

B C I O

ITALIAN KITCHEN

*Buon
appetito!*





Polipo e Patate

ANTIPASTI

(Appetisers)

Parmigiana di Melanzane (Eggplant Parmigiana)

Deep Fried Eggplant, San Marzano Tomato Sauce DOP, Fior di Latte Mozzarella, Smoked Provola, Grana Padano Cheese, Basil Oil

34

Vitello Tonnato (Veal Carpaccio With Tuna Sauce)

Thinly Sliced Roasted Italian Veal, Tonnata Sauce, Capers Fruit

48

Fritto di Mare (Deep Fried Seafood)

Deep-Fried Squid, Tiger Prawns, Crispy Crab, Red Snapper, Tartare Sauce, Lemon Wedge

52

Tartare di Tonno (Yellowfin Tuna Tartare)

Sashimi-Grade Yellowfin Tuna, Lime, Capers, Cherry Tomato Confit, Creamy Burrata, Ponzu Pearls, Crispy Crostini

52

Polipo e Patate (Octopus & Potato)

Mediterranean Octopus, Spring Potatoes, Heirloom Cherry Tomatoes, Ligurian Taggiasche Olives, Lemon Zest, Basil Oil

54

Burrata Con Guazzetto di Datterino (Burrata Cheese)

Creamy Burrata Cheese, Marinated Heirloom Cherry Tomato Confit, Pesto Crostini, Basil Oil

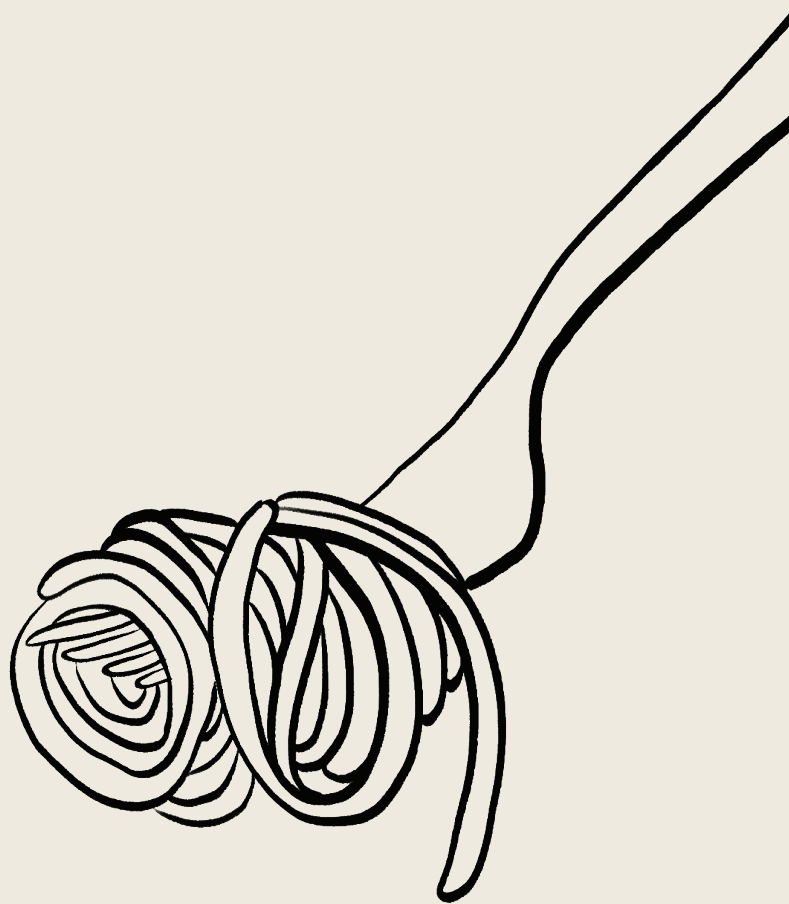
48



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Tagliatelle al Ragu di Agnello





PRIMI

(Pasta, Risotto)

