH PISTACHIO SAUCE** 195.  
STRACCIATELLA, SUN-DRIED TOMATO

**FETTUCINI ALFREDO** 170.  
PECORINO ROMANO, BUTTER, BLACK PEPPER - **NO CREAM AT ALL!**

## **MAINS**

**CHICKEN ALLA PARMIGIANA** 195.  
PAN-FRIED CHICKEN BREAST WITH SPICY MARINARA SAUCE,  
MOZZARELLA AND BASIL

**GRILLED SALMON FILET** 245.  
ROASTED POTATOES, GRILLED ZUCCHINI AND SALSA VERDE

**BLACK ANGUS PICANHA ( 300 GR. )** 310.

**BLACK ANGUS TENDERLOIN ( 200 GR. )** 415.

**BLACK ANGUS RIB EYE ( 300 GR. )** 395.



# FEAST *at* HOME

MENU BY CHEF LUCA PEZZERA  
(BISTECCA, CAFFÈ MILANO, ROMA)



## TRUFFLE CHICKEN MILANESE

Golden Fried Chicken Breast filled with Mozzarella and Truffle,  
Black Truffle Cream Sauce

**450. for 2-3 PAX**

*Available daily, please allow three hours to prepare.*

ALL PRICES ARE SUBJECT TO GOVERNMENT TAX



# FEAST *at* HOME

MENU BY CHEF LUCA PEZZERA  
(BISTECCA, CAFFÈ MILANO, ROMA)



## WAGYU LASAGNA

Wagyu Ragû, Bechamel, Aged Parmigiano Reggiano

**780. for 4-5 PAX**

*Available daily, please allow four hours to prepare.*

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# FEAST *at* HOME

**MENU BY CHEF LUCA PEZZERA**  
**(BISTECCA, CAFFÈ MILANO, ROMA)**



## **TRUFFLED MAC & CHEESE**

**550. for 4-5 PAX**

*Available daily, please allow four hours to prepare.*

ALL PRICES ARE SUBJECT TO GOVERNMENT TAX



# FEAST *at* HOME

MENU BY CHEF LUCA PEZZERA  
(BISTECCA, CAFFÈ MILANO, ROMA)



## BAILEYS TIRAMISU

Baileys, Lady Fingers, Mascarpone

**550. for 4-5 PAX**

*Preorder minimum one day in advance.*

ALL PRICES ARE SUBJECT TO GOVERNMENT TAX



**BUON  
APPETITO**