

S&L<sup>e</sup>

THE ITALIAN KITCHEN

Antipasti & Insalate

<b>INSALATA DI UMBERTO</b>	<b>88</b>
Roman lettuce, arugula, juicy orange segments, creamy guacamole, delicate Parmesan flakes, and a zesty citronnette dressing	
<b>VERDURE GRIGLIA</b>	<b>85</b>
Grilled eggplant, zucchini, and mushroom, accompanied by tangy tomato confit and a balsamic capers dressing and sauté provolone cheese on top	
<b>CAPRESE DI BURRATA</b>	<b>125</b>
Creaminess of Burrata served with lightly sautéed cherry tomatoes and capers	
<b>PARMIGIANA DI MELANZANA</b>	<b>95</b>
A traditional dish of baked eggplant with tomato sauce and a generous sprinkle of Parmigiano cheese	
<b>INSALATA DI TONNO</b>	<b>95</b>
Pan-seared fresh tuna atop a bed fried crispy onion rings, frisbee salad, cherry tomatoes all delicately tossed in a zesty citrus dressing	
<b>CESAR SALAD</b>	<b>90</b>
Classic Cesar salad featuring Roman lettuce, tender chicken, beef, hard-boiled egg, savory anchovies, parmesan cheese and a yogurt dressing	
<b>CALAMARI FRITTI</b>	<b>85</b>
Deep-fried squid, served with tartare sauce	
<b>ROTOLO DI SALMONE</b>	<b>95</b>
Marinated fresh salmon rolled together with creamy ricotta cheese and crispy orange chips	
<b>POLIPO</b>	<b>95</b>
Tender grilled octopus served over smoky charcoal, accompanied by wholesome chickpeas, flavorful onion, and a tangy tomato sauce	
<b>POLPETTE DI MANZO</b>	<b>90</b>
Beef meatballs cooked in a rich tomato sauce, perfectly accompanied by a crispy fried polenta cake	
<b>CARPACCIO DI MANZO</b>	<b>95</b>
Thinly sliced beef carpaccio, adorned with a vibrant salsa verde, a reduction of balsamic vinegar, and delicate Parmesan flakes	
<b>VITELLO TONNATO</b>	<b>95</b>
Thinly sliced cold veal tenderloin, complemented by a creamy tuna sauce, briny capers, and sun-dried tomatoes	
<b>AFFETTATI MISTI</b>	<b>210</b>
Italian cold cuts featuring: Prosciutto di Parma, Mortadella, and Salame Milano	
<b>BURRATA &amp; PROSCIUTTO</b>	<b>180</b>
Creamy Burrata cheese accompanied by the salty-sweet Prosciutto di Parma	

Pizza	
<b>MARGHERITA</b>	<b>80</b>
Classic combination of mozzarella, tomato, and fresh basil	
<b>CALABRESE</b>	<b>95</b>
Spicy Salami, tangy tomato sauce, olives, a kick of spicy extra virgin olive oil	
<b>CALZONE</b>	<b>105</b>
Folded pizza filled with mozzarella, beef sausage, eggplants, Parmigiano, and tomato sauce	
<b>QUATTRO FORMAGGI ROSSA</b>	<b>120</b>
Tomato-based topped with mozzarella, piattone, gorgonzola, and Parmigiano	
<b>PROSCIUTTO CRUDO &amp; BURRATA</b>	<b>190</b>
Sliced Italian Parma ham, arugula, creamy burrata, and sweet cherry tomatoes	
<b>QUATTRO STAGIONI</b>	<b>110</b>
Pork bacon, artichokes, mushrooms, black olives, mozzarella, and tomato	
<b>PEPPERONI</b>	<b>95</b>
Bold beef pepperoni, zesty tomato sauce, and melty mozzarella cheese	
<b>DELIZIOSA</b>	<b>95</b>
Savory beef bacon, burst of cherry tomatoes, arugula, and Parmigiano	
<b>SALSICCIA &amp; FUNGHI</b>	<b>100</b>
Pizza topped with savory beef sausage, tomato sauce, and earthy mushrooms	
<b>ORTOLANA</b>	<b>85</b>
Grilled zucchini, flavorful eggplant, briny black olives, and tangy tomato sauce	
<b>TUTTO FUNGHI</b>	<b>185</b>
Creamy white base pizza adorned with a selection of mixed mushrooms and mix melty	
<b>ASPARAGI &amp; PANCETTA</b>	<b>105</b>
Tomato sauce, mozzarella, savory pork bacon, asparagus and Parmesan flakes	

Zuppa	
<b>ZUPPA DI POMODORO</b>	<b>80</b>
Roasted blended tomato soup, topped with a creamy burrata cheese, and a drizzle of aromatic basil oil —available to be enjoyed warm or chilled	
<b>ZUPPA AI FUNGHI</b>	<b>75</b>
Savory soup made with a medley of wild mushrooms	
<b>ZUPPA DI MARE</b>	<b>95</b>
Indulge in a delightful seafood soup infused with the fragrant of lemon zest	

\* All prices are subject to prevailing government tax & 6% service charge and are represented in thousand rupiah (‘000’)

