

INSALATE — SALAD

INSALATA DI UMBERTO (V)	75
Romaine, arugula, orange, guacamole, Parmigiano Reggiano, lemon citronette	
VERDURE ALLA GRIGLIA (V)	85
Grilled eggplant, zucchini, mushrooms, tomato confit, balsamic-caper dressing, sautéed provolone cheese	
CAPRESE DI BURRATA (V)	140
Burrata, lightly sautéed cherry tomatoes, capers	
INSALATA DI SALMONE AFFUMICATO	110
Smoked Salmon, asparagus, mix greens, fried onion rings, lemon citronette	
CESAR SALAD	105
Romaine, chicken, beef, hard-boiled egg, anchovies, Parmigiano Reggiano, yogurt dressing	

ANTIPASTI — STARTER

PARMIGIANA DI MELANZANE (V)	115
Baked eggplant, tomato sauce, Parmigiano Reggiano	
CALAMARI FRITTI (S)	90
Deep-fried squid, tartare sauce, homemade potato chips	
POLIPO (S)	102
Charcoal-grilled octopus, chickpeas, red onion, tangy tomato sauce	
CARPACCIO DI MANZO	100
Thinly sliced beef, salsa verde, balsamic, Parmigiano Reggiano	
VITELLO TONNATO	105
Cold veal tenderloin, creamy tuna sauce, capers, sun-dried tomatoes	
POLPETTE DI MANZO	98
Beef meatballs, rich tomato sauce, crispy fried polenta cake	
AFFETTATI MISTI (P)	235
Prosciutto di Parma, Mortadella, Salame Milano	
BURRATA & PROSCIUTTO (P)	195
Creamy burrata, Prosciutto di Parma	

ZUPPE — SOUP

ZUPPA DI POMODORO (V)	98
Roasted tomato soup, burrata, basil oil (served warm or chilled)	
ZUPPA DI FUNGHI (V)	80
Mixed mushrooms, aromatic herbs	
ZUPPA DI MARE (S)	102
Seafood soup, fragrant lemon zest	

PIZZA

MARGHERITA (V)	85
Tomato sauce, mozzarella, fresh basil	
ORTOLANA (V)	100
Tomato sauce, grilled zucchini, eggplant, black olives	
TUTTO FUNGHI (V)	195
Mozzarella base, mixed mushrooms, rocket, blue cheese	
QUATTRO FORMAGGI ROSSA (V)	145
Tomato base, mozzarella, piattone, gorgonzola, Parmigiano Reggiano	
CALZONE	110
Mozzarella, beef sausage, eggplant, tomato, Parmigiano Reggiano	
PROSCIUTTO CRUDO & BURRATA (P)	230
Prosciutto di Parma, arugula, burrata, cherry tomatoes	
QUATTRO STAGIONI (P)	125
Pork bacon, artichokes, mushrooms, black olives, mozzarella, tomato	
PEPPERONI	110
Beef pepperoni, tomato sauce, mozzarella	
DELIZIOSA	110
Beef bacon, cherry tomatoes, rocket, Parmigiano Reggiano shavings	
SALSICCIA & FUNGHI	115
Tomato sauce, beef sausage, mixed mushrooms	
CALABRESE (P)	115
Spicy salami, tomato sauce, olives, spicy extra virgin olive oil	
ASPARAGI & PANCETTA (P)	125
Tomato sauce, mozzarella, pork bacon, asparagus, Parmigiano Reggiano shavings	

All prices are subject to prevailing government tax & 6.8% service charge and are represented in thousand rupiah ('000')

PASTA

For our dry use Pasta Liguori from Napoli, selected by our chef for its high quality and ability to hold sauces

RAVIOLI AI FUNGHI (V)	125
Mushroom-filled ravioli, creamy mushroom sauce	
FUSILLI AL PESTO (V)	120
Twisted fusilli, basil pesto, Pecorino Romano	
RAVIOLI RICOTTA & SPINACI (V)	100
Homemade ricotta & spinach ravioli, light tomato sauce, fresh basil	
GNOCCHI QUATTRO FORMAGGI (V)	130
Potato gnocchi, four-cheese sauce	
RISOTTO AI FUNGHI (V)(~30 min)	135
Carnaroli rice, mixed mushrooms, Parmigiano Reggiano	
PENNE SALMONE, PESTO E PISTACCHIO	135
Creamy salmon sauce, basil pesto, pistachio crumble	
TAGLIATELLE NERE GAMBERI E ZUCCHINE (S)	130
Black ink tagliatelle, prawns, zucchini	
LINGUINE ALLE VONGOLE (S-A)	120
Garlic & olive oil, fresh clams	
SPAGHETTI ALLA PUTTANESCA	120
Tomato sauce, capers, black olives, anchovies, chili	
RIGATONI AI FRUTTI DI MARE (S)	135
Smoked jar, spicy tomato sauce, mixed seafood, asparagus	
SPAGHETTI MEATBALLS	110
Tomato sauce, homemade beef meatballs, secret spice blend	
LASAGNA	125
Classic Bolognese, béchamel, Parmigiano Reggiano	
PENNE SALSICCIA & BURRATA	120
Garlic & sun-dried tomato sauce, beef sausage, roasted paprika, burrata	
SPAGHETTI ALLA CARBONARA (P)	125
Pecorino Romano, egg, pork bacon	
RIGATONI ALL'AMATRICIANA (P)	130
Tomato sauce, pork cheeks, pecorino	
RAVIOLI AL PROSCIUTTO (P)	120
Pork-filled prosciutto ravioli, butter & sage sauce	
PENNE ASPARAGI E MAIALE (P)	125
Pork belly, asparagus, creamy sauce	

Gluten-free pasta and gluten-free bread are available upon request.
Our gluten-free pasta and bread are carefully prepared
and served with the sauces of your choice.
As these items are made to order, please allow 10–20 minutes for preparation

SECONDI — MAIN COURSE

GALLETTO	125
Half baby chicken, roasted potatoes, grilled romaine, lemon-caper sauce	
SCALOPPINA AI FUNGHI E PORCINI (A)	130
Chicken breast, white wine & porcini sauce, creamy mashed potatoes	
BARRAMUNDI PESCE (S)	195
Charcoal-seared barramundi, Mediterranean sauce	
SALMONE VELLUTATA DI PESCE E CAVIALE (S)	240
Salmon fillet, fish velouté, caviar, sautéed spinach, roasted potatoes	
PANCETTA DI MAIALE (P)	200
Crispy roasted pork belly, wild berry sauce, vegetables, roasted potatoes	
COSTINE DI MAIALE (P)	205
Rosemary & fennel rubbed pork ribs, roasted potatoes, onion-basil-orange salad	
OSSOBUCO	310
Slow-cooked veal shank, creamy mashed potatoes, gremolata (parsley, garlic, lemon zest)	
TAGLIATA DI MANZO	370
250gr of Australian Black Angus striploin, arugula, Parmesan cheese and grilled vegetables	
FILETTO DI MANZO	395
180 gr Australian tenderloin, roasted potatoes, seasonal vegetables, green pepper sauce	

Please notify our staff of any food allergies before placing your order
(V) Vegetarian – no meat, fish, or shellfish; may include dairy or eggs
(P) Contains Pork
(S) May contain shellfish in preparation
(A) Contains Alcohol