

Caffetteria Menu

7.30am - 4pm



La Casetta
authentic home style cooking

SAVORY

Italian Benedict. ♥ 75k	The Muffin <i>New</i> ♥ 85k	Bruschette 80k
2 poached eggs, rucola, sun-dried tomato, basil hollandaise sauce, balsamic baby onions, bread	English muffin bread, Bacon, 1 sunny side up eggs, spinach, smoked scamorza cheese, balsamic baby onion and Bernese sauce	2 Sourdough, shredded mozzarella, cooked ham, grilled vegetables, basil
Truffle scrambled eggs. 90k	Omelette ♥ 80k	Cornetto e uova 60k
3 Eggs, Parmesan fondue, truffle, mushrooms, watercress, cooked ham, bread	3 eggs, ham, melting cheese, tomato avocado salsa, Parmesan fondue, basil oil, sourdough	Cornetto, scrambled eggs, rucola, Bernese sauce
Eggs in Purgatory. 70k	C.B.E. 80k	Pancake Macedonia. 70k
Poached egg in tomato mild spicy arrabiata sauce, smoked scamorza, Parma ham, bread	Cornetto, bacon, fried egg, Parmesan, rucola, balsamic mayo	3 flat pancakes, mixed fresh fruit, lemon, whipped cream
Avocado toast ♥ 75k	Make your plate! And add-ons	Pancake Honeycomb. ♥ 85k
Avocado, feta, pink ajitame egg, cherry tomato, rucola, smoked paprika, sourdough.	<i>Egg 8k, Bread 10k, Focaccia 20k, Butter 15k, Spinach 15k, Tomato 15k, Mushrooms 15k, Grilled Vegetables 20k, Lettuce 15k, Rucola 18k, Gouda cheese 20k, Parmesan 25k, Fresh Mozzarella 25k, Smoked scamorza 25k, Cooked ham 20k, Turkey 30k, Parma ham 40k</i>	4 pancakes, honeycomb, mascarpone, walnuts, strawberry jam, honey
		Muesli ♥ 72k
		Homemade muesli, yogurt, grilled peach, apricot jam, almond milk
		Oatmeal 75k
		Oats, warm blueberries, almonds, almond milk, ricotta with cocoa

PANINI / SANDWICHES

choose one of our homemade bread first:

Sfilatino.

Classico. 75k ♥
Cooked ham, melting cheese, cocktail sauce (Salsa rosa)

Italiano. 95k
Parma ham, Mozzarella, lettuce, tomato, basil pesto

Vegetariano. 75k
Grilled Vegetables, mozzarella, tomato, basil

Ciabatta.

Saporito. 80k
Cooked Ham, artichokes, smoked scamorza, olive paté, sun-dried tomato

Bologna. 90k ♥
Mortadella, Parmesan, balsamic baby onions

Toast Tuna & Ham. 85k ♥
Sourdough, Tuna chunks, Giardiniera pickles, Mayo, Lettuce, Cooked Ham, Gouda melting cheese

Focaccia.

Saporito. 80k
Cooked Ham, artichokes, smoked scamorza, olive paté, sun-dried tomato

Bologna. 90k ♥
Mortadella, Parmesan, balsamic baby onions

Toast Tuna & Ham. 85k ♥
Sourdough, Tuna chunks, Giardiniera pickles, Mayo, Lettuce, Cooked Ham, Gouda melting cheese

Sourdough.

Contadino. 80k
Sliced turkey, melting cheese, Bernese sauce, lettuce, tomato, olive paté

Trento. 85k
Grilled Speck, Caprino cheese, radicchio, mushroom mayo

Caprese. 75k
Fresh mozzarella, tomato, basil, basil pesto

Piadina.

Contadino. 80k
Sliced turkey, melting cheese, Bernese sauce, lettuce, tomato, olive paté

Trento. 85k
Grilled Speck, Caprino cheese, radicchio, mushroom mayo

Caprese. 75k
Fresh mozzarella, tomato, basil, basil pesto

Pizzetta. 35k. ♥

Small pizza, thick soft and crunchy. Margherita topping. (you can add extra toppings!)

