

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 fresh pasta, bakery delights, and charcuterie.

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



Breakfast, brunch, snacks, appetizers food and drinks

Sauce, Fresh Mayonnaise

VEGETABLE-BALLS VERSION

JAM, BUTTER, 'N CRISPY BREAD V Strawberry and apricot French preserve, French butter, homemade crispy bread TEA 'N HOME BISCUITS BASKET V	35 65	BRUSCHETTA GOURMET Toasted home bread with: Tomato, onion vinaigrette, onion, garlic celery, basil, EVO oil Salame, artichoke, provolone cheese	60
Your choice from our selection of tea blends with our homemade dipping biscuits basket		 Porchetta, tuna mayonnaise, rucola Stracciatella cheese, olive / capers / achovies paté, grilled pepper 	
HOTEL BREAKFAST P	75		
Two eggs sunnyside up, crispy pancetta, mushroom sautéed, toasted homemade bread		CAESAR SALAD Mix seasonal green leaves, house smoked chicken, bread croutons, Caesar dressing	65
PARIS BREAKFAST P	70	,	
Two poached eggs, provola cheese, Prosciutto cotto creamy broccoli, toasted homemade bread		SEAFOOD SALAD Mix seasonal green leaves, grilled prawns, tuna chunks, olives, tomato, onion in	70
GRILLED BREAKFAST P	80	vinaigrette, balsanvic dressing	
Grilled Sausage of the house (classic, spicy, or beef sausage), two scrambled eggs, grilled vegetables, toasted home bread		EMILIA SALAD Mix seasonal green leaves, boiled eggs, mozzarella, rucola,	70
ALL IN ONE P	110	olives, tomato, carrot, onion in	
Egg spaghetti aglio olio e peperoncino, mix vegetable salad, Prosciutto di Parma		vinaigrette, balsamic dressing	
slices Parmigiano Reggiano cheese		CLAMS & MUSSELS SAUTEED	85
MEATBALLS	80	Sauté clams and mussels in white wine and sourdough	
Beef and chicken fried mini meatballs served with a selection of house-made sauces: Pesto Genovese, Parsley Sauce, Mexican	50	toasted bread	

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

60

SUNNY DRINKS



60

25

30

GOLDEN MORNING DRINK a warm herbal tea based on turmeric, black pepper, honey, ginger, and yogurt (or coconut milk, or soy milk)	58
COLD BULGARIAN YOGURT DRINK served with strawberry ice cubes	25
JWU BALI TURMERIC with ginger, honey, lime, and black pepper	44
ESPRESSO 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
AMERICANO 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 milk on top	33
LATTE Another popular coffee drink made with espresso and steamed milk, but with more milk than a cappuccino	33
MILK CHOCOLATE Steamed milk (or coconut milk, or soy milk), cocoa and sugar	40



FRESH SUNKIST ORANGE JUICE

HOT TEA BLENDS SELECTION

lemon, ginger, or lemongrass

ask to our staff

ICE TEA





STARTERS ENTREES & TAGLIERE

STARTERS TO SHARE



VIA EMILIA TAGLIERE A selection of our house-made OR imported cured meats.	
5 selected house-made cured meats5 selected IMPORTED cured meats	120 220
CHEESE BOARD5 traditional Italian cheese	85
VEGETARIAN BOARD Olive, artichoke, bell pepper in oil, onion, and giardiniera vinaigrette	40
ANTIPASTO ITALIANO Via Emilia tagliere + cheeseboard + vegetarian board, pork rillette, crispy bread • IMPORTED CURED MEATS VERSION	220
• IMPORTED CORED MEATS VERSION	320
BREAD BASKET A selection of our types of house-made bread.	20
GNOCCO FRITTO Square puffed-up pieces of leavened dough,	30
fried in pork lard	
POLENTA FRITTA Crispy fried corn polenta sticks with creamy cheese	35
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POLENTA FRITTA Crispy fried corn polenta sticks with creamy cheese ENTREES CAPRESE V Layers of sliced fresh mozzarella, tomato, and basil, seasoned with extra virgin olive oil MELANZANE ALLA PARMIGIANA V Grilled eggplant, housemade tomato sauce,	100
POLENTA FRITTA Crispy fried corn polenta sticks with creamy cheese ENTREES CAPRESE V Layers of sliced fresh mozzarella, tomato, and basil, seasoned with extra virgin olive oil MELANZANE ALLA PARMIGIANA V Grilled eggplant, housemade tomato sauce, grana padano and mozzarella PARMA & BURRATA P	100 45

