WILD HABIT PIZZA
WOOD-FIRED PASSION, NEAPOLITAN TRADITION

February 2025 – Seminyak, Bali — Prepare yourself to develop a new addiction, one that's wood-fired, perfectly crisp, and unapologetically Italian. If you've already been swept away by the bold flavours of Bo & Bun or the street-style charm of District 1, then it's time to meet their fiery sibling, Wild Habit Pizza. Sitting proudly in the heart of Seminyak, Wild Habit is all about doing things the proper way, the Neapolitan way, no shortcuts, no compromises, just good pizza and pasta served with soul.

Since 2019, Wild Habit has been crafting pizzas the way Naples intended, honouring tradition with a wood-fire oven imported straight from Italy and dough that undergoes three days of fermentation to reach its full, airy perfection. The philosophy is simple: high-quality ingredients, time-honoured techniques, and a setting that feels like home—if home had the lingering scent of freshly baked pizza and the warm hum of good company. Whether you're gathering with friends, making new ones over a shared plate of pasta, or indulging in a solo slice with a well-mixed Negroni, there's always space at this table.

Picture your Italian nonna's cooking, but with a modern spin – that's what you get with Wild Habit Pizza's menu, featuring go-to dishes and clever revamps of old-school flavours. The signature Wild Habit Pizza arrives with prosciutto, parmesan, rucola, and a luscious burrata, sliced tableside for that perfect moment of indulgence. The Slow Roast Lamb Pizza, with its tomato base, yogurt garlic sauce, pickled shallots, fresh tomato, parsley, onion, sumac, and mint, is a testament to balance, bringing together rich, smoky, and fresh notes in every bite.

House-made pasta is another star of the show. The Wagyu Beef Rigatoni, slow-cooked to absolute perfection, is wrapped in a creamy sauce that demands to be savoured. The Truffle Pappardelle, with its vibrant green spinach-infused ribbons, creamy mushroom sauce, delicate truffle oil, and a snowfall of parmesan, is pure decadence. The wood-fired dishes take flavour up a notch—smoky, tender cabbage that's unexpectedly rich, charred octopus skewers with a silky smoked garlic yogurt, Black Angus rib eye seared over charcoal to lock in all its natural juices, and a perfectly grilled red snapper filet that brings out its delicate sweetness.

Before diving into the main event, the Truffle & Brie Croquette is the way to start, crispy on the outside, gloriously creamy within, and drizzled with truffle oil for that unmistakable indulgence. For dessert, the Classic Tiramisu delivers everything you'd expect from an Italian classic, while the Limoncello Cake, with its whipped mascarpone and pistachio finish, is the kind of sweet ending that lingers long after the last bite. The crowning glory of the bar is its expertly crafted cocktails, served up with a twist of Italian flair and best savored alongside good friends and lively conversation.

The atmosphere at Wild Habit is just as inviting as the food. Velvety wood, warm hues, and fresh foliage evoke the feeling of a crackling fireplace on a winter night. It's the perfect setting for social afternoons, clinking glasses, and a culinary experience that leaves you weak in the knees. The staff greet you like family, the music hums in the background, and every visit feels like the kind of night out you'll want to repeat—again and again.

So, what are you waiting for? Grab your amici, pull up a chair, and let's turn this visit into a habit worth keeping. As they say in Naples, '*Chi magna bene, campa cent'anni*'—eat well, and you'll live a hundred years!

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