

INSALATE—SALAD

INSALATA DI UMBERTO (V)	75
Romaine, arugula, orange, guacamole, Parmigiano Reggiano, citronette	
VERDURE ALLA GRIGLIA (V)	85
Grilled eggplant, zucchini, mushrooms, tomato confit, balsamic-caper dressing, sautéed provolone cheese	
CAPRESE DI BURRATA (V)	135
Burrata, lightly sautéed cherry tomatoes, capers	
INSALATA DI TONNO	105
Pan-seared tuna, crispy onion rings, salad and tomatoes, citronette	
CESAR SALAD	95
Romaine, chicken, beef, hard-boiled egg, anchovies, Parmigiano Reggiano, yogurt dressing	

ANTIPASTI—STARTER

PARMIGIANA DI MELANZANE (V)	105
Baked eggplant, tomato sauce, Parmigiano Reggiano	
CALAMARI FRITTI (S)	85
Deep-fried squid, tartare sauce, homemade potato chips	
POLIPO (S)	98
Charcoal-grilled octopus, chickpeas, red onion, tangy tomato sauce	
CARPACCIO DI MANZO	95
Thinly sliced beef, salsa verde, balsamic, Parmigiano Reggiano	
VITELLO TONNATO	98
Cold veal tenderloin, creamy tuna sauce, capers, sun-dried tomatoes	
POLPETTE DI MANZO	95
Beef meatballs, rich tomato sauce, crispy fried polenta cake	
AFFETTATI MISTI (P)	230
Prosciutto di Parma, Mortadella, Salame Milano	
BURRATA & PROSCIUTTO (P)	190
Creamy burrata, Prosciutto di Parma	

ZUPPE—SOUP

ZUPPA DI POMODORO (V)	95
Roasted tomato soup, burrata, basil oil (served warm or chilled)	
ZUPPA DI FUNGHI (V)	75
Mixed mushrooms, aromatic herbs	
ZUPPA DI MARE (S)	95
Seafood soup, fragrant lemon zest	

PIZZA

MARGHERITA (V)	80
Tomato sauce, mozzarella, fresh basil	
ORTOLANA (V)	90
Tomato sauce, grilled zucchini, eggplant, black olives	
TUTTO FUNGHI (V)	190
Mozzarella base, mixed mushrooms, rocket, blue cheese	
QUATTRO FORMAGGI ROSSA (V)	135
Tomato base, mozzarella, piattone, gorgonzola, Parmigiano Reggiano	
CALZONE	105
Mozzarella, beef sausage, eggplant, tomato, Parmigiano Reggiano	
PROSCIUTTO CRUDO & BURRATA (P)	220
Prosciutto di Parma, arugula, burrata, cherry tomatoes	
QUATTRO STAGIONI (P)	115
Pork bacon, artichokes, mushrooms, black olives, mozzarella, tomato	
PEPPERONI	105
Beef pepperoni, tomato sauce, mozzarella	
DELIZIOSA	110
Beef bacon, cherry tomatoes, rocket, Parmigiano Reggiano shavings	
SALSICCIA & FUNGHI	110
Tomato sauce, beef sausage, mixed mushrooms	
CALABRESE (P)	105
Spicy salami, tomato sauce, olives, spicy extra virgin olive o	
ASPARAGI & PANCETTA (P)	120
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)	120
Mushroom-filled ravioli, creamy mushroom sauce	
FUSILLI AL PESTO (V)	115
Twisted fusilli, basil pesto, Pecorino Romano	
RAVIOLI RICOTTA & SPINACI (V)	95
Homemade ricotta & spinach ravioli, light tomato sauce, fresh basil	
GNOCCHI QUATTRO FORMAGGI (V)	125
Potato gnocchi, four-cheese sauce	
RISOTTO AI FUNGHI (V)(~30 min)	130
Carnaroli rice, mixed mushrooms, Parmigiano Reggiano	
PENNE SALMONE, PESTO E PISTACCHIO	130
Creamy salmon sauce, basil pesto, pistachio crumble	
TAGLIATELLE NERE GAMBERI E ZUCCHINE (S)	125
Black ink tagliatelle, prawns, zucchini	
LINGUINE ALLE VONGOLE (S-A)	115
Garlic & olive oil, fresh clams	
SPAGHETTI ALLA PUTTANESCA	105
Tomato sauce, capers, black olives, anchovies, chili	
RIGATONI AI FRUTTI DI MARE (S)	130
Smoked jar, spicy tomato sauce, mixed seafood, asparagus	
SPAGHETTI MEATBALLS	105
Tomato sauce, homemade beef meatballs, secret spice blend	
LASAGNA	120
Classic Bolognese, béchamel, Parmigiano Reggiano	
PENNE SALSICCIA & BURRATA	115
Garlic & sun-dried tomato sauce, beef sausage, roasted paprika, burrata	
SPAGHETTI ALLA CARBONARA (P)	120
Pecorino Romano, egg, pork bacon	
RIGATONI ALL'AMATRICIANA (P)	125
Tomato sauce, pork cheeks, pecorino	
RAVIOLI AL PROSCIUTTO (P)	115
Pork-filled prosciutto ravioli, butter & sage sauce	
PENNE ASPARAGI E MAIALE (P)	118
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	115
Half baby chicken, roasted potatoes, grilled romaine, lemon-caper sauce	
SCALOPPINA AI FUNGHI E PORCINI (A)	125
Chicken breast, white wine & porcini sauce, creamy mashed potatoes	
BARRAMUNDI PESCE (S)	190
Charcoal-seared barramundi, Mediterranean sauce	
SALMONE VELLUTATA DI PESCE E CAVIALE (S)	235
Salmon fillet, fish velouté, caviar, sautéed spinach, roasted potatoes	
PANCETTA DI MAIALE (P)	195
Crispy roasted pork belly, wild berry sauce, vegetables, roasted potatoes	
COSTINE DI MAIALE (P)	195
Rosemary & fennel rubbed pork ribs, roasted potatoes, onion-basil-orange salad	
OSSOBUCO	300
Slow-cooked veal shank, creamy mashed potatoes, gremolata (parsley, garlic, lemon zest)	
TAGLIATA DI MANZO SCOZZESE	420
200 g Scottish Black Angus strip-loin (grain-fed 200 days), arugula, Parmigiano Reggiano, grilled vegetables	
FILETTO DI MANZO	390
180 g 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