Trofie Pesto Burrata & Gamberi (Trofie Pasta With Prawns & Burrata)  	52
<i>Homemade Trofie Pasta, Basil Pesto Sauce, Tiger Prawns, Creamy Burrata Cheese, Toasted Pine Nuts</i>	
Ravioli Ricotta e Melanzane (Ricotta Cheese & Eggplant Ravioli)   	52
<i>Handmade Stuffed Pasta, San Marzano Tomato Sauce DOP, Deep Fried Eggplant, Ricotta Cheese, Fresh Basil</i>	
Rigatoni alla Carbonara (Classic Carbonara) 	44
<i>Tube Pasta, Pecorino Romano DOP, 24 Month Aged Parmigiano Reggiano, Smoked Duck Breast, Black Pepper, Egg Yolk</i>	
Linguine ai Frutti di Mare (Seafood Linguine Pasta)   	64
<i>Mancini Linguine, Tiger Prawns, Squid, Live Sabah Clams, NZ Live Mussels, Cherry Tomatoes, Boston Lobster Bisque, Chilli, White Wine — *Also available with Risotto</i>	
Spaghetti alla Chitarra Aglio Olio E Peperoncino   	44
<i>(Homemade Spaghetti With Aglio Olio Style) Homemade Chitarra Spaghetti, EVO Oil, Garlic, Chilli Pady, Habanero, 24 Months Parmigiano Reggiano Creamy Sauce</i>	
Tagliatelle al Ragu di Agnello (Tagliatelle Lamb Ragout) 	48
<i>Homemade Tagliatelle, Slow Cooked Lamb Ragout, Selection of Mushrooms, Smoked Provola Flambe</i>	
Mafalde al Tartufo (Mafalde With Truffle Sauce) 	58
<i>Mafalde Pasta, Beef Sausage, Mix Forest Mushrooms, Parmigiano Reggiano, Creamy Truffle Sauce</i>	



Tagliata di Manzo
alla Griglia

SECONDI

(Main Courses)

Carrè di Agnello (Rack of Lamb) *2/3 pax 🌿🍷 <i>Frenched Cut Rack of Lamb, Roasted Vegetables & Potatoes, Red Wine Sauce, Maldon Salt, Roasted Garlic</i>	288
Polipo Grigliato (Grilled Spanish Octopus) 🌿🐙 <i>Charcoal-Grilled Octopus, Mashed Potatoes, Marinated Heirloom Cherry Tomato Confit, Lemon Cappers Sauce</i>	98
Guancia di Manzo (Wagyu Beef Cheek) 🌿🍷 <i>Slow Cooked Wagyu Beef Cheek, Red Wine Beef Reduction, Mashed Potato, Mix Mushrooms</i>	108
Filetto di Dentice (Red Snapper Fillet) 🐟🌿 <i>Pan-Seared Red Snapper Fillet, Asparagus, Roasted Potatoes, Heirloom Cherry Tomatoes, Lemon Cappers Sauce</i>	72
Tagliata di Manzo alla Griglia (Charcoal Grilled Black Angus Ribeye) 🌿🍷 <i>Grilled Black Angus Ribeye (250g), Roasted Potatoes, Cherry Tomatoes, Parmigiano Reggiano, Rocket Salad, Balsamic Reduction, Red Wine Sauce</i>	168
Free Range Organic Charcoal-Grilled Chicken <i>Half Free-Range Organic Chicken, Roasted Potatoes, Grilled Seasonal Vegetables, House-Made Chimichurri</i>	68





Burrata & Basil Pesto

BACIO

PIZZE

(Pizza)

