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ARTISAN ITALIAN KITCHEN



# VIA EMI LIA

Introducing VIA EMILIA BALI Artisan Italian Kitchen, a unique blend of gourmet deli and restaurant conveniently located on the main street of Canggu, nestled between Berawa and Batu Bolong. Here, you can indulge in a delightful array of

Enrico and Simona, the passionate owners, have a deep appreciation for the rich heritage of Italian and Emilia-Romagna cuisine. Their love for culinary traditions stems from their family farm and renowned restaurant, where they honed their skills and gained valuable experience. With VIA EMILIA BALI, they have created a harmonious fusion of old and new, embracing the best of tradition with a touch of elegance, craftsmanship, and modern technology.

At the heart of their vision lies a commitment to bring the finest Italian-Emilian cuisine right to your doorstep. They strive to ensure that you can savor their delectable creations in the comfort of your own home, with the utmost safety and convenience. To achieve this, they have recently opened a state-of-the-art meat, bakery, and pasta factory spanning approximately 600 square meters. This technologically advanced facility adheres to the highest hygiene standards and is compliant with the latest EU regulations.

# FROM SUNRISE TO SUNSET



70

Breakfast, brunch, snacks, appetizers food and drinks

### HOTEL BREAKFAST

Two eggs sunnyside up, crispy pancetta, mushroom sautéed, toasted homemade bread

### PARIS BREAKFAST

Two poached eggs, provola cheese, Prosciutto cotto creamy broccoli, toasted homemade bread

### GRILLED BREAKFAST

Grilled Sausage of the house (classic, spicy, or beef sausage), two scrambled eggs, grilled vegetables, toasted home bread

### **MEATBALLS (FROM BOLLITO)**

Beef and chicken fried mini meatballs served with a selection of house-made sauce: Pesto Genovese, Parsley Sauce, Mexican Sauce, Fresh Mayonnaise

### **BRUSCHETTA TIME**

Choose your favorite:

•	Classic Tomato Basil	10
•	Creamy Mushroom	15
•	Salsa Verde with / mix Olive	10
•	Salame Milano with Artichokes	20
•	Porchetta with Mayonnaise	20

### **CAESAR SALAD**

80

Mix seasonal green leaves, 70
house smoked chicken,
bread croutons, Caesar dressing

### **SEAFOOD SALAD**

Mix seasonal green leaves, grilled
75
prawns, tuna chunks, olives, tomato,
onion in vinaigrette, balsamic
dressing

### **EMILIA SALAD**

80 Mix seasonal green leaves, boiled eggs, mozzarella, rucola, olives, tomato, carrot, onion in vinaigrette, balsamic dressing





Check at the counter our daily selection of cakes, tarts, or pastries, salty proposals like Erbazzone or mini-sandwiches

# SUNNY DRINKS

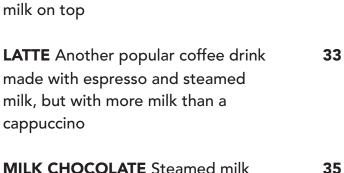


**50** 

20

25

GOLDEN MORNING DRINK a warm	55	FRESH SUNKIST ORANGE JUICE
herbal tea based on turmeric, black pepper, honey, ginger, and yogurt (or coconut milk, or soy milk)		HOT TEA BLENDS SELECTION ask to our staff
COLD BULGARIAN YOGURT DRINK served with strawberry ice cubes	25	ICE TEA Lemon, Ginger, or Lemongrass
<b>JWU BALI TURMERIC</b> with ginger, honey, lime, and black pepper	44	
<b>ESPRESSO</b> A classic Italian coffee that is strong, rich, and perfect for a morning caffeine boost	25	
MACCHIATO A classic Italian coffee that is strong, rich, and perfect for a morning caffeine boost with a layer of frothed milk on top	25	
LONG BLACK A simple coffee drink made by adding hot water to espresso, perfect for those who prefer a milder coffee taste	25	
CAPPUCCINO A popular coffee drink in Italy, made with espresso and steamed milk, with a layer of frothed	33	