PASTRY & CAKES

Check our Display

Il Cornetto. ♥ 25k	Strawberry/Lemon Tart 55k
The ancestor of croissant	Shortcrust pastry filled with pastry cream/lemon cream, topped with strawberry/meringue
Krapfen. 18k	Tiramisù. ♥ 60k
Fried "bombolone" doughnut	The most iconic italian dessert in its true original version. All ingredients homemade
Cartoccio. 18k	Crostatina. ♥ 35k
Fried spiral doughnut, ready to be filled	Small pie filled with Nutella or homemade Apricot and Strawberry jam.
Ciambellone. 18k	Plumcake. 25k
Round and big fried doughnut	Yogurt soft sponge cake
Add your extra filling to the 3 above 13k	Pasticciotto Leccese. ♥ 35k
Pastry Cream / Pastry & Cherry / Apricot Jam / Nutella	Shortcrust casket filled with Pastry cream & Cherry
Saccottino alla Nutella. 35k	Strudel. 35k
Fold cornetto filled with Nutella	Puff Pastry with apple, raisins, nuts, cinnamon and lemon zest
Danish ♥ 35k	Our Cakes 60k
Pastry basket filled with pastry cream. Choose your Topping : Strawberry, Mixberrieus or Peach	Caprese Cake (gluten free), Blueberry Cheesecake, Carrot Cake and others
Almond Cornetto. 35k	
Cornetto stuffed with almond cream	

♥ = Chef's favorite!

Prices does not include 5% service and 10% taxes

Drinks

CAFFETTERIA

Espresso.	22k.
Doppio.	25k.
Macchiato.	25k.
Americano / Long black.	25k.
Piccolo.	28k.
Cappuccino / Flat White.	30k.
Latte.	30k.
Mocha.	30k.
Matcha.	35k.
Affogato.	60k.
Nutellino.	40k.
Caffe' Shakerato.	40k.
Hot chocolate, italian way.	35k.
<i>Extra whipped cream +13k.</i>	
<i>Decaf +5k</i>	
<i>Caramel/Hazelnut/Vanilla +8k</i>	
<i>Soy / Almond / Oat Milk +12k</i>	

TE'

Organic Black Tea	25k.
Organic Green Tea	25k.
Organic Jasmine Tea	25k.
Rose Green Tea	25k.
Pineapple Peach Hibiscus	25k.
Lavender Fennel Chamomile	25k.
<i>Tea Pot for Sharing</i>	40k.
Iced Tea	25k.
Iced Lemon Tea	25k.
Iced Lychee Tea	25k.

BIBITE

OranSoda / LemonSoda	45k.
Chinotto	45k.
S.Pellegrino Aranciata Rossa	45k.
Coca Cola / Coke Zero	30k.
Tonic water / Soda / Sprite	30k.
Orange / Lemon Squash	30k.
San Pellegrino Sparkling Water 750ml	65k.
San Pellegrino Sparkling Water 250ml	45k.
Acqua Panna Still Water 750ml	65k.
Acqua Panna Still Water 250ml	45k.
<i>First bottle of Narmada house water is offered by us, then:</i>	
Narmada House water 500 ml	10k.
Narmada House water 1 L	15k.

SUCCHI DELLA NONNA

Homemade bottled thick juices

Apricot.	35k.
Peach.	35k.
Pear.	35k.
Mix berries.	35k.
Strawberry.	35k.
Tropical.	35k.
Mango.	35k.

SUCCHI FRESCHI

Fresh juices

Easy tropical. pineapple, mango, banana, apple	45k.
Feel Good. watermelon, mango, strawberry, passion	45k.
Pink. dragon fruit, pineapple, strawberry, honey	45k.
Citrus Mix. orange, lemon, lime, ginger	45k.
Green Purifier. spinach, apple, cucumber, lemon, ginger	45k.
Liver Detox. Beetroot, carrot, apple, celery	45k.
Pure Orange. orange	45k.
Make your own: mango / watermelon / carrot dragon fruit / banana pineapple / strawberry	



La Casetta



La Casetta
authentic home style cooking

La Casetta brings the Italian traditional home style cooking into
Bali food culture.

We celebrate simple ingredients and soulful cooking,
honoring regional traditions and all the Italian grandmothers
who cooked before us.



