

# NOOQ TRATTORIA & BAR

## AUTHENTIC TASTE OF ITALY

### STUZZICHINI - TASTY BITES



|                                                                                          |                |
|------------------------------------------------------------------------------------------|----------------|
| <b>POLPETTINE AL POMODORO</b><br>BEEF MEATBALLS WITH TOMATO SAUCE, BASIL                 | RP 120K   \$ 7 |
| <b>ARANCINI</b><br>CRUNCHY RICE BALLS, BEEF, GREEN PEAS, MOZZARELLA                      | RP 120K   \$ 7 |
| <b>BRUSCHETTA</b><br>GRILLED BREAD WITH TOMATOES, OLIVE OIL & GARLIC.                    | RP 79K   \$ 4  |
| <b>MONTANARINA</b><br>TOMATO SAUCE, BASIL, STRACCIATELLA AND PARMESAN                    | RP 60K   \$ 3  |
| <b>CROCCHETTE DI MELENZANE E FUNGHI</b><br>EGGPLANT AND MUSHROOMS CROQUETTES WITH CHEESE | RP 110K   \$ 7 |
| <b>ITALIAN MARINATED OLIVES</b>                                                          | RP 95K   \$ 6  |
| <b>CALAMARI FRITTI</b><br>CRUNCHY CALAMARI RINGS SERVED WITH LEMON                       | RP 120K   \$ 7 |

### ANTIPASTI - STARTERS

|                                                                                                                          |                 |
|--------------------------------------------------------------------------------------------------------------------------|-----------------|
| <b>VITELLO TONNATO</b><br>THINLY SLICED ROASTED VEAL LOIN, WITH TONNATO SAUCE, CAPERS, PICKLED BEETROOT, CROUTONS        | RP 140K   \$ 8  |
| <b>SAUTE DI VONGOLE</b><br>CLAMS SAUTEED WITH WHITE WINE, GARLIC, PARSLEY                                                | RP 120K   \$ 7  |
| <b>CAPONATA E BURRATINA</b><br>VEGETABLES STEW WITH SMALL BURRATA CHEESE                                                 | RP 170K   \$ 10 |
| <b>INSALATA TROPICALE</b><br>LOMBOK FARM SALAD, OLIVES, ASPARAGUS, CHERRY TOMATOES, AVOCADO AND CASHEW NUTS, GREEN BEANS | RP 120K   \$ 7  |
| <b>ADD CHICKEN BREAST- RP 45K - TUNA RP 70K - PRAWNS RP 95K</b>                                                          |                 |
| <b>MINISTRONE DI VERDURE</b><br>MIX VEGETABLES SOUP                                                                      | RP 130K   \$ 8  |



### SECONDI PIATTI - MAIN COURSE



|                                                                                                                                |                 |
|--------------------------------------------------------------------------------------------------------------------------------|-----------------|
| <b>SCALOPPINE DI POLLO AI FUNGHI</b><br>ORGANIC CHICKEN, MUSHROOMS SAUCE, ASPARAGUS & POTATO FRIES                             | RP 190K   \$ 11 |
| <b>GAMBERONI AL VINO BIANCO</b><br>JUMBO PRAWNS IN WHITE WINE SAUCE, VEGETABLES STEW.                                          | RP 270K   \$ 16 |
| <b>PARMIGIANA DI MELENZANE</b><br>OVEN BAKED EGGPLANT, TOMATO, MOZZARELLA, BASIL & PARMESAN CHEESE                             | RP 155K   \$ 9  |
| <b>TAGLIATA DI MANZO</b><br>BEEF TENDERLOIN 250gr WITH GARDEN SALAD, PARMIGIANO SHAVES OLIVE OIL AND ACETO BALSAMICO DI MODENA | RP 450K   \$ 28 |
| <b>COTOLETTA DI TONNO</b><br>BREADED TUNA STEAK WITH LOMBOK FARM SALAD & LEMON & TARTARE SAUCE                                 | RP 180K   \$ 11 |