**MILK CHOCOLATE** Steamed milk (or coconut milk, or soy milk), cocoa and sugar





# STARTERS & ENTREES & TAGLIERE

# STARTERS TO SHARE



	MEDIUM /	LARGE
<ul> <li>A selection of our house-made OR imported cured meats.</li> <li>5 selected house-made cured meats</li> <li>5 selected IMPORTED cured meats</li> </ul>	130 240	240 330
CHEESE BOARD • 5 traditional Italian cheese	95	180
VEGETARIAN BOARD Olive, artichoke, bell pepper in oil, onion, and giardiniera vinaigrette, marinated olives and eggplant	40	70
ANTIPASTO ITALIANO Via Emilia tagliere + cheeseboard + vegetarian board, pork rillette, crispy bread	255	450
• IMPORTED CURED MEATS VERSION	355	550
BREAD BASKET A selection of our types of house-made bread.	25	35
GNOCCO FRITTO Square puffed-up pieces of leavened dough, fried in pork lard	30	50
POLENTA FRITTA	35	60

ENTREES	MEDIUM /	/ LARGE
CAPRESE Layers of sliced fresh mozzarella, tomato, and basil, seasoned with extra virgin olive oil	110	
MELANZANE ALLA PARMIGIANA Grilled eggplant, housemade tomato sauce, grana padano and mozzarella	45	90
PARMA & BURRATA 💮 Prosciutto di Parma, burrata cheese, crostini bread	180	
PORK BRESAOLA SALAD 💮 Aged pork loin slices with Grana cheese and rocket	90	
• BEEF BRESAOLA	180	

# CREATE YOUR OWN TAGLIERE



### **IL MIO TAGLIERE**

Your choice of our housemade cured meats or the premium imported one

# **HOUSEMADE - 30GR**

BEEF BRESAOLA	40
PORK BRESAOLA	20
COPPA	25
FIOCCO	27
COOKED PROSCIUTTO	15
SMOKED PROSCIUTTO	15
PORCHETTA	22
SMOKED CHICKEN	19
	PORK BRESAOLA COPPA FIOCCO COOKED PROSCIUTTO SMOKED PROSCIUTTO PORCHETTA

# **IMPPORTED PREMIUM - 30GR**

IMPPORTED PREMION - JOUR	
PROSCIUTTO DI PARMA	50
MORTADELLA BOLOGNA	50
SALAME MILANO	40
SALAME FELINO CONTADINO	45
SPIANATA ROMANA	42
CHORIZO CULLAR DOLCE	45
CHORIZO CULLAR PICCANTE	45
HAMON SERRANO	40
COPPA IMPORT	45



# **PANINI**

# THE BEST OF VIA EMILIA PANINI



CLASSIC MOZZARELLA TOAST	<ul> <li>WHITE TOAST BREA</li> <li>COTTO (COOKED HA</li> <li>SLICED MOZZARELL</li> </ul>	AM) OR SMOKED CHICKEN	65
MORTAZZA	<ul><li>FOCACCIA BREAD</li><li>MORTADELLA (OR B</li><li>STRACCIATELLA CHE</li></ul>	•	85
ITALO	<ul><li>BAGUETTE BREAD</li><li>RUCOLA</li><li>SLICED TOMATO</li></ul>	<ul><li>PROSCIUTTO DI PARMA</li><li>FRESH MOZZARELLA</li></ul>	90
ADAMO	<ul><li>ROSETTA BREAD</li><li>TALEGGIO CHEESE</li></ul>	<ul><li>SALAME MILANO</li><li>ARTICHOKES IN OIL</li></ul>	80

# PIADINA ROMAGNOLA (FLAT BREAD)

NUMBER ONE	<ul><li>PROSCIUTTO DI PARMA</li><li>RUCOLA</li><li>STRACCIATELLA CHEESE</li></ul>	120
NUMBER TWO	<ul> <li>PROSCIUTTO COTTO</li> <li>TOMATO SLICES</li> <li>BABY ROMAINE</li> <li>FRESH MOZZARELLA</li> </ul>	95
NUMBER THREE 🌭	<ul><li>STRACCIATELLA CHEESE</li><li>CREAMY SPINACH</li></ul>	75
NUMBER FOUR 🌭	<ul><li> GRILLED VEGETABLES</li><li> MOZZARELLA CHEESE</li></ul>	85