La Pasta	
<b>I RAVIOLI AI FUNGHI</b>	<b>105</b>
Ravioli filled with savory mushrooms, served in a mushroom truffle sauce	
<b>FUSILLI AL PESTO</b>	<b>95</b>
Twisted fusilli pasta tossed in a pesto sauce, topped with pecorino cheese	
<b>AGNOLOTTI DI RICOTTA E SPINACI</b>	<b>85</b>
Homemade ravioli filled with creamy ricotta and spinach, served in tomato sauce and fresh basil	
<b>GNOCCHI 4 FORMAGGI</b>	<b>110</b>
Homemade potato gnocchi smothered in a sauce of 4 perfectly melted cheeses	
<b>RISOTTO AI FUNGHI</b>	<b>115</b>
Italian Rice Carnaroli with a selection of mushrooms, including porcini, and finished with a creamy parmesan sauce (waiting 30 Min)	
<b>PENNE AL SALMONE PESTO E PISTACCHIO</b>	<b>115</b>
Penne pasta bathed in a creamy salmon sauce, with aromatic basil pesto and a delightful pistachio crumble	
<b>TAGLIATELLE NERE AI GAMBERI E ZUCCHINE</b>	<b>105</b>
Handmade black ink tagliatelle adorned with shrimp, zucchini, and sauce	
<b>LINGUINE ALLE VONGOLE</b>	<b>110</b>
Linguine pasta tossed in a garlic and olive oil sauce complemented by selected clams	
<b>SPAGHETTI ALLA PUTTANESCA</b>	<b>95</b>
Spaghetti alla Puttanesca mix the combination of tangy capers, salty anchovies, and briny olives, tossed in a tomato sauce with a hint of chili	
<b>RIGATONI POMODORO AI FRUTTI DI MARE</b>	<b>105</b>
Rigatoni pasta served in a smoked jar, with spicy tomato sauce with a medley of fresh seafood and asparagus	
<b>SPAGHETTO MEATBALLS</b>	<b>95</b>
Spaghetti generously coated in a tomato sauce, served with our signature homemade meatballs from a special blend of spices and ground meat	
<b>LASAGNA</b>	<b>95</b>
Layers of pasta sheets, Bolognese sauce & melted cheese come together to create this classic Italian dish	
<b>PENNE SALSICCIA &amp; BURRATA</b>	<b>110</b>
Penne pasta coated in a garlic and sun-dried tomato sauce mixed with roasted paprika and beef sausage, with creamy burrata cheese	
<b>SPAGHETTI ALLA CARBONARA</b>	<b>110</b>
Spaghetti pasta tossed in a creamy sauce made with pork bacon, egg, and Pecorino Romano cheese	
<b>RIGATONI ALL’AMATRICIANA</b>	<b>100</b>
Rigatoni pasta dressed in a robust tomato sauce with pork cheek	
<b>RAVIOLI AL PROSCIUTTO</b>	<b>105</b>
Ravioli filled with savory pork, tossed in a luscious butter and sage sauce, adding a touch of richness and aroma	
<b>PENNE ASPARAGI E MAIALE</b>	<b>105</b>
Penne pasta paired with tender pork belly and crisp asparagus, all enveloped in a creamy sauce	

I Secondi	
<b>GALETTO</b>	<b>110</b>
Half baby chicken served with roasted potatoes, grill romaine lettuce, and a tangy lemon caper sauce	
<b>SCALOPPINA AI FUNGHI E PORCINI</b>	<b>120</b>
Chicken breast cutlet, pan-seared, simmered in a flavorful white wine and porcini mushroom sauce, served alongside creamy mashed potatoes	
<b>BARRAMUNDI PESCE</b>	<b>185</b>
Seared barramundi fillet, delicately cooked over charcoal and drizzled with our Mediterranean sauce	
<b>SALMONE VELLUTATA DI PESCE E CAVIALE</b>	<b>225</b>
Delicate salmon fillet served with a fish velouté, topped with caviar, accompanied by sautéed spinach and roasted potatoes	
<b>STINCO D’AGNELLO</b>	<b>280</b>
Slow-cooked Australian lamb shank, immersed in a herb-infused sauce, complemented by capers, a green pepper sauce, and creamy mashed potatoes	
<b>PANCETTA DI MAIALE</b>	<b>195</b>
Crispy roasted pork belly served with berry sauce, sautéed vegetables, and roasted potatoes	
<b>COSTINE DI MAIALE</b>	<b>185</b>
Pork Ribs rosemary & fennel rub, roast potato with onion, basil and orange salad	
<b>STINCO DI MAIALE (SUGGESTED FOR 3 PERSON)</b>	<b>400</b>
Slow-cooked pork knuckle served with creamy mashed potato, a hearty beer gravy, and pickled red cabbage	
<b>OSSOBUCO</b>	<b>280</b>
Slow-cooked Veal Shank, accompanied by creamy mashed potatoes and a gremolada ‘Parsley garlic lemon zest’	
<b>TAGLIATA DI MANZO PINNACLE</b>	<b>290</b>
Premium Australian Pinnacle MB 2 sirloin steak served with a refreshing rocket salad, delicate parmesan flakes, and grilled vegetables	
<b>FILETTO DI MANZO</b>	<b>340</b>
Succulent Australian beef tenderloin served with roasted potatoes, seasonal roasted vegetables, and a delicious green pepper sauce	
<b>AUSTRALIAN PREMIUM OP RIBS</b>	<b>145 * (100 GR)</b>
Australian Premium OP Ribs, cooked in the smoky embrace of charcoal Served with sautéed and roasted vegetables including a selection of salts and sauces to complement. The approximate weight per portion is a 1.2 kg	

Before placing your order, please inform your server if any person in your party has a food allergy.