

ME Special NU

An Italian plate isn't just a meal—it's history on a dish,
shaped by tradition, crafted with skill,
and served with simplicity.
Experience flavors that speak of heritage, patience,
and the art of doing things right

Insalata di Polpo

ITALIAN STYLE TENDER OCTOPUS SALAD, WITH POTATOES YELLOW CHERRY TOMATO & CELERY STEAK,
DRESSED WITH PARSLEY & LEMON CITRONETTE

115

Bisque d'Astice

A RICH & VELVETY SEAFOOD BISQUE, SLOW-SIMMERED SHELLFISH STOCK,
BRUNOISE VEGETABLES & DELICATE CRAB FILLED TORTELLINI


95

Capesante e Polipo

SEARED SCALLOPS & TENDER OCTOPUS DUO, SERVED WITH SICILIAN CAPONATA
& A VELVETY ARTICHOKE CREAM SAUCE

180

Risotto Cavolo Riccio e Salsiccia

ITALIAN CARNAROLI RICE, TOSSED IN A HOMEMADE SAUSAGE, VELVETY GREEN SAUCE
MADE WITH ORGANIC KALE CURLY, TOPPED WITH MICROGREENS, A LIGHT PECORINO CHEESE FONDUE, CRISPY
PARMESAN AND MICROGREENS (IN COLLABORATION WITH )

145

Penne Primavera

VEGETARIAN PENNE PASTA TOSSED WITH ORGANIC EGGPLANT ZUCCHINI MUSHROOMS IN A RICH TOMATO SAUCE
AND BASIL (IN COLLABORATION WITH )

95

Cavatelli al Ragù di Maiale

HOMEMADE CAVATELLI PASTA TOSSED IN A WHITE SLOW-COOKED PORK RAGÙ SAUCE, MUSHROOMS AND
PECORINO CHEESE

110

Cappellini Gamberoni Limone & Bottarga

ANGEL HAIR PASTA SERVED WITH PAN-SEARED KING PRAWN, TOSSED IN A BISQUE CHERRY TOMATO SAUCE,
FINISHED WITH A TOUCH OF BOTTARGA FOR AN UMAMI BOOST

160

Tagliolini al Nero con Astice

FRESH HOMEMADE BLACK INK TAGLIOLINI TOSSED IN A PAPRIKA PEPPER SAUCE,
LOBSTER MEAT CAPPERS AND A TOUCH OF LEMON

180

Dentice al Cartoccio

RED SNAPPER FILLET, COOKED IN BAKED 'AL CARTOCCIO', WRAPPED IN FOIL,
FILLED WITH HERBS LEMON AND GARLIC, SERVED WITH ROAST POTATO

210

Petto d'Anatra Arrosto

SLICED ROAST DUCK SERVED ON A BED OF SAUTÉED SPINACH,
ACCOMPANIED BY TWO SAUCES: A CREAMY PUMPKIN PURÉE AND A TANGY BERRY REDUCTION

235

Guancia di Manzo Brasata

SLOW-BRAISED BEEF CHEEK COOKED IN A RED WINE AND ITS OWN GRAVY,
SERVED WITH ROASTED POTATOES, PEARL ONION AND CELERY STEAK

260

Porchetta Croccante

HERBS-CITRUS ROLLED PORK BELLY, SERVED WITH BRAISED RED CABBAGE AND ROASTED PUMPKIN

245

Saltimbocca alla Romana

TENDER VEAL CUTLETS WRAPPED IN PROSCIUTTO AND FRESH SAGE,
SERVED WITH MASHED POTATOES AND A RICH PAN SAUCE

225

SALE
THE ITALIAN KITCHEN

GOT A COMPLAINT? WE'RE ALL EARS!

DROP US A WHATSAPP AT +62 813-1943-6320 AND WE'LL BE HAPPY TO HELP

 foodartisanindonesia.com

 @salerrestaurantbsd

ALL PRICES ARE IN THOUSAND INDONESIAN RUPIAH AND EXCLUDE GOVERNMENT TAX AND 6% SERVICE CHARGE.
LET US KNOW IF YOU HAVE ANY DIETARY RESTRICTIONS OR ALLERGIES SO WE CAN MAKE YOUR EXPERIENCE AS DELIGHTFUL AS POSSIBLE