# CREATE YOUR OWN PANINI



SANDWICH BREAD	FOCACCIA ROSETTA FOCACCIA ROMANA	12 12 12	BAGUETTE 1/4 PAGNOTA TOAST BREAD	12 12 10
SAUCE	PESTO GENOVESE MUSHROOM SAUCE TUNA MAYONNAISE MEXICAN SAUCE	27 27 27 27	ONION VINAIGRETTE MAYONNAISE SALSA VERDE RED PESTO	27 27 27 27
HOUSE MADE CURED MEAT	PORK LONZINO PORCHETTA COTTO (PARIS HAM) SMOKED HAM	40 40 37 37	SPICY PORK SAUSAE PANCETTA SMOKED CHICKEN PORK SAUSAGE GUANCIALE	40 40 30 40 40
IMPORTED / PREMIUM	PROSCIUTTO DI PARMA MORTADELLA JAMON SERRANO COPPA FIOCCO SALAME SPIANATA SALAME CONTADINO	65 65 65 55 55 60	BEEF BRESAOLA SALAME MILANO CHORIZO DOLCE CHORIZO PICCANTE BEEF PATTY	65 60 60 60
VEGETABLES	BABY ROMAINE WILD RUCOLA TOMATO PICKLED GHERKINS	12 12 12 12	GRILLED ZUCCHINE GRILLED EGPLANT GRILLED ONION GRILLED CAPSICUM	12 12 12 12
CHEESE	STRACCIATELLA SMOKED SCAMORZA GORGONZOLA	35 35 35	PROVOLA MOZZARELLA EMMENTHAL	35 35 35



# **PASTA**

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AGNOLOTTI E ANACARDI House-made pasta filled with braised meat, Mortadella, in a cashew nut and Grana Padano cream	125
CAPPELLETTI IN BRODO  House-made cappelletti filled with Prosciutto di Parma and Grana Padano served in a traditional beef and chicken broth	125
TORTELLINI ALLA PANNA / PASTICCIATI  House-made pasta with a filling of pork and beef (or just beef) meat, ricotta, served with milk cream, and Grana Padano.  • Beef only	110 115
RAVIOLI BEEF & CHEESE AL ARRABBIATA  House-made beef & cheese ravioli with fresh tomato sauce, chili, and grated Grana Padano on a side	115
RAVIOLI SALMON AND POTATO  House-made pasta with a filling of salmon and potato, served in a white wine sauce and caviar lumpfish eggs	115
RAVIOLI RICOTTA SPINACH AND/OR RAVIOLI PUMKIN A mix of two kinds of ravioli filled with spinach and ricotta and aromatic pumpkin served with butter, sage and Grana Padano	85
MUSHROOM RAVIOLI WITH SALSICCIA Ravioli filled with a mix of mushroom and potato served with	120
LASAGNA ALLA BOLOGNESE Layers of house-made pasta, bechamel & bolognese sauce, topped with Grana Padano cheese	120
<ul><li>Vegetarian</li><li>Beef only</li></ul>	85 130
CANNELLONI RICOTTA AND SPINACH House-made pasta rolls filled with spinach and ricotta cheese with bechamel sauce and Grana Padano cheese	95

# DIY EGG-PASTA COMBINATIONS



# **PASTA**

FETTUCCINE
SPAGHETTI
PAPPARDELLE
GARGANELLI
FARFALLINE
SCHIAFFONI
PACCHERI
LINGUINE
MEZZE MANICHI RIGATE
GNOCCHI POTATO
GNOCCHI PUMPKIN +10

### **GLUTEN FREE +15**

Fettuccine Pappardelle Garganelli

## **COLORS**

YELLOW RED GREEN BLACK

# **SAUCES**

RAGU' ALLA BOLOGNESE Pork 'n beef Bolognese sauce	90
BEEF BOLOGNESE SAUCE	100
ARRABBIATA Tomato sauce, chop chili, grana	80
CARBONARA Egg, pancetta, grana & pecorino	95
RAGU' TOSCANO Beef, Spicy or classic sausage, tomato	95
ALLE VONGOLE Clams	85
AGLIO E OLIO EVO oil, garlic, chili, parsley	70
ALLO SCOGLIO Prawns, squid, clams, white fish, cherry tomato	115
STRASCICATA Anchovies, capers, olives, bread crumb	80
PESTO ALLA GENOVESE Basil, almonds, grana, EVO oil	80
TRUFFLE CREAM Truffle & mushroom pesto, truffle oil, grana	130
SALSICCIA E FUNGHI Sausage, mix mushroom, cream, grana	125
ONLY MUSHROOM cream, and grana cheese	95