See our picture menu














ANTIPASTI



appetizers



BRUSCHETTE DELLA CASA 	45 K
Toasted sourdough, topped with garlic, fresh tomato and olive oil	
CROSTINI VEGETARIANI MISTI 	60 K
Toasted sourdough with olive pate' and feta cheese / ricotta, zucchini and mint	
CROSTINI MOZZARELLA E PROSCIUTTO 	80 K
Toasted sourdough with melted mozzarella cheese and Italian parma ham	
CROSTINI AL CIAUSCOLO	60 K
Toasted sourdough with typical italian spreadable salami	
CROSTINI MOZZARELLA E ALICI	70 K
Toasted sourdough with melted mozzarella cheese and homemade salted anchovies	
CROSTINI AI FUNGHI 	60 K
Toasted sourdough topped with mixed sauteed mushrooms	
POLPETTE DI MELANZANE 	60 K
Small fried eggplant balls with mozzarella and pecorino cheese	
POLPETTE DI CARNE	75 K
Small fried beef meatballs	
PIZZELLA LA CASETTA 	60 K
Fried pizza with tomato sauce, Italian parmesan cheese and basil	
PANZEROTTI FRITTI 	65 K
Fried pizza stuffed with mozzarella cheese and tomato sauce	
CALAMARI FRITTI	75 K
Fried squid	
CAPRESE 	85 K
Sliced fresh mozzarella cheese, tomatoes, basil and olive oil	
BURRATA 	110 K
Fresh burrata cheese on a bed of cherry tomato with pesto sauce and basil	

TAGLIERI

cold cuts boards

TAGLIERE COLD CUTS & CHEESE 	195 K
Selection of imported and homemade cold cuts, cheeses, homemade jam, homemade giardiniera, nuts, fruits, grissini and taralli. Suggested for 1-2 people	
TAGLIERE XXL 	295 K
Same as above but BIGGER. Suggested for 3-4 people.	

Or customize and "Make Your Own Tagliere" at our Deli!

 vegetarian  vegan  pork  spicy  nuts

+5+10% SERVICE AND GOVERNMENT TAX



CARPACCI



CARPACCIO DI MANZO	110 K
Sliced raw beef fillet with olive oil, Italian shaved Parmigiano cheese on a bed of rocket salad	
CARPACCIO DI TONNO	100 K
Sliced raw tuna, olive oil, crushed pink and black pepper on a bed of rocket salad	
CARPACCIO DI POLPO	100 K
Sliced sous-vide octopus, olive oil and black crushed pepper on a bed of rocket salad	



INSALATONE

big salad bowls


INSALATA DI POMODORI E BASILICO 	45 K
Classic tomatoes salad with onions, basil and olive oil	
INSALATA MISTA 	60 K
Mixed green leaves salad with tomato, onion, mixed olive and carrot	
INSALATA GRECA 	80 K
Cucumber, capsicum, tomatoes, mixed olives, feta cheese on a bed of lettuce	
INSALATA DI POLLO	75 K
Grilled chicken breast, mixed olives on a bed of mixed salad	
INSALATA DI TONNO	75 K
Tuna chunks, tomatoes, mixed olives and capers on a bed of mixed salad	



ZUPPE

soup



MINISTRONE 	85 K
granny style mixed vegetables and legumes soup served with homemade pasta or bread	
CECI 	75 K
Country style chickpeas soup served with homemade pasta or roasted bread	
FAGIOLI 	75 K
Country style beans soup served with homemade pasta or roasted bread	
LENTICCHIE 	75 K
Country style lentil soup served with home made pasta or baked bread	

