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Sale
THE ITALIAN KITCHEN
BSD's *Trusted Italian Kitchen for Ten Years.*

SCAN OUR FULL MENU
WINE LIST AND BAR

INSALATE—SALAD

INSALATA DI UMBERTO (V)_____75
Romaine, arugula, orange, guacamole, Parmigiano Reggiano,

VERDURE ALLA GRIGLIA & BURRATA (V)_____95
Grilled zucchini, eggplant, bell peppers and onion, topped with burrata and drizzled with pesto.

CAPRESE DI BURRATA (V)_____140
Burrata, lightly sautéed cherry tomatoes, capers

INSALATA DI SALMONE AFFUMICATO_____110
Smoked Salmon, asparagus, mix greens, fried onion rings

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

CAPPESANTE (S)_____195
Seared scallop with garlic-lemon butter, served over artichoke sauce with sautéed spinach.

POLPETTE DI MANZO_____98
Beef meatballs, rich tomato sauce, crispy fried polenta cake

ARANCINI PROSCIUTTO (P)_____85
Deep fried rice ball with shredded prosciutto and parmesan ontop of the tomato sauce

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

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

LINGUINE CON CAPESANTE E BOTTARGA (S) _____175
Linguine tossed in a lemon-caper sauce with cherry tomatoes and scallops, finished with bottarga.

RIGATONI AI FRUTTI DI MARE & BURRATA (S)_____135
Rigatoni tossed in a zucchini-and-herb salsa verde with seafood and sun-dried tomatoes, finished with burrata.

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

TAGLIATELLE ASPARAGI E GUANCIALE (P)_____155
Tagliatelle toss in creamy provolone sauce, roasted guanciale and asparagus

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

GUANCIA DI MANZO_____230
Slow braised beef cheek cook with red wine sauce, and own jus, with mashed potato and veggies mirepoix.

TAGLIATA DI MANZO_____370
250gr of Australian Black angus ebony 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