Classic

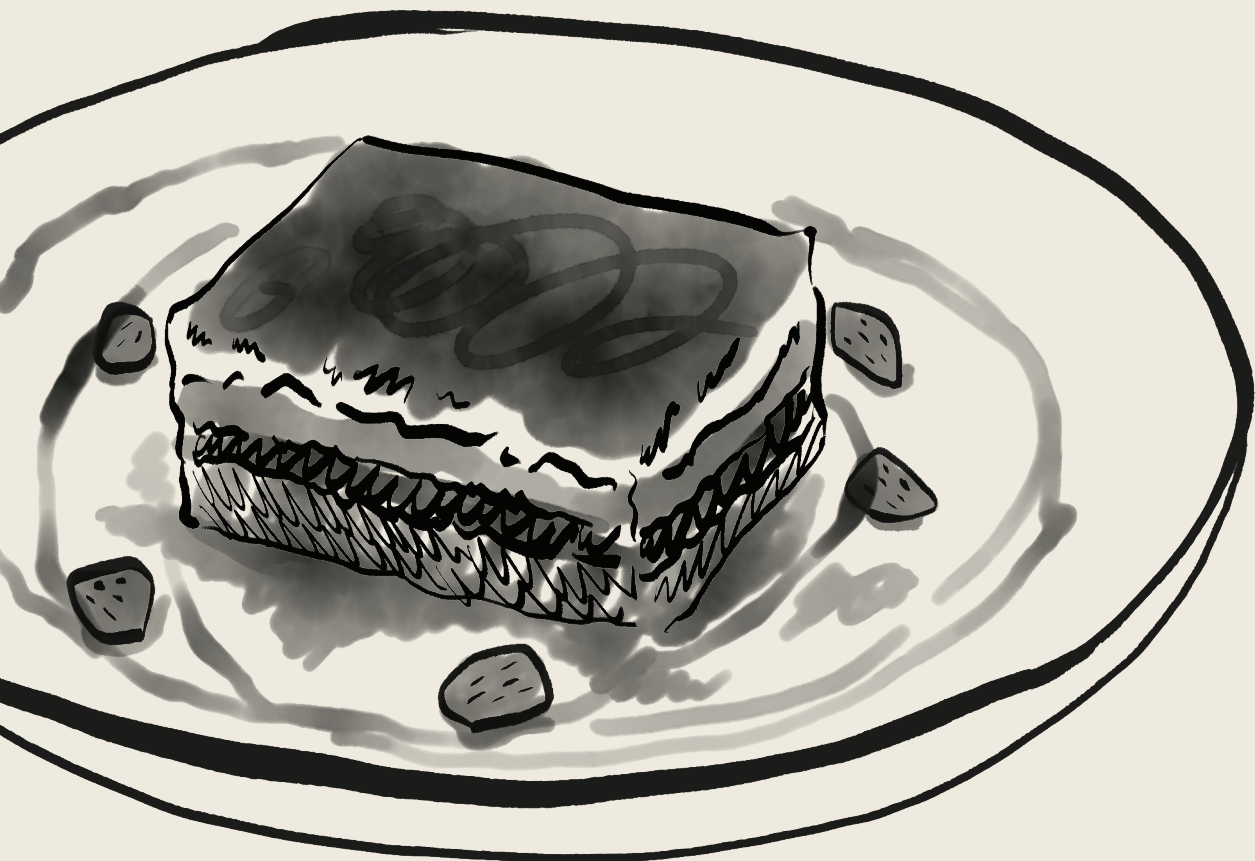
- Margherita** 🌿 42
San Marzano Tomato Sauce DOP, Fiordilatte Mozzarella, Parmesan Cheese, Basil, EVO Oil
- Capricciosa** 58
San Marzano Tomato Sauce DOP, Fiordilatte Mozzarella, Italian Turkey Ham, Porcini Mushroom, Cherry Tomatoes, Basil, Parmesan Cheese, EVO Oil
- Diavola** 🌶️ 58
San Marzano Tomato Sauce DOP, Fiordilatte Mozzarella, Italian Beef Salami, Nduja Sausage, Burrata Cheese, Basil, Parmesan Cheese, Chilli Oil
- Montanara** 65
San Marzano Tomato Sauce DOP, Fiordilatte Mozzarella Cheese, Beef Bresaola, Rocket Salad, Cherry Tomatoes, Shaved Parmesan Cheese & EVO Oil
- Truffle Mushroom** *White pizza 🌿 ○ 58
Fiordilatte Mozzarella Cheese, Cream, Italian Black Truffle Paste, Porcini Mushrooms, Truffle Mayo
- 5 Formaggi** *White pizza 🌿 🧀 52
Fiordilatte Mozzarella, Cream, Parmesan & Pecorino Cheese, Blue Cheese, Smoked Scamorza, Walnuts & Honey
- All Meat** 60
San Marzano Tomato Sauce DOP, Fiordilatte Mozzarella Cheese, Beef Sausage, Beef Porchetta, Turkey Ham, Basil, EVO Oil

Fried & Baked

- Burrata & Basil Pesto** 🌿 🧀 58
Roasted San Marzano Tomato Sauce DOP, Burrata Cheese, Basil Pesto, Cherry Tomatoes, Pine Nuts, Parmesan Cheese & Basil Oil
- Tartare di Tonno e Burrata** 🐟 64
Roasted San Marzano Tomato Sauce DOP, Burrata Cheese, Raw Yellowfin Tuna Tartare, Lime Zest, Sesame Seeds & Basil Oil



