

Antipasti & Insalate

La Pasta

INSALATA DI UMBERTO	88
Roman lettuce, arugula, juicy orange segments, creamy guacamole, delicate Parmesan flakes, and a zesty citronnette dressing	
VERDURE GRIGLIA	85
Grilled eggplant, zucchini, and mushroom, accompanied by tangy tomato confit and a balsamic capers dressing and sauté provolone cheese on top	
CAPRESE DI BURRATA	125
Creaminess of Burrata served with lightly sautéed cherry tomatoes and capers	
PARMIGIANA DI MELANZANA	95
A traditional dish of baked eggplant with tomato sauce and a generous sprinkle of Parmigiano cheese	
INSALATA DI TONNO	95
Pan-seared fresh tuna atop a bed of fried crispy onion rings, frisbee salad, cherry tomatoes all delicately tossed in a zesty citrus dressing	
CESAR SALAD	85
Classic Cesar salad featuring Roman lettuce, tender chicken, beef, hard-boiled egg, savory anchovies, parmesan cheese and a yogurt dressing	
CALAMARI FRITTI	85
Deep-fried squid, served with tartare sauce	
ROTOLO DI SALMONE	95
Marinated fresh salmon rolled together with creamy ricotta cheese and crispy orange chips	
POLIPO	95
Tender grilled octopus served over smoky charcoal, accompanied by wholesome chickpeas, flavorful onion, and a tangy tomato sauce	
POLPETTE DI MANZO	90
Beef meatballs cooked in a rich tomato sauce, perfectly accompanied by a crispy fried polenta cake	
CARPACCIO DI MANZO	95
Thinly sliced beef carpaccio, adorned with a vibrant salsa verde, a reduction of balsamic vinegar, and delicate Parmesan flakes	
VITELLO TONNATO	95
Thinly sliced cold veal tenderloin, complemented by a creamy tuna sauce, briny capers, and sun-dried tomatoes	
AFFETTATI MISTI	195
Italian cold cuts featuring: Prosciutto di Parma, Mortadella, and Salame Milano	
BURRATA & PROSCIUTTO	180
Creamy Burrata cheese accompanied by the salty-sweet Prosciutto di Parma	

Pizza

MARGHERITA	75
Classic combination of mozzarella, tomato, and fresh basil	
CALABRESE	95
Spicy Salami, tangy tomato sauce, olives, a kick of spicy extra virgin olive oil	
CALZONE	105
Folded pizza filled with mozzarella, beef sausage, eggplants, Parmigiano, and tomato sauce	
QUATTRO FORMAGGI ROSSA	120
Tomato-based topped with mozzarella, piattone, gorgonzola, and Parmigiano	
PROSCIUTTO CRUDO & BURRATA	190
Sliced Italian Parma ham, arugula, creamy burrata, and sweet cherry tomatoes	
QUATTRO STAGIONI	110
Pork bacon, artichokes, mushrooms, black olives, mozzarella, and tomato	
PEPPERONI	95
Bold beef pepperoni, zesty tomato sauce, and melty mozzarella cheese	
DELIZIOSA	95
Savory beef bacon, burst of cherry tomatoes, arugula, and Parmigiano	
SALSICCIA & FUNGHI	100
Pizza topped with savory beef sausage, tomato sauce, and earthy mushrooms	
ORTOLANA	85
Grilled zucchini, flavorful eggplant, briny black olives, and tangy tomato sauce	
TUTTO FUNGHI	185
Creamy white base pizza adorned with a selection of mixed mushrooms and mix melty	
ASPARAGI & PANCETTA	105
Tomato sauce, mozzarella, savory pork bacon, asparagus and Parmesan flakes	

Zuppa

ZUPPA DI POMODORO	80
Roasted blended tomato soup, topped with a creamy burrata cheese, and a drizzle of aromatic basil oil —available to be enjoyed warm or chilled	
ZUPPA AI FUNGHI	70
Savory soup made with a medley of wild mushrooms	
ZUPPA DI MARE	95
Indulge in a delightful seafood soup infused with the fragrant of lemon zest	

I RAVIOLI AI FUNGHI	100
Ravioli filled with savory mushrooms, served in a mushroom truffle sauce	
FUSILLI AL PESTO	90
Twisted fusilli pasta tossed in a pesto sauce, topped with pecorino cheese	
AGNOLOTTI DI RICOTTA E SPINACI	85
Homemade ravioli filled with creamy ricotta and spinach, served in tomato sauce and fresh basil	
GNOCCHI 4 FORMAGGI	110
Homemade potato gnocchi smothered in a sauce of 4 perfectly melted cheeses	
RISOTTO AI FUNGHI	115
Italian Rice Carnaroli with a selection of mushrooms, including porcini, and finished with a creamy parmesan sauce (waiting 30 Min)	
PENNE AL SALMONE PESTO E PISTACCHIO	115
Penne pasta bathed in a creamy salmon sauce, with aromatic basil pesto and a delightful pistachio crumble	
TAGLIATELLE NERE AI GAMBERI E ZUCCHINE	105
Handmade black ink tagliatelle adorned with shrimp, zucchini, and sauce	
LINGUINE ALLE VONGOLE	110
Linguine pasta tossed in a garlic and olive oil sauce complemented by selected clams	
SPAGHETTI ALLA PUTTANESCA	95
Spaghetti alla Puttanesca mix the combination of tangy capers, salty anchovies, and briny olives, tossed in a tomato sauce with a hint of chili	
RIGATONI POMODORO AI FRUTTI DI MARE	105
Rigatoni pasta served in a smoked jar, with spicy tomato sauce with a medley of fresh seafood and asparagus	
SPAGHETTO MEATBALLS	95
Spaghetti generously coated in a tomato sauce, served with our signature homemade meatballs from a special blend of spices and ground meat	
LASAGNA	95
Layers of pasta sheets, Bolognese sauce & melted cheese come together to create this classic Italian dish	
PENNE SALSICCIA & BURRATA	95
Penne pasta coated in a garlic and sun-dried tomato sauce mixed with roasted paprika and beef sausage, with creamy burrata cheese	
SPAGHETTI ALLA CARBONARA	105
Spaghetti pasta tossed in a creamy sauce made with pork bacon, egg, and Pecorino Romano cheese	
RIGATONI ALL'AMATRICIANA	95
Rigatoni pasta dressed in a robust tomato sauce with pork cheek	
RAVIOLI AL PROSCIUTTO	105
Ravioli filled with savory pork, tossed in a luscious butter and sage sauce, adding a touch of richness and aroma	
PENNE ASPARAGI E MAIALE	95
Penne pasta paired with tender pork belly and crisp asparagus, all enveloped in a creamy sauce	

I Secondi

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

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

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