


Dolce

MOOVINA

Appetizer *antipasti*

 ANTIPASTO MISTO MOOVINA (good for sharing) Moovina assorted appetizers platter with rosemary focaccia	180	 VONGOLE AL CARTOCCIO Oven-baked clams [cartoccio] with white wine, lime and parsley	65
 BRUSCHETTE CON CAPONATA Mix of sauteed vegetables with thyme and anchovies on toasted garlic bread	60	CARPACCIO ALLE ERBE Pan-seared beef carpaccio in herb crust, rocket and salsa verde	80
 CROCCHETTE DI POLLO Chicken croquettes with artichokes salad and tartar sauce	60	CARPACCIO DI SALMONE Salmon carpaccio in dill and pink peppercorn marinade with yogurt and spring onion	80
 SAN DANIELE E MELONE San daniele ham served with cantaloupe melon	140	 TARTARE DI TONNO E SALMONE Tuna and salmon tartar with avocado, orange and pomelo, wasabi mayo and dried tomato pesto	85
 MAIALINO IN PORCHETTA Thin-sliced baked pork loin with fennel and mediterranean herbs, crispy bread chips and salsa verde	80	 INSALATA TIEPIDA AL TARTUFO Assorted seafood selection of octopus, cuttlefish, calamari, prawn and crab salad with truffle dressing and marjoram	95
 FRITTO MISTO DI MARE Selection of fried calamari, prawn and dori fillet with aioli dip	85		

Soups soupe



CREMA DI FUNGHI E TARTUFO Cream of mushroom soup with truffle and thyme	65	 GIARDINIERA Fresh garden salad, caramelized walnuts, mustard dressing, dressed at your table	75
ZUPPA DI PESCE ALLA LIVORNESE Assorted seafood soup with prawns, calamari, and clams in spicy tomato broth served with garlic bread	95	MOOVINA Chicken bites, fresh garden salad, strawberry mint dressing	80
 ZUPPA DI ORZO E FAGIOLI Canellini and borlotti beans soup with pearl barley, rosemary and sage	60	INSALATA ESTIVA AL TARTUFO Boiled potatoes, fresh tomatoes, cucumbers, shallots, kalamata olives, capers, anchovies and fresh basil, truffle dressing	85

Bold Cuts & Cheese taglieri

served with pickles and "coccoli"

 MISTO DI SALUMI Italian cold cuts platter	185	 PROSCIUTTO IBERICO 50gr Spanish ham iberico bellota, acorn fed 36 months reserve	350
 SAN DANIELE 50gr Italian san daniele ham 13 months	175	 MISTO DI PROSCIUTTI (good for sharing) Assorted parma, san daniele and bellota ham	350
 ANTIPASTO MISTO ITALIANO (good for sharing) Salame nostrano, parma ham, mortadella, coppa, crostini e giardiniera	185	MISTO DI FORMAGGI Selection of european cheese with honey and walnuts	170
 PARMA HAM 50gr Italian parma ham 16 months	160		

Pasta & Risotti

TAGLIOLINI NERI AL SALMONE Black ink tagliolini with salmon cream sauce and fresh coriander	80	 GNOCCHI DI BARBABIETOLA Homemade beetroot gnocchi with gorgonzola sauce, asparagus and walnuts	85
LASAGNA BOLOGNESE Traditional beef lasagna with parmigiano and tomato sauce	90	 CAPELLINI ALL'ARAGOSTA (good for 2 pax) Angel hair with whole rock lobster in spicy tomato and basil sauce	market price
 CANNELLONI AI FUNGHI E VERDURE Gratinated mushroom [cannelloni] with béchamel sauce and parmigiano	105	 CAVATELLI TONNO, OLIVE E CAPPERI Homemade cavatelli with fresh tuna, nostraline olives, capers and sun-dried tomatoes	85
 PAGLIA E FIENO PORCINI E SALSICCIA Fresh spinach and egg tagliatelle with porcini and pork sausage	85	LINGUINE DOLCE Linguine with tuna, dory, clams, prawns and cherry tomato sauce with capers, kalamata olives and fresh oregano	140
 SPAGHETTI ALLA CHITARRA AL TARTUFO Homemade spaghetti in fresh truffle and thyme sauce	110	 RISOTTO FUNGHI PORCINI Italian risotto with porcini and marjoram	130
 PACCHERI AL RAGU BIANCO D'AGNELLO Paccheri with white lamb ragu, pine nuts and rocket salad	80	 RISOTTO AI GAMBERI Prawn risotto with lobster sauce and fresh oregano	125
PAPPARDELLE ALLA VESUVIANA Fresh pappardelle with clams in spicy cream sauce	80	 RISOTTO AGLI ASPARAGI E BUFALA Asparagus risotto with fresh buffalo mozzarella and basil	130