*La vita è breve,
ma è anche dolce*



DOLCI

(Desserts)

Tiramisu 🍷 🌿 ○

Lady Finger Biscuits, Mascarpone Cream, Caffe Espresso

28

Pannacotta

Silky Pannacotta, Tonka Bean, Amarena Cherry Sauce, Chocolate Crumble

26

Tortino al Cioccolato 🌿 ○

64% Cemoi Dark Chocolate Lava Cake, Vanilla Gelato

30

Affogato al Caffe 🌿 ○

Vanilla Gelato, Single Espresso

24

Chocolate Mousse 🌿 ○ 🍷

Cemoi Dark Chocolate, Olive Oil Biscuit Crumble, Vanilla Gelato

28





*Dolce
far niente*

DRINKS

COFFEE

Espresso	10
Macchiato	11
Long Black	12
Cappuccino	14
Hot/Ice Latte	14

FRUIT JUICE

Vitamin C <i>Orange, Lemon</i>	15
Mixed <i>Orange, Green Apple, Carrot</i>	15
Detox <i>Beetroot, Green Apple, Carrot, Lemon, Ginger</i>	15

COOLERS

Orange Cooler <i>Passion Fruit Pulp, Lime Juice, Fresh Orange Juice, Tonic Water</i>	22
Wild Forest Tea Cooler <i>Premium Earl Grey Tea, Wild Fruits Pulp, Tonic Water, Cherry Amarena Fabbri</i>	25
Passion Fruit Ice Tea <i>Premium Black Tea, Fabbri Sweet & Sour Passion Fruit</i>	25

WATER

Acqua Panna <i>(Still) 750ml</i>	21
San Pellegrino <i>(Sparkling) 750ml</i>	21
Filtered Still or Sparkling Water <i>(Bottomless)</i>	2

TEA

Earl Grey <i>London Tea Exchange</i> <i>Black Tea</i>	15
English Breakfast <i>Black Tea</i>	15
Sencha Ginger <i>Green Tea</i>	15
Sencha Sakura <i>Green Tea</i>	15
Milk Oolong <i>Oolong Tea</i>	15
Bora Bora <i>Fruit Tea</i>	15





Whisky Sour

Bellini

ALCOHOLIC DRINKS

DRAUGHT BEER



Paulaner (1 x ½ pint)	28
Promotion (3 x ½ pint)	75
Promotion (5 x ½ pint)	115

WHISKY

30 ml/1 bot

Singleton (12 years) <i>Single malt, Scotch</i>	24/500
Deanston Virgin Oak <i>Single malt, Scotch</i>	21/425
Bunnahabhain S. <i>Single malt, Scotch</i>	28/570
Arran Malt Barrel R. <i>Single malt, Scotch</i>	23/460
Bushmills (10 years) <i>Single malt, Scotch</i>	28/545
Black Bottle Whisky <i>Blended malt, Scotch</i>	19/390
Monkey Shoulder <i>Blended malt, Scotch</i>	23/480
Jura (18 years) <i>Single malt, Scotch</i>	48/980

DIGESTIFS

Limoncello Silvio Carta	22
Grappa Poli <i>(10 years in Oak Barrel)</i>	38

COCKTAILS

Mojito <i>Rum, Lime, Brown Sugar, Soda, Mint</i>	36
Margarita <i>Lime Juice, Tequila, Cointreau, Salt</i>	36
Whisky Sour <i>Egg White, Whisky, Angostura Bitter, Lime</i>	42
Tequila Sunrise <i>Tequila, Orange Juice, Granatine Syrup</i>	36
Bellini <i>Prosecco Wine, Peach Puree</i>	44
Negroni <i>Gin, Sweet Vermouth, Campari</i>	48
Aperol Spritz <i>Prosecco Wine, Aperol, Orange Slice</i>	44
Sangria <i>Brandy, Cointreau, Red Wine, Lemon, Fruits</i>	44
Gin & Tonic <i>Tanqueray No. Ten Gin & Italian Tonic Water Malafemmena</i>	48

DIETARY & ALLERGY GUIDE

Vegetarian		Nuts	
Chilli		Alcohol	
Gluten-Free		Egg	
Mollusc/Shellfish		Fish	

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