CREATE YOUR OWN TAGLIERE



IL MIO TAGLIERE

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

HOUSEMADE - 30GR

• BEEF BRESAOLA	22
• PORK BRESAOLA	17
• COPPA	21
• FIOCCO	23
COOKED PROSCIUTTO	14
SMOKED PROSCIUTTO	14
• PORCHETTA	19
SMOKED CHICKEN	16

IMPPORTED PREMIUM - 30GR

PROSCIUTTO DI PARMA	44
MORTADELLA BOLOGNA	44
• SALAME MILANO	35
• SALAME ROSETTE PARIS	42
• SALAMINO MIGNON	42
• SALAME RUSTICO	42
• SPIANATA ROMANA	40
• SALCHICON IBERICO	36
CHORIZO IBERICO	39
HAMON SERRANO	36



PANINI

THE BEST OF VIA EMILIA PANINI

NUMBER FOUR



85

CLASSIC MOZZARELLA TOAST	 WHITE TOAST BREAD COTTO (COOKED HAM) OR SMOKED CHICKEN SLICED MOZZARELLA CHEESE 	
MORTAZZA	 FOCACCIA BREAD MORTADELLA (OR BEEF BRESAOLA) STRACCIATELLA CHEESE 	
ITALO	 BAGUETTE BREAD RUCOLA SLICED TOMATO PROSCIUTTO DI PARMA FRESH MOZZARELLA 	85
ADAMO	 ● ROSETTA BREAD ● SALAME MILANO ● TALEGGIO CHEESE ● ARTICHOKES IN OIL 	75
PIADINA (FLAT BR	ROMAGNOLA EAD)	
		110
(FLAT BR	PROSCIUTTO DI PARMA RUCOLA	110 90

 GRILLED VEGETABLES
 MOZZARELLA CHEESE ARTICHOKES IN OIL

CREATE YOUR OWN PANINI



SANDWICH BREAD	FOCACCIA ROSETTA CIABATTA	10 10 10	BAGUETTE 1/4 PAGNOTTA TOAST BREAD	10 10 10
SAUCE	PESTO GENOVESE MUSHROOM SAUCE TUA MAYONNAISE MEXICAN SAUCE	25 25 25 25	ONION VINAIGRETTE MAYONNAISE SALSA VERDE NDUJA CALABRESE	25 25 25 25
HOUSE MADE CURED MEAT	PORK LONZINO PORCHETTA COTTO (PARIS HAM) SMOKED HAM	40 40 40 40	SPICY PORK SAUSAE PANCETTA SMOKED CHICKEN PORK SAUSAGE	40 40 40 40
IMPORTED / PREMIUM	PROSCIUTTO DI PARMA MORTADELLA JAMON SERRANO COPPA FIOCCO	60 60 60 60	BEEF BRESAOLA SALAME MILANO SACHICON IBERICO CHORIZO IBERICO BEEF PATTY	60 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

PASTA



AGNOLOTTI E ANACARDI House-made pasta filled with braised meat, Mortadella, in a cashew nut and Grana Padano cream		120
CAPPELLETTI IN BRODO House-made cappelletti filled with Prosciutto di Parma and Grana Padano served in a traditional beef and chicken broth		120
TORTELLINI ALLA PANNA House-made pasta with a filling of pork and beef (or just beef) meat, ricotta, served with milk cream, and Grana Padano. • Beef only		100 110
RAVIOLI BEEF & CHEESE AL ARRABBIATA House-made beef & cheese ravioli with fresh tomato sauce, chili, and grated Grana Padano on a side		110
RAVIOLI SALMON AND POTATO House-made pasta with a filling of salmon and potato, served in a white wine sauce and caviar lumpfish eggs		105
TORTELLI VERDI E DI ZUCCA A mix of two kinds of ravioli filled with spinach and ricotta and aromatic pumpkin served with butter, sage and Grana Padano	GF 95	80
MUSHROOM RAVIOLI WITH SALSICCIA Ravioli filled with a mix of mushroom and potato served with creamy house-made sausage and Grana cheese on top	GF 125	110
LASAGNA ALLA BOLOGNESE Layers of house-made pasta, bechamel & bolognese sauce, topped with Grana Padano cheese • Vegetarian		120 85
Beef only CANNELLONI RICOTTA AND SPINACH House-made pasta rolls filled with spinach and ricotta cheese with bechamel sauce and Grana Padano cheese		130 85

