

# Antipasti & Insalate

# La Pasta

<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>85</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 of mixed greens, topped with asparagus, cherry tomatoes, creamy avocado, all delicately tossed in a zesty citrus dressing	
<b>CESAR SALAD</b>	<b>85</b>
Classic Cesar salad featuring Roman lettuce, tender chicken, beef, hard-boiled egg, savory anchovies, parmesan cheese and a creamy yogurt dressing	
<b>INSALATA DI ANATRA</b>	<b>105</b>
Tender roasted duck breast atop a bed of fresh greens, caramelized apple, crispy apple chips, and a tangy blueberry sauce	
<b>FRITTO DI PESCE E VERDURE</b>	<b>95</b>
Deep-fried battered prawn, squid, and fish, served with crispy eggplant, zucchini, and pumpkin	
<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>FEGATO D'OCA</b>	<b>185</b>
Velvety foie gras, creamy pumpkin puree, caramelized apple, golden brioche, and a red wine reduction	
<b>CARPACCIO DI MANZO</b>	<b>85</b>
Thinly sliced, beef carpaccio served with arugula, earthy champignons, Parmesan flakes, and a drizzle of citronette	
<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>195</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>75</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>95</b>
Folded pizza filled with mozzarella, beef sausage, eggplants, Parmigiano, and tomato sauce	
<b>QUATTRO FORMAGGI ROSSA</b>	<b>110</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>100</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>95</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 cheese with a drizzle of truffle oil	
<b>ASPARAGI &amp; PANCETTA</b>	<b>105</b>
Tomato sauce, mozzarella, savory pork bacon, asparagus and Parmesan flakes	

# Zuppa

<b>CREMA DI ZUCCA</b>	<b>75</b>
Velvety pumpkin soup garnished with crunchy roasted hazelnuts	
<b>ZUPPA AI FUNGHI</b>	<b>70</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	

<b>I RAVIOLI AI FUNGHI</b>	<b>98</b>
Ravioli filled with savory mushrooms, served in a mushroom truffle sauce	
<b>FUSILLI AL PESTO</b>	<b>85</b>
Twisted fusilli pasta tossed in a pesto sauce, topped with pecorino cheese	
<b>RAVIOLI RICOTTA E SPINACI AL BURRO E SALVIA</b>	<b>85</b>
Homemade ravioli filled with creamy ricotta and spinach, served in a butter and sage sauce	
<b>GNOCCHI 4 FORMAGGI</b>	<b>110</b>
Homemade potato gnocchi smothered in a sauce of 4 perfectly melted cheeses	
<b>GNOCCHI PICCANTI ALLA SORRENTINA</b>	<b>85</b>
Spicy tomato-based dumpling Gnocchi baked with mozzarella and Parmesan	
<b>PENNE AI FUNGHI E SALMONE</b>	<b>95</b>
Penne pasta swimming in a creamy mushroom sauce, accompanied by tender pieces of salmon	
<b>TAGLIATELLE NERE AI GAMBERI E ZUCCHINE</b>	<b>95</b>
Handmade black ink tagliatelle adorned with shrimp, zucchini, and sauce	
<b>LINGUINE ALLE VONGOLE</b>	<b>95</b>
Linguine pasta tossed in a garlic and olive oil sauce complemented by clams	
<b>SPAGHETTI AL TONNO</b>	<b>95</b>
Spaghetti pasta combined with tuna can, sun-dried tomatoes, bottarga and olives in a garlic sauce	
<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>TORTELLI RIPIENI DI MANZO</b>	<b>85</b>
Tortelli filled with delightfully seasoned beef, served with friarielli "Italian Broccoli" and accompanied by a flavorful tomato sauce	
<b>LASAGNA</b>	<b>90</b>
Layers of pasta sheets, Bolognese sauce & melted cheese come together to create this classic Italian dish	
<b>SPAGHETTI ALLA CARBONARA</b>	<b>95</b>
Spaghetti pasta tossed in a creamy sauce made with pork bacon, egg, and Pecorino Romano cheese	
<b>RIGATONI ALL'AMATRICIANA</b>	<b>105</b>
Rigatoni pasta dressed in a robust tomato sauce with pork cheek	
<b>RAVIOLI AL PROSCIUTTO</b>	<b>85</b>
Ravioli filled with savory pork, served in a tomato and basil sauce with a touch of pink sauce	
<b>PENNE ASPARAGI E MAIALE</b>	<b>95</b>
Penne pasta paired with tender pork belly and crisp asparagus, all enveloped in a creamy sauce	
<b>RISOTTO AI PORCINI</b>	<b>115</b>
Risotto made with aromatic porcini mushrooms (Please note: 30 minutes waiting time)	

# I Secondi

<b>GALETTO</b>	<b>125</b>
Half baby chicken served with roasted potatoes, grill romaine lettuce, and a tangy lemon caper sauce	
<b>COSCIA DI POLLO</b>	<b>115</b>
Crispy chicken breast accompanied by a tomato sauce infused with capers, olives, and pine nuts. Served with creamy mashed potatoes and a side salad	
<b>BARRAMUNDI PESCE</b>	<b>185</b>
Seared barramundi fillet, delicately cooked over charcoal and drizzled with our Mediterranean sauce	
<b>SALMONE</b>	<b>190</b>
Tender salmon fillet served with string beans, orange almond sauce, and roasted potatoes	
<b>STINCO D'AGNELLO</b>	<b>195</b>
Slow-cooked lamb shank in a rich tomato and chickpea sauce, served with roast potatoes	
<b>PANCETTA DI MAIALE</b>	<b>195</b>
Crispy roasted pork belly served with creamy mashed potato, grilled broccoli, and a savory porcini sauce	
<b>MAIALE IBERICO</b>	<b>280</b>
Iberico pork collar is grilled and alongside a puree of charred eggplant, potatoes, and crispy string beans, complemented by an exquisite berry sauce	
<b>STINCO DI MAIALE (SUGGESTED FOR 2 PERSON)</b>	<b>390</b>
Slow-cooked pork knuckle served with creamy mashed potato, a hearty beer gravy, and pickled red cabbage	
<b>OSSOBUCCO</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>COSTATA DI MANZO</b>	<b>145* (100GR)</b>
U.S. premium imported op ribs, served with various sauces, sautéed and roasted vegetables, and a selection of salts. Approximate weight per portion is 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.