

# BVLGARI

RESORT BALI

## COCKTAILS

### **Bulgari Cocktail**

Gin, Aperol, orange, lime, pineapple

### **Botanical Spritz**

Tomato shrub, orange coriander cordial, Bellavista Brut

### **Southern Potato Spritz**

Potato Campari, Bellavista brut

### **Negroni al Cioccolato**

Tanqueray, Campari, chocolate-infused whiskey

### **Il Mito**

Gin, vodka, tequila, arak Bali, pineapple cordial, vanilla green tea

### **L'Allegro**

Whiskey, Cointreau, lemon cordial, soda

### **Corallo**

Artisanal spiced arak Bali, mango Aperol, coconut, mango caviar

## MOCKTAILS

### **Consol**

Pandan, coconut water, pineapple hydrosol, kaffir lime zest

### **Bali Beauty**

Coconut milk, pineapple, grapefruit, lime, agave

### **Brezza**

Longan, lemon, tarragon

*Full drink list to be provided upon request*

# PIZZA BAR

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## PIER DANIELE SEU

### PIZZA

#### MARGHERITA DOP (Veg)

*Roasted San Marzano tomatoes, fior di latte "treccia",  
Parmigiano Reggiano, basil, Seu mixed pepper*  
440

#### SUPER CAPRICCIOSA

*Roasted cooked ham and artichokes, fior di latte "treccia",  
Soft-boiled egg, semi-dried cherry tomatoes, mushroom cream,  
Black olive powder, coral mizuna*  
680

#### VARIAZIONE DI ZUCCHINE (Veg)

*Zucchini cream, roasted zucchini, smoked Provola cheese, zucchini flowers,  
zucchini cream "alla scapece", Parmigiano Reggiano, mint*  
560

#### INDIAVOLATA

*San Marzano with nduja, spianata calabra, stracciatella,  
mild chimichurri, chili compote, black olive powder*  
640

#### FORMAGGI E LIMONE (Veg)

*Parmigiano Reggiano cream, buffalo mozzarella, blue cheese, lemon jam,  
Parmigiano Reggiano, fresh thyme, lemon zest*  
580

#### COCKTAIL DI GAMBERI

*Roasted San Marzano tomatoes, shrimp bisque, pink prawn tartare,  
Roasted lettuce cream, pink sauce, baby leaves, black olive powder*  
880  
Add Oscietra caviar 750

#### TARTARE

*Braised onion and beetroot cream, fior di latte, beef tartare,  
Savory zabaglione, fried capers, pickled onion, micro leaves*  
860

### DESSERT

#### TIRAMISÙ (Veg, N)

280

#### FIOR DI FRAGOLA (Veg, N)

*Whipped ricotta and lime, strawberries in osmosis, strawberry purée,  
Strawberry compote, mint, sugared almonds*  
480  
One slice 180



## BY THE GLASS

### BELLAVISTA

*Grande Cuvée Alma Brut*  
850

### BELLAVISTA

*Rosé Millesimato Brut*  
950

### MAZZEI

*Tenuta Belguardo, Vermentino*  
505

### FANTINI

*Calalenta, Rosato, Merlot*  
270

### ARIANNA OCCHIPINTI

*Il Frappato*  
850

## BY THE BOTTLE

### BELLAVISTA

*Grande Cuvée Alma Brut*  
4,100

### BELLAVISTA

*Teatro alla Scala Millesimato Brut 2016*  
4,200

### BELLAVISTA

*Rosé Millesimato Brut 2016*  
4,500

### MAZZEI

*Tenuta Belguardo, Vermentino, 2024, Tuscany*  
2,100

### MASTROBERARDINO

*Radici, Fiano, 2021, Campania*  
2,500

### FANTINI

*Calalenta, Rosato, Merlot, 2022, Abruzzo*  
1,300

### SAN POLO

*Rosso di Montalcino, 2021, Tuscany*  
3,250

### ARIANNA OCCHIPINTI

*Il Frappato, 2021, Sicily*  
4,200