PASTA



PUMPKIN GNOCCHI ALLA CREMA DI TARTUFO

100

Pasta made of flour, pumpkin and potato in a cream of mushroom and black truffle, with white truffle oil and milk cream

PACCHERI AL RAGOUT TOSCANO

95

Paccheri pasta with a rich bolognese with beef and pork sausage sauce with abudant Grana cheese

SPAGHETTI TENTAZIONE DI GAMBERI

100

Black and red spaghetti in a creamy prawns and rucola sauce





DIY EGG-PASTA COMBINATIONS



PASTA

FETTUCCINE
SPAGHETTI
PAPPARDELLE
GARGANELLI
FARFALLINE
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 • BEEF BOLOGNESE SAUCE	90 100
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
• ONLY MUSHROOM cream, and grana cheese	125 95
VEGETARIANA Zucchini, eggplant, carrot, celery, capsicum, onion, olive	75
CREMA DI BROCCOLI Broccoli, EVO oil grana cheese • EXTRA SAUSAGE	85 25

PIZZA MAINS & SIDES

PIZZA ROMANA

salami (pepperoni), basil

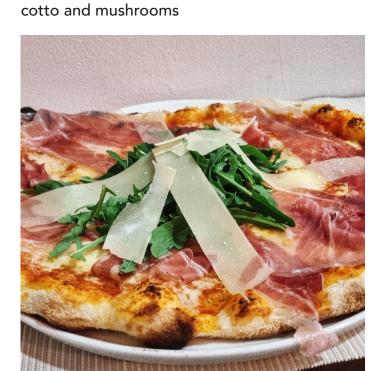
Tomato sauce, mozzarella, prosciutto

COTTO E FUNGHI



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, olives,		sausage, braised onions	
anchovies, oregano		• extra gorgonzola cheese	+50
VEGETARIANA	90	PARMA	135
Tomato, mozzarella, grilled vegetables,	70	Tomato, fresh mozzarella, Prosciutto	
basil		di Parma, Reggiano cheese, rucola	
Dusii		• extra fresh burrata cheese	+70
DIAVOLA	100		
Tomato, mozzarella, housemade spicy			

100







MAINS & SIDES

potato chips



COTOLETTE 'ALLA MILANESE' Classic crusted thin fillet of pork or chicken,	90	SIDES	
covered in breading and fried		PATATINE FRITTE 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 170 (+/-200 GR) Imported Australian beef fillet with mashed potato mix mushrooms sauce	185	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 pecorino cream	45
MIX GRILLED SEAFOOD Hot from the grill is a mix of prawns, squid, octopus, and fish of the day fillet	135	BROCCOLI CREMOSI broccoli cooked with EVO oil, garlic, salt	45
PORK RIBS Oven Pork ribs with brown sauce and house-made fries	155		
VIA EMILIA BURGER House-made burger bun, beef patty, scamorze cheese, capsicum, onion vinaigrette, and fresh mayonnaise served with our homestyle potato chips			
FISH BLACK BURGER House-made black burger bun, breaded fish patty, capsicum, onion caramelized, and fresh tuna mayonnaise served with our homestyle	99		



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

V

(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

VEGAN

• LEMON	29
• STRAWBERRY	29
• PINEAPPLE	29
• VEGAN CHOCOLATE	29
• MANGO	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!

SHOP PRICE LIST



VIA EMILIA WHATSAPP



