

SOFT DRINK

<i>Diet Coke</i>	45
<i>Sprite</i>	55
<i>Coke</i>	55
<i>Coke Zero</i>	55
<i>Ginger Ale</i>	85
<i>Ginger Beer</i>	85
<i>Tonic Water</i>	85
<i>Soda Water</i>	85
<i>Red Bull</i>	85

COFFEE

<i>Espresso</i>	55
<i>Macchiato</i>	65
<i>Hot or Iced Cappuccino</i>	65
<i>Hot or Iced Coffee Latte</i>	65
<i>Hot or Iced Americano</i>	65
<i>Hot or Iced Black Coffee</i>	65

TEA

<i>English Breakfast Tea</i>	75
<i>Chamomile</i>	75
<i>Peppermint Tea</i>	75
<i>Green Tea</i>	75
<i>Darjeeling Tea</i>	75



ANTIPASTI / APPETIZERS

<i>Bruschetta Pomodoro</i> (V, DF) Toasted Italian Bread with Garlic, Fresh Tomato & Basil Leaves	75
<i>Crostino al Formaggio</i> (7, V) Toasted Italian Bread Baked with Mozzarella	90
<i>Bruschetta Funghi & Tartufo</i> (1, 7, 12, V) Toasted Italian Bread with A Cream Made of Mushrooms & Truffle	95
<i>Parmigiana</i> (7, V, GF) Breaded and Lightly Fried Eggplant, Marinara Sauce, Italian	155
<i>Degustazione Di Formaggi</i> (7, 8, V) Truffle Caciotta, Pecorino Pdo, Tomi Black Pepper, Gorgonzola & Drunken Cheese	290
<i>Carpaccio Di Manzo</i> (7, GF) Thinly Sliced Wagyu Tenderloin Mb 5 Truffle Mushrooms Saute, Rocket and Parmigiano Cheese	380
<i>Gamberi & Foie Gras</i> (3, 12, DF, GF) Pan Seared Prawn with Foie Gras Bel Pepper Tartare	450

PASTA & RISO / PASTA & RICE

<i>Fettuccine alla Carbonara di Mare</i> (1, 2, 3, 4, 13) Hand Made Fettuccine Pasta, Seafood Style Carbonara Sauce	200
<i>Pappardelle Bolognese</i> (1, 2, 9, DF, P) Hand Made Pappardelle Pasta, Pork and Beef Bolognese Ragu	200
<i>Gnocchi di Barbabietola</i> (1, 7, 8, V) Hand made Beetroot Gnocchi Served with Parmisan Cheese Sauce, Rocket & Toasted Sliced Almond	220
<i>Lasagna Al Forno</i> (1, 7, 9, P) Layered Hand Made Pasta Baked with Bolognese Ragù, Mozzarella, Béchamel and Parmesan au gratin	210

FROM FARM TO TABLE

<i>Maialino Alla Diane</i> (DF, GF, P) Local Pork Tenderloin In Diane Sauce with Forest Mushroom and Truffle Puree	240
<i>Frittura Di Calamari & Gamberi</i> (2, 3, 13, DF) Italian Tempura Fried Local Calamari and Local Shrimps with Aioli Sauce	240
<i>Gamberoni In “Catalana” Style</i> (3, 10, DF, GF) Local Stewed King Prawn, Tomato, Red Onion, Green Olive, Soft Mustard Dressing	240
<i>INSALATE E ZUPPA / SALADS & SOUP</i>	
<i>Zuppa Ai Funghi Porcini</i> (1, 7, V) Mushrooms Porcini, Potatoes, Truffle and Aromatic Herbs Served with Crostino Bread	170
<i>Guazzetto Di Pesce</i> (1, 3, 4, 13, DF) Seafood Soup Italian Style with Prawn, Calamari, Seabass, Mussels served with Crostino Bread	195
<i>Caprese Salad</i> (7, GF, V) Fresh Fior di Latte Mozzarella, Heirloom Tomato, Balsamic Reduction	195
<i>Burrata & Pistacchio</i> (7, 8, GF, V) Fresh Burrata Cheese with Pistachio Pesto and Sicilian Caponata	260

<i>Risotto al Granchio Reale</i> (3, 7, 12, GF) Italian Rice, King Crab Meet Cherry Tomato Creamy Sauce	220
<i>Spaghettoni “Martelli” con Pomodorino & Burrata</i> (1, 7, V) Dry Spaghettoni, Fresh “Datterino” Tomato Sauce & Burrata	230
<i>Ravioli alla Bava di Formaggio e Tartufo Nero</i> (1, 7, 12, V) Hand made Ravioli Porcini with Cream Cheese Sauce and Black Truffle	250