 vegetarian  vegan  pork  spicy  nuts

+5+10% SERVICE AND GOVERNMENT TAX

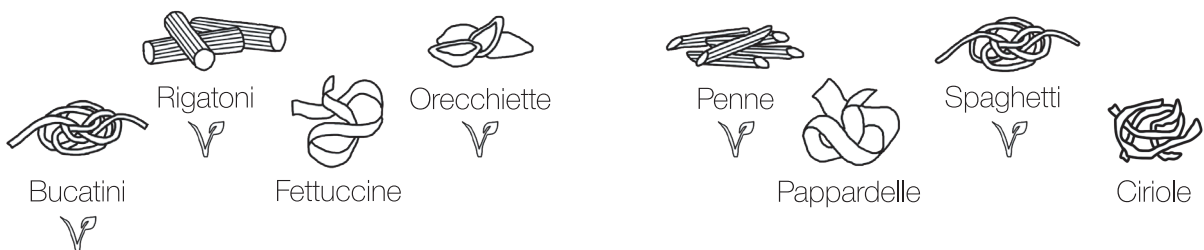


PRIMI PIATTI

first course

SPAGHETTI AGLIO, OLIO E PEPERONCINO  	75 K
Spaghetti with olive oil, garlic and chilli	
PENNE ALL'ARRABBIATA  	80 K
Penne with tomato sauce and chilli	
SPAGHETTI POMODORO E BASILICO 	80 K
Spaghetti with tomato sauce and basil	
SPAGHETTI AL PESTO  	80 K
Spaghetti with fresh basil sauce, nuts, garlic and parmesan cheese	
PENNE RICOTTA E POMODORO 	90 K
Penne with tomato sauce, ricotta cheese and fresh basil	
PENNE CRUDAIOLA 	95 K
Cold pasta with fresh tomatoes, mixed olives, capers, fresh basil and mozzarella cheese	
SPAGHETTI ALLA GRECA 	90 K
Spaghetti with tomato sauce, feta cheese, mixed olives and fresh basil	
RIGATONI ALLA NORMA 	95 K
Rigatoni with tomato sauce, fried eggplants, mozzarella cheese and fresh basil	
SPAGHETTI ALLA CARBONARA 	105 K
Spaghetti with homemade guanciale, egg yolk, b.pepper, parmesan cheese, pecorino romano	
SPAGHETTI AL SUGO DI POMODORO CON POLPETTE	105 K
Spaghetti with tomato sauce and meatballs	
BUCATINI ALL'AMATRICIANA 	105 K
Bucatini with slow cooked tomato sauce, onion, guanciale and pecorino cheese	
BUCATINI ALLA GENOVESE	110 K
Bucatini with beef shank chunks, onion and carrot sauce	

Create your own combination of any sauce with any pasta!
 Gluten free pasta penne or spaghetti available upon request +10k



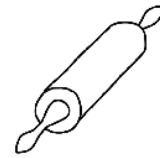
 vegetarian  vegan  pork  spicy  nuts















+5+10% SERVICE AND GOVERNMENT TAX



pasta fatta in casa

home made pasta



LASAGNA CLASSICA 	110 K
Classic lasagna with layers of pasta, bolognese sauce, bechamel and Parmesan cheese		
LASAGNA NAPOLETANA 	110 K
Southern Italy version of lasagna with bolognese sauce, bechamel, boiled eggs, ham and mozzarella cheese		
LASAGNA VEGETARIANA 	95 K
Green lasagna with mixed vegetables, mozzarella cheese, bechamel and basil sauce		
CIRIOLE BROCCOLI E ZUCCHINE 	90 K
Homemade pasta with broccoli, zucchinis and fresh basil		
CIRIOLE SALSICCIA E ASPARAGI 	110 K
Homemade pasta with homemade pork sausage and asparagus sauce		
GNOCCHI ALLA SORRENTINA 	95 K
Homemade potato dumplings with tomato sauce, fresh basil and mozzarella cheese		
FETTUCCINE PANNA E FUNGHI 	95 K
Homemade fettuccini with assorted sauteed mushrooms and cream		
RAVIOLI DI ZUCCA 	95 K
Homemade ravioli stuffed with pumpkin, burnt butter, sage sauce and parmesan cheese		
FETTUCCINE VERDI ALL'ORTOLANA 	90 K
Homemade long spinach pasta with assorted baked vegetables and cream		
RAVIOLI RICOTTA E SPINACI AL SUGO DI POMODORO 	100 K
homemade ravioli stuffed with ricotta cheese and spinach in tomato sauce and basil		
GNOCCHI QUATTRO FORMAGGI 	100 K
Homemade potato dumplings with cream and 4 assorted melted cheese		
RAVIOLI GORGONZOLA E FUNGHI 	110 K
Homemade Ravioli stuffed with ricotta cheese and spinach in mushroom and gorgonzola cheese sauce		
AGNOLOTTI DI BRASATO	110 K
Homemade beef agnolotti in slow cooked braised beef sauce		
AGNOLOTTI PANNA E FUNGHI	110 K
Homemade beef agnolotti in cream and mushroom sauce		
TORTELLI POLLO E FUNGHI AL GORGONZOLA	115 K
Homemade ravioli stuffed with chicken and mushrooms in gorgonzola cheese sauce and a mushroom		
TORTELLI FORMAGGI 	115 K
Homemade tortelli stuffed with mixed cheeses with ham, mushrooms and cream sauce		
BIGOLI AL RAGU' DI ANATRA	110 K
Homemade pasta with minced duck, onion, celery, parmesan cheese and herbs sauce		
PAPPARDELLE AL RAGU BOLOGNESE 	105 K
Homemade pasta with slow cooked minced beef and pork with tomato sauce		