### PASTA



|                                                                                                                          |                 |
|--------------------------------------------------------------------------------------------------------------------------|-----------------|
| <b>ROSA DI GENOVESE</b><br>HOMEMADE PASTA-WITH BEEF & ONION RAGU FILLING, PARMESAN SAUCE                                 | RP 170K   \$ 10 |
| <b>LINGUINE AI FRUTTI DI MARE</b><br>PASTA WITH CLAMS, CALAMARI, SHRIMPS, SWORDFISH, MUSSELS.                            | RP 155K   \$ 9  |
| <b>RAVIOLI RICOTTA E SPINACI AL PESTO TRAPANESE</b><br>SPINACH AND RICOTTA FILLING, DRIED TOMATO, BASIL AND ALMOND PESTO | RP 155K   \$ 9  |
| <b>GNOCCHI ALLA SORRENTINA</b><br>POTATO GNOCCHI, TOMATO, MOZZARELLA, PARMESAN & BASIL AU GRATIN                         | RP 120K   \$ 7  |
| <b>PENNE GORGONZOLA ASPARAGI E ANACARDI</b><br>GORGONZOLA CHEESE SAUCE, ASPARAGUS AND CASHEW NUTS                        | RP 155K   \$ 9  |
| <b>LINGUINE ALL'ARAGOSTA</b><br>PASTA WITH SLIPPER LOBSTER, CHERRY TOMATOES & PARSLEY                                    | RP 275K   \$ 18 |
| <b>TAGLIATELLE FUNGHI PORCINI E GAMBERI</b><br>PASTA WITH MUSHROOMS AND PRAWNS                                           | RP 170K   \$ 10 |
| <b>SPAGHETTI ALLE VONGOLE</b><br>SPAGHETTI PASTA WITH CLAMS, GARLIC, CHILI AND PARSLEY                                   | RP 135K   \$ 8  |
| <b>ORECCHIETTE VERDURE E SALSICCIA</b><br>SMALL EARS SHAPED PASTA WITH VEGGIES & BEEF SAUSAGE                            | RP 125K   \$ 7  |
| <b>PACCHERI AL RAGU NAPOLETANO</b><br>SLOW COOKED BEEF IN TOMATO SAUCE AND PARMESAN CHEESE                               | RP 155K   \$ 9  |
| <b>TORTELLINI DI CARNE</b><br>WITH CHICKEN CONSOMME OR BOLOGNESE SAUCE                                                   | RP 155K   \$ 9  |
| <b>FETTUCCINE AL RAGU DI AGNELLO E PORCINI</b><br>MINCED LAMB AND MUSHROOMS WHITE SAUCE, WITH HERBS AND PECORINO         | RP 170K   \$ 10 |
| <b>RIGATONI ALL'AMATRICIANA</b><br>ONION, BACON, ROSEMARY, CHILI, CHERRY TOMATO SAUCE, PECORINO                          | RP 135K   \$ 8  |



GLUTEN FREE PASTA AVAILABLE

### PIZZA



|                                                                                                                                             |                                  |
|---------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------|
| <b>MARINARA</b><br>TOMATO SAUCE, GARLIC, OREGANO, OLIVE OIL                                                                                 | RP 90K   \$ 5                    |
| <b>MARGHERITA</b><br>MOZZARELLA, TOMATO SAUCE, BASIL, OLIVE OIL                                                                             | RP 120K   \$ 7                   |
| <b>DIAVOLA</b><br>TOMATO SAUCE, MOZZARELLA, DRY CHILI & SPICY SALAME, CHILI OIL                                                             | RP 150K   \$ 9                   |
| <b>4 FORMAGGI</b><br>GORGONZOLA, MOZZARELLA, PARMESAN, SCAMORZA                                                                             | RP 160K   \$ 10                  |
| <b>HAPPY BELLY</b><br>MOZZARELLA, SCAMORZA, NOOQ SEMI-DRIED TOMATOES, WAGYU BACON, KING OYSTER MUSHROOMS, ROSEMARY OIL                      | RP 160K   \$ 10                  |
| <b>PIZZA FRITTA</b><br>DEEP FRIED PIZZA STUFFED WITH TOMATO MOZZARELLA, BASIL                                                               | RP 160K   \$ 10                  |
| <b>POLPETTE E BURRATA</b><br>TOMATO SAUCE, MOZZARELLA, BASIL, MEATBALLS, BURRATA                                                            | RP 160K   \$ 10                  |
| <b>NOOQ</b><br>MOZZARELLA, PESTO TRAPANESE, PRAWNS, VEGGIES, BURRATA<br><b>ADD ON</b><br>MOZZARELLA, ANCHOVIES, SAUSAGE, MUSHROOMS, VEGGIES | RP 160K   \$ 10<br>RP 45K   \$ 3 |

### DOLCI - DESSERTS

|                                                                                                |                         |
|------------------------------------------------------------------------------------------------|-------------------------|
| <b>TORTA CAPRESE</b><br>CHOCOLATE & ALMOND CAKE, WITH VANILLA GELATO                           | RP 85K   \$ 5           |
| <b>BABA NAPOLETANO</b><br>SPONGE CAKE SOAKED WITH RUM SYRUP, SERVED WITH PASTRY CREAM          | RP 85K   \$ 5           |
| <b>TIRAMISU AL PISTACCHIO</b><br>MASCARPONE CREAM WITH COFFEE, LADY FINGER COOKIES & PISTACHIO | RP 125K   \$ 8          |
| <b>DELIZIA A LIMONE</b><br>SPONGE CAKE WITH LEMON CHANTILLY CREAM AND LIMONCELLO               | RP 85K   \$ 5           |
| <b>GELATI &amp; SORBETTI</b><br>HAZELNUT, PISTACHIO, VANILLA, CHOCOLATE, LEMON, STRAWBERRY     | RP 50K   \$ 3 PER SCOOP |



GLuten free



Signature dish

ALL PRICES ARE IN THOUSAND RUPIAH AND SUBJECT TO 11% GOVERNMENT TAX & 10% SERVICE CHARGE.