PIZZA

<i>Marinara</i> (1, DF, V) San Marzano Tomato Sauce, Garlic, Oregano, Evoo Olive Oil	95	<i>Prosciutto & Funghi</i> (1, 7, 12, P) San Marzano Tomato Sauce, Button Mushrooms, Cooched Ham Fior Di Latte Mozzarella, Evoo Olive Oil	175
<i>Margherita</i> (1, 7, V) San Marzano Tomato Sauce, Fior Di Latte Mozzarella, Basil, Evoo Olive Oil	130	<i>Tonno E Cipolla</i> (1, 4, 7, 12) San Marzano Tomato Sauce, Fior Di Latte Mozzarella Tuna, Red Onion, Evoo Olive Oil	175
<i>Vegetariana</i> (1, 7, V) San Marzano Tomato Sauce, Fior Di Latte Mozzarella Roasted Red Pepper, Grilled Eggplant, Zucchini, Tomato, Evoo Olive Oil	150	<i>Calzone</i> (1, 7, 12, P) Baked Filled Pizza Dough, San Marzano Tomato Sauce Fior Di Latte Mozzarella, Basil, Olive Oil, Cooked Ham	175
<i>Capricciosa</i> (1, 7, 12, P) San Marzano Tomato Sauce, Fior Di Latte Mozzarella, Cooched Ham, Mushrooms, Black Olives, Artichokes	185	<i>Prosciutto Crudo</i> (1, 4, 7, 12) White Base with Parma Ham, Cherry Tomato, Rocket, Parmisan Shave	215
<i>4 Formaggi</i> (1, 7) Base White or Red, Fior Di Latte Mozzarella, Parmesan, Gorgonzola, Evoo Olive Oil	185		
<i>Diavola</i> (1, 7, 12, P) San Marzano Tomato Sauce, Fior Di Latte Mozzarella Spicy Cured Salami, Evoo Olive Oil	175		

SECONDI / MAIN COURSE

<i>Branzino Di “Orbetello”, Edamame & Asparagi</i> (4, 14, GF, DF) Seared Italian Seabass, Edamame, Green Asparagus	280
<i>Aragosta Alla Thermidor</i> (3, 7, GF) Oven Baked Lobster Thermidor Style, Gratinated Parmisan Cheese and Lemon Butter Veggies	710
<i>Tagliata Di Manzo</i> (180gr) (7, GF, DF) (250gr)	550 730
Grilles Sliced 10 oz Wagyu Tokusen MB 5 Striploin, Rocket, Cherry Tomato, Parmisan Flake and Reduction Balsamic	
<i>Filetto Di Manzo Con Crema Di Gorgonzola</i> (7, GF) (180gr) (250gr)	580 750
Grilled 10 Oz Wagyu Tokusen Mb 5 Tenderloin, Gorgonzola Cream, Caramelized Baby Carrots & Shallot	
<i>Grigliata Mista di Pesce (2 Person)</i> (3, 4, 7, 13, GF, DF)	1,600
King Prawn, Lobster, Calamari, Seabass, Tuna Served with Mix Vegetable & Baby Roasted Potato	

DOLCI | DESSERTS

<i>Affogato Al Caffè</i> (2, 7, 8, 12) Vanilla Ice Cream, Espresso Shot	95
<i>Panna Cotta Ai Frutti Rossi</i> (1, 2, 7, 12) Vanilla Panna Cotta with Berries Coulis and Strawberry Ice Cream	115
<i>Tiramisù Tradizionale</i> (1, 2, 7) Classic Tiramisù Hand Made Lady Finger with Coffee and Mascarpone Cream	125
<i>Cannolo Siciliano</i> (1, 2, 7, 12) Crispy Shell with Ricotta Cream Candied Fruit and Chocolate Chips	125
<i>Profiteroles Al Cioccolato</i> (1, 2, 7, 8) Cream-Filled Profiteroles with Chantilly Cover with Chocolate Sauce & Stick	125
<i>Crostata</i> (1, 2, 7, 8, 12) Egg Tart Lemon Custard, Fresh Berries and Coconut Ice Cream	125

All prices are quoted in thousand Indonesian Rupiah and are subject to 10% service charge and 11% government tax.

FOOD ALLERGIES OR INTOLERANCES BY NUMBER:

- 1
- 2
- 3
- 4
- 5
- 6
- 7
- 8
- 9
- 10
- 11
- 12
- 13
- 14
- GF
- DF
- PB
- V
- P
- Gluten
- Eggs
- Crustaceans
- Fish
- Peanuts
- Soya
- Dairy
- Nuts
- Celery
- Mustard
- Sesame
- Sulfites
- Molluscs
- Lupin
- Gluten-free
- Dairy-free
- Plant-based
- Vegetarian
- Pork