# PIZZA MAINS & SIDES

# PIZZA ROMANA



MARINARA	75	CAPRICCIOSA	110
Tomato, garlic, oregano		Tomato, mozzarella, housemade	
		cooked ham, button mushroom,	
MARGHERITA	80	olives, artichockes	
Tomato, mozzarella, basil			
		SPECIALE SALSICCIA	110
NAPOLETANA	85	Tomato, mozzarella, housemade	
Tomato, mozzarella,		sausage, braised onions	
anchovies, oregano		extra gorgonzola cheese	+50
VEGETARIANA	90	PARMA	135
Tomato, mozzarella, grilled vegetables,		Tomato, fresh mozzarella, Prosciutto	
basil		di Parma, Reggiano cheese, rucola	
		Burrata Extra	+70
DIAVOLA	100		
Tomato, mozzarella, housemade spicy			
salami (pepperoni), basil			







# MAINS & SIDES



COTOLETTE 'ALLA MILANESE' Classic crusted thin fillet of pork or chicken,	90	SIDES	
covered in breading and fried		FRENCH FRIES Homestyle potato chips	40
SCALOPPINE 'AI FUNGHI' Thinly sliced chicken sautéed (or pork) in a creamy mushrooms or lemon sauce	100/90	PURE' DI PATATE Italian-style mashed potato	40
BEEF TENDERLOIN (+/-200 GR) Imported Australian beef fillet with mashed potato mix mushrooms sauce	<b>95/</b> 100gr	GRILLED VEGGIES Eggplant, zucchini, onions, mushroom, and tomato on the grill	40
VIA EMILIA MIX GRILLED MEAT Grilled house-made pork sausage (classic or spicy), chicken fillet, pork fillet, and grilled veggies	165	SPINACI CACIO E PEPE Spinach, butter, grana padano and cream	45
GRILL CHICKEN	80	BROCCOLI CREMOSI broccoli cooked with EVO oil, garlic, & salt	45
GRILL FISH OF THE DAY	<b>42/</b> <sub>100gr</sub>		
With Creamy Lemon Sauce	85	SIMPLE SALAD Tomato, Carrot, Baby Romaine, Rucola, & Olives	40
PORK RIBS  Oven Pork ribs with brown sauce and house-made fries	155		
VIA FAMILA DUDGED	400		
VIA EMILIA BURGER  House-made burger bun, beef patty, scamorza cheese, capsicum, onion vinaigrette, and fresh mayonnaise served with our homestyle potato chips			



# DESSERT TI AMO GELATO & SORBET

# DESSERT DESSERT





CREME BRULEE
Creamy vanilla custard
with a caramelized sugar
top
45



PROFITEROLES
Choux pastry filled with cream into dark chocolate ganache
45



SALAME AL CIOCCOLATO
Dark chocolate and
crushed biscuit topped
with whipping cream
45



NOT A TIRAMISU

Mousse of mascarpone cheese with housemade crushed biscuit, chocolate, coffee, and almonds

45



PANNA COTTA
Classic Italian cream
pudding served with a
chocolate topping or
strawberry coulis
45



PAVLOVA DREAM
Crispy meringue, fresh
strawberries, house-made
whipped cream topped
with strawberry coulis
45

# TI AMO GELATO & SORBET

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(CUP 100 GR)

# **DAIRY**

•	CREMA ITALIANA - VANILLA	29
•	DARK CHOCOLATE	29
•	STRACCIATELLA	29
•	SPAGNOLA CHERRY	29
•	CHEESECAKE	29
•	MINT & CHOCO	29
•	BACIO	29
•	COFFEE	29
•	WHITE CHOCOLATE	29
•	HAZELNUT	29
•	SALTED CARAMEL	29
•	YOGURT	29
•	EXTRA CORN	29

# **VEGAN**

•	LEMON	29
•	STRAWBERRY	29
•	FLAVOR ACE	29
•	MANGO	29
•	ACE	29



# ETTORE GELATO STICKS

•	VANILLA & CHOCOLATE	37
•	COCONUT & DARK CHOCO	37
•	SALTED CARAMEL & ALMOND	37
•	MANGO & WHITE CHOCO	37
•	HAZELNUT & CHOCOLATE	37
•	STRAWBERRY & CHOCOLATE	37





# VIA EMI LIA

Find your favourite Italian ingredients and goods at our deli shop! From artisan pasta, sauces, cold cuts, and cheeses; to freshly baked breads, cookies, and quality imported wines. Classic Italian baked goods are available made to order too!

PRICE LIST SHOP



VIA EMILIA WHATSAPP



For your shopping online you can find us also on Gofood, Grabfood & Tokopedia.