# NOOQ TRATTORIA & BAR

## AUTHENTIC TASTE OF ITALY

### BIBITE ANALCOLICHE- NON ALCOHOLIC DRINKS

#### ACQUA MINERALE - MINERAL WATER RP 75K | \$4

SAN PELLEGRINO - SPARKLING 0.75CL  
ACQUA PANNA - STILL 0.75CL

#### CAFFE - COFFEE RP 50K | \$3

ESPRESSO  
HOT CAPPUCCINO  
COLD CAPPUCCINO



#### SAN PELLEGRINO SOFT DRINKS RP 60K | \$3

CHINOTTO  
ORANGE  
RED ORANGE  
LEMONADE

#### SUCCHI - FRESH JUICE RP 55K | \$3

ORANGE  
PINEAPPLE  
WATER MELON



### CENTRIFUGATI - HEALTHY JUICES RP 70K | \$4

CLEANSER-APPLE, BEETROOT, CARROT, GINGER  
POWER- APPLE, CARROT, LEMON, BANANA, ORANGE  
ANTI-STRESS-BANANA, AVOCADO, GINGER, LEMON

### BREW ME FINE TEA- HOT OR WITH ICE RP 40K | \$2

ROYAL EARL GREY  
MINTY BREEZE  
CHAMOMILE  
JASMINE TEA  
TROPICAL MANGO  
ORIENTAL GREEN



### APERITIVI

RP 150K | \$9

#### SPRITZ

APEROL, PROSECCO, SODA, ORANGE  
NEGRONI

GIN, CAMPARI, VERMOUTH, ORANGE

#### ROSSINI

PROSECCO AND STRAWBERRY PUREE

#### HUGO

ELDERFLOWER, LIME, MINT, PROSECCO, SODA

#### AMERICANO

CAMPARI VERMOUTH ROSSO AND SODA

#### GARIBALDI

CAMPARI, ORANGE



### COCKTAIL CLASSICI

#### MOJITO

RP 110K | \$6

#### PINA COLADA

RP 110K | \$6

#### ESPRESSO MARTINI

RP 160K | \$10

#### MOSCOW MULE

RP 110K | \$6

#### MARGARITA

RP 175K | \$11

#### MAITAI

RP 110K | \$6

#### ILLUSION

RP 200K | \$12

#### SINGAPORE SLING

RP 185K | \$11

#### CAPIROSKA

RP 110K | \$6

HAPPY  
HOURS

5-7 PM

BUY 1 GET 1 FREE

\*COCKTAILS  
ONLY

#### BINTANG BEER RP 65K | \$4



### VINI ITALIANI - ITALIAN WINES

#### ROSSO - RED

#### GLASS

NEGRAMARO I MURI

RP 110K | \$6

CHIANTI DA VINCI

RP 110K | \$6

#### BIANCO - WHITE

VERMENTINO DA VINCI

RP 110K | \$6

CHARDONNAY IL PUMO

RP 110K | \$6

ZISOLA SICILIA DOC

RP 145K | \$9

#### BOLLICINE - SPARKLING

JEPUN ROSE

RP 110K | \$6

#### ROSE

MERLOT - FANTINI

RP 119K | \$7



### VINI ITALIANI - ITALIAN WINES

#### ROSSO - RED

#### BOTTLE

NEGRAMARO I MURI

RP 520K | \$32

CHIANTI DA VINCI

RP 495K | \$30

AMARONE CORTE GIARA

RP 2025K | \$126

BRUNELLO DI MONTALCINO

RP 2430K | \$152

BATASIOLO BAROLO

RP 3420K | \$213

#### BIANCO - WHITE

VERMENTINO DA VINCI

RP 495K | \$31

CHARDONNAY IL PUMO

RP 520K | \$32

ZISOLA SICILIA DOC MAZZEI

RP 720K | \$43

#### BOLLICINE - SPARKLING

PROSECCO DA VINCI

RP 625K | \$39

JEPUN ROSE - HATTEN

RP 410K | \$25

#### ROSE

MERLOT - FANTINI

RP 599K | \$37

#### DOLCI - DESSERT WINES

MOSCATO BOTTEGA

RP 520K | \$32

BRACHETTO D'ACQUI BATASIOLO

RP 699K | \$43

#### DIGESTIVO - DIGESTIVES LIQUOR RP 50K | \$3