 vegetarian  vegan  pork  spicy  nuts

+5+10% SERVICE AND GOVERNMENT TAX



Primi piatti di mare

first course from the sea



PENNE AL TONNO	95 K
Penne with tuna chunks, capers and tomato sauce	
SPAGHETTI TONNO, OLIVE E CAPPERI	95 K
Spaghetti with tuna, olives and capers	
CIRIOLE AL POLPO	100 K
Homemade pasta with slow cooked octopus and tomato sauce	
SPAGHETTI ALLE VONGOLE	110 K
Spaghetti with clams, garlic and parsley sauteed in white wine reduction sauce	
FETTUCCHINE VERDI CON GAMBERI E ZUCCHINE	95 K
Home made spinach pasta served with shrimps and zucchini sauce	
ORECCHIETTE ALLO SCOGLIO	115 K
Orecchiette pasta with mixed steamed shrimps, octopus, clams, squid, olive oil and garlic	



SECONDI

main course

VEGETARIANO 	80 K
Assorted baked vegetables, spinach, mashed potatoes and mixed salad	
MELANZANE ALLA PARMIGIANA 	95 K
Layers of fried eggplants, tomato sauce and mozzarella cheese, served with small cup of mixed salad	
COTOLETTA DI POLLO	90 K
Deep fried chicken cutlet in breadcrumbs served with mashed potatoes	
COTOLETTA DI MANZO	115 K
Deep fried sirloin beef cutlet in breadcrumbs served with mashed potatoes	
SALSICCE E FRIARIELLI 	110 K
Grilled Italian home made pork sausage served with lightly spicy steamed green vegetable	
SCALOPPINE AL VINO	115 K
Beef escalopes in white wine sauce served with baked rosemary baby potatoes	
SCALOPPINE ALLA SALVIA E LIMONE	115 K
Beef escalopes in sage and lemon sauce served with baked rosemary baby potatoes	
SCALOPPINE AI FUNGHI	115 K
Beef escalopes with sauteed mushroom served with baked rosemary baby potatoes	

 vegetarian  vegan  pork  spicy  nuts

+5+10% SERVICE AND GOVERNMENT TAX

FILETTO DI BUFALO ALLA GRIGLIA	130 K
200 gr. of imported buffalo tenderloin served with baby baked rosemary potatoes	
FILETTO DI MANZO AL GORGONZOLA	150 K
200 gr. of beef tenderloin served with gorgonzola sauce and mix salad	
TAGLIATA RUCOLA, GRANA E POMODORINI	140 K
200 gr. of sliced imported buffalo tenderloin on a bed of rucola, cherry tomatoes and topped with shaved italian parmigiano cheese	
GRIGLIATA MISTA DI CARNE 	135 K
Mixed grilled meats of chicken boneless leg, imported buffalo tenderloin and homemade pork sausage	



Secondi di Mare



main course from the sea

RED SNAPPER ALL'ACQUA PAZZA	135 K
Red snapper fillet, white wine reduction, tomatoes and garlic served with mashed potatoes	
ORATA CAPPERI E OLIVE	130 K
Seabream fillet, capers, green olives, sun-dried tomatoes, lemon, served with mix salad	
CALAMARI ALLA GRIGLIA	100 K
Grilled squid served with a small cup of mix salad	
TRANCIO DI TONNO ALLA GRIGLIA	120 K
Sesame crusted grilled tuna fillet served with a small cup of mixed salad	
GRIGLIATA MISTA DI PESCE	145 K
Mixed grilled seafood of tuna fillet, prawns and calamari served with a small cup of mix salad	