Mains from the Grill

all items below are served with rustic potatoes

GRIGLIATA MISTA DI CARNE - 480 (good for 2/3 pax)
Grilled meat selection of chicken, pork and beef
tenderloin, served with chef's signature accompaniments

GRIGLIATA DI PESCE - 480 (good for 2/3 pax)
Grilled daily seafood selection with
cherry tomatoes and herbs

Pork maiale

- MEDAGLIONI DI MAIALE 200gr** 145
Pan-roasted and herb-crust pork tenderloin
medallions wrapped with bacon
- COSTATA 700g** (good for sharing) 320
Grilled double cut pork chop marinated with
mediterranean herbs and apple ginger chutney
- NEW! ROSTICCIANA ALLA TOSCANA** (350g) 195
Grilled pork chop & rib traditional tuscan style
cut with italian herbs
- STINCO DI MAIALE** (good for sharing) 280
Oven-roasted whole pork hock with
herbs and honey glaze

Beef, Veal & Lamb *manzo, vitello & agnello*

- FILLETTO DI MANZO BOSCAIOLA 180gr** 280
Pan-roasted beef tenderloin with green
asparagus, champignon mushroom and
cream sauce
- NEW! TAGLIATA DI MANZO AL ROSMARINO** 210
Grilled thin-sliced beef sirloin with green
pepper sauce, rosemary and balsamic vinegar
- FILLETTO DI VITELLO AL TARTUFO 180gr** 340
Pan-roasted australian veal tenderloin with
black truffle sauce
- NEW! CARRI DI VITELLO AL FORNO** 295
Pan-roasted veal chop with mediterranean
herbs and sauteed porcini
- NEW! AGNELLO MARINATO ALLA GRIGLIA** 190
Grilled lamb rack marinated in rosemary
and garlic

Fish & Seafood pesce

- TONNO MARINATO AL THE VERDE** 155
Pan-roasted tuna steak marinated with lemongrass
and green tea, served with vegetable ragl
- SALMONE ALLA BRACE IN CROSTA
DI SESAMO** 165
Grilled salmon in sesame crust, rocket
pesto and pine nuts
- NEW! FILETTO DI BRANZINO** 140
Grilled sea bass, spinach and cannellini beans
sauteed and roasted tomato
- NEW! BARRACUDA ALLA GRIGLIA** 145
Herb marinated grilled barracuda with capsicum
relish
- NEW! GUAZZETTO DI DENTICE E CARCIOFI** 160
Poached red snapper in liguazzetto style with
artichokes, kalamata olives in cherry tomato broth

Chicken pollo

- NEW! PETTO DI POLLO RIPIENO CON FUNGHI
E FORMAGGIO** 160
Baked chicken breast stuffed with mushroom
and pecorino in puff pastry net, gorgonzola
sauce
- POLLO AL MATTONE** 145
Grilled spicy marinated half spring chicken with
ginger and mint honey brush
- NEW! Sauces salsa**
GREEN PEPPER • MUSHROOM • BARNARISE

Sides contorni

45

CREAMY SPINACH • BROCCOLI WITH GARLIC • POTATOES WITH ROSEMARY • CASSAVA CHIPS
MUSHROOMS SAUTEED • FRIES • PILAF RICE WITH VEGETABLES • MASHED POTATOES