CONTORNI E VERDURE



side dishes

PATATE FRITTE 	45 K
Homemade thinly sliced chips OR french fries stick fried potatoes	
SPINACI BURRO E PARMIGIANO 	50 K
Spinach with butter and parmesan cheese	
CAPONATA AL FORNO 	60 K
Oven baked mixed vegetables	
FRIARIELLI  	50 K
Lightly spicy sauteed green vegetable	
PURE' DI PATATE 	55 K
Mashed potatoes with butter, milk and nutmeg	

 vegetarian  vegan  pork  spicy  nuts

+5+10% SERVICE AND GOVERNMENT TAX



PIZZA NAPOLETANA

PIZZA MARINARA	80 K
Tomato sauce, roast garlic, oregano, capers, homemade salted anchovies	
PIZZA MARGHERITA 	90 K
Tomato sauce, mozzarella cheese, parmesan cheese and basil	
PIZZA VEGETARIANA 	90 K
Tomato sauce, mozzarella cheese, mixed vegetables and olives	
PIZZA AL PESTO GENOVESE 	90 K
Basil sauce, cream, mozzarella cheese and olives	
PIZZA GORGONZOLA 	100 K
Mozzarella and gorgonzola cheese	
PIZZA QUATTRO FORMAGGI 	115 K
Cream, mozzarella cheese, gorgonzola cheese, Italian parmigiano and feta cheese	
PIZZA HAWAIANA 	95 K
Not so Italian styled pizza: tomato sauce, mozzarella cheese, cooked ham and for some unknown reason...pineapple	
PIZZA SALAME 	105 K
Tomato sauce, mozzarella cheese and salami	
PIZZA DIAVOLA  	105 K
Tomato sauce, mozzarella cheese, spicy salami and chilli flakes	
PIZZA BOSCAIOLA 	110 K
Tomato sauce, mozzarella cheese, mushrooms and home made Italian bacon	
PIZZA MEAT LOVERS 	110 K
Tomato sauce, mozzarella cheese, cooked ham, salami and bacon	
PIZZA LA CASETTA 	125 K
Tomato sauce, mushrooms, gorgonzola cheese, rocket salad and Italian parma ham	
PIZZA PROSCIUTTO E FUNGHI 	120 K
Tomato sauce, mozzarella cheese, italian parma ham and mushrooms	
PIZZA QUATTRO STAGIONI 	115 K
Tomato sauce, mozzarella cheese, mushrooms, cooked ham, artichokes, olives and oregano	
PIZZA CAPRICCIOSA 	125 K
Tomato sauce, mozzarella cheese, cooked ham, artichokes, salami, mushrooms and olives	
PIZZA AL TONNO	90 K
tomato sauce, mozzarella cheese, tuna, onions and oregano	
PIZZA LUCIANO 	100 K
Pesto sauce, homemade sausage, friarielli, mozzarella cheese	

 vegetarian  vegan  pork  spicy  nuts

+5+10% SERVICE AND GOVERNMENT TAX

EXTRAS

Mushrooms 15g	15 K	Prosciutto di parma 15g	30 K
Rucola 25g	15 K	Bacon 20g	20 K
Parmesan cheese 5g	15 K	Cooked Ham 15g	20 K
Mozzarella 40g	20 K	Salami 15g	20 K
Gorgonzola 10g	30 K	Home made anchovies 10g ...	20 K



DOLCI
—
desserts



CROSTATA CON MARMELLATA DI FRUTTA	55 K
Granny home made fruit jam tart	
TIRAMISU	60 K
Homemade mascarpone, savoiardi biscuits, egg yolks and 3 different coffee	
CHOCOLATE MOUSSE	55 K
Homemade chocolate mousse with a touch of whipped cream	
PANNA COTTA AI FRUTTI DI BOSCO	55 K
Homemade cream steamed pudding topped with strawberry and blueberry	
AFFOGATO	60 K
Icecream flavour of your choice drowned in espresso coffee	
PIZZA FRITTA ALLA NUTELLA	60 K
Fried pizza with nutella on top	
CAKE OF THE DAY	60 K / Slice
Ask for the fresh daily production	



GELATO
—
desserts



IL GELATO	25 K / Scoop
Ice cream, choice of vanilla, chocolate, coffee, pistachio, mango or milk creamy cherry	



We provide house party catering.
Ask for our catering list to our staff.

+5+10% SERVICE AND GOVERNMENT TAX