Pizza *choose from crispy thin crust or Napoli style*

	thin crust (10")	napoli style (12")		thin crust (10")	napoli style (12")
MARGHERITA Tomato sauce, mozzarella and basil	70	90	VEGETARIANA Tomato sauce, mozzarella, grilled vegetables, basil and garlic	80	110
NEW! POLLO E PATATE Tomato sauce, mozzarella, potato, sauteed curry chicken, capsicum, onion and shaved grana padano	90	130	PROSCIUTTO E RUCOLA Buffalo mozzarella, cherry tomatoes, basil, rocket, parma ham and parmigiano	105	145
NEW! TIROLESE Tomato sauce, mozzarella, speck ham and homemade mascarpone	105	145	DOLCEZZA Tomato sauce, mozzarella, air-dried beef, rocket and pecorino	105	145
NEW! PIZZA BISMARCK Tomato sauce, mozzarella, turkey bacon, asparagus and whole egg	80	110	RUSTICA Tomato sauce, mozzarella, ham, rocket, mushrooms and parmigiano	85	120
ZOLA E NOCI Mozzarella, gorgonzola, parmigiano and walnuts	105	145	PIZZA 4 TEMPI Tomato sauce, mozzarella, turkey ham, mushrooms, assorted seafood, gorgonzola and parmigiano	90	130
FUNGHI E TARTUFO Tomato sauce, mozzarella, seasonal mushroom, garlic and truffle	80	110	CALZONE MOOVINA Tomato sauce, mozzarella, artichokes, kalamata olives and mushrooms	90	130
SAPORI DI BOSCO Tomato sauce, mozzarella, porcini and homemade garlic sausages	90	130	DIAVOLA Tomato sauce, mozzarella, gorgonzola and spicy salami	80	110

Kids Corner

- NEW! POLLO AL FORMAGGIO** 80
Fried chicken breast stuffed with cheese
and mushrooms
- CHEESE STICKS** 50
Deep-fried cheese croquettes
- NEW! CHICKEN NUGGETS** 50
Deep-fried chicken nuggets
- MEATBALL** 40
Traditional beef meatball in tomato sauce
and parmigiano
- MOOVINA BURGER** 85
100gr beef patty, emmental, tomato and
fresh lettuce with mayo and french fries
- DORY CRISP** 50
Battered crispy dori fillets with aioli

 *doicel's specialties*

 *vegetarian*

 *pork*

all prices are in thousands of rupiah, subject in government tax and 10% service charge

Caffetteria

COFFEE

CAPPUCCINO
MACCHIATO
ESPRESSO SINGLE
ESPRESSO DOUBLE
LATTE
BLACK COFFEE
DECAF
COFFEE MOCHA
VIETNAMESE COFFEE

FLAVORED COFFEE

CHOCOLATE COOKIES
CRÈME BRULÉE
VANILLA
HAZELNUT
CARAMEL



Moovina



One
Last
Indulgence

ORDER DESSERT
FROM 12-5PM
AND GET
FREE COFFEE

Dolci

DESSERTS

MOOVINA PLATTER

Assorted combination of Moovina's favorite desserts (good for sharing)

pair with

BATASIOLO
MOSCATO D'ASTI DOCG

MILLE FOGLIE SOTTO BOSCO

Puff pastry and vanilla custard cream millefeuille with fresh berries

pair with

BATASIOLO PROSECCO DOC

TRIO DI CIOCCOLATO

Dark chocolate mousse and lava rock chocolate combination and chocolate gelato

pair with

RON ZACAPA 23 YO

FAGOTTINO ALLE MELE

Puff pastry pocket stuffed with apple, custard cream and apricot jam

pair with

ST. GERMAIN
LIQUOR

BONGO TOSCANO

Pastry choux with whipped cream and valrhona dark chocolate glaze

pair with

IRISH COFFEE

BUDINO AL GIANDUIA

Hazelnut and chocolate pudding served with pistacchio gelato

pair with

AMARETTO
DI SARONNO

MISTO DI FORMAGGI

Selection of european cheese with honey and nuts

pair with

SUD PRIMITIVO DI MANDURIA

Coppe Gelato

ITALIAN GELATO CUP

AVOCADO CHOCOLATE MOOVINA

Vanilla and chocolate gelato, avocado, almond tuile, chocolate flakes and whipped cream

pair with

BOLGHERI CASSIOPEA ROSATO DOC



COPPA ITALIA

Combination of pistacchio, vanilla and strawberry gelato with toasted hazel nuts almond cookie and milk chocolate topping

pair with

GRAHAM'S MALVEDOS VINTAGE

MANGIA E BEVI

Fruit salad with vanilla gelato and whipped cream, candied cherries coulis and amaretto cookies

pair with

COINTREAU

COPPA VULCANO

Hazelnut and chocolate gelato with caramel and whipped cream topping, chocolate flakes and toasted hazel nuts

pair with

PARMIGIANO COCKTAIL

ITALIAN GELATO

Trio of home made italian gelato

