












Lunch menu

For children, half portions are available with 50% off
when eating from standard menu.
Please ask for our kids Eat Well Menu with more options




antipasti starters

-  **gf** carpaccio scottato di manzo, rucola e asparagi, mimosa di capperi e limone, scaglie di grana thinly sliced beef fillet, arugula, asparagus salad, egg yolk mimosa, preserved lemon, capers and shaved grana padano 195
-  burrata con pomodori al forno, zucchine in graticola e pane carasau al rosmarino salvatore's locally made Artisanal burrata cheese, oven roasted tomatoes, grilled zucchini, olives, rosemary carasau bread 185
-  scottato di tonno rosso marinato alla mediterranea, nizzarda di verdure e salsa tonnata mediterranean style marinated red tuna caught by handline in Indonesian waters, "Nizzarda" of vegetables with tonnata sauce 175
-  prego bruschetta miste prego favorite's bruschetta, tomato and basil, mediterranean relish, marinated bell peppers 110
-  bruschetta caprese fresh tomato, stracciatella cheese, black olives, oregano 110




insalatissime salads

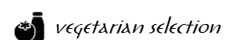
-  prego caesar's classico Bedugul harvest romaine lettuce, poached egg, beef bacon, anchovies, croûtons and grilled chicken 150
- gf** insalata caprese salvatore's locally made artisanal mozzarella, ripe tomatoes, basil, garlic confit, oregano, baked black olives 140
-  **gf** insalata toscana kale, mixed greens, butter beans, baked beetroot, torched haloumi cheese, grana padano dressing 130
-  insalata americana plaza Farm organic mixed leaves, crispy bacon, roasted chicken, charred corn, onions and ranch dressing 130
-  insalata di rucola arugula, parmesan, balsamic vinegar, extra virgin olive oil 90

antipasti caldi hot starters

-   mozzarella in carrozza alla napoletana crumb fried artisanal mozzarella, cherry tomato salsa, basil oil 110
- calamari fritti, salsa tartara fried squid, tartar sauce 125
-  timballo di zucchine alla parmigiana baked zucchini layered in tomato sauce, basil, smoked scamorza cheese and grana padano 110

zuppe soups

- caciucco alla livornese tuscany's famous seafood soup, made with the freshest seafood & shell fish from the Indonesian archipelago 110
-   minestrone di verdura classico, pesto classic minestrone soup, basil pesto 95
-  zuppa di funghi aromatizzata al tartufo Truffle scented Bedugul forest mushroom soup 95



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prices are in thousand IDR, 21% Government tax & Service charge is applicable

Prego signature pasta

spaghetti spadellati all'aragosta, pomodorini e olive
prego signature spiny lobster spaghetti tossed with cherry tomatoes, black olives and
fresh basil sauce 235





pasta match your pasta with your favorite sauce

penne – fusilli – farfalle short and small pasta
spaghetti – linguine – fettuccine long pasta

salse sauces

 bolognese minced beef, tomato sauce, fresh herbs 165
 arrabbiata spicy tomato sauce, parsley, garlic 165
pollo e piselli smoked chicken, fresh peas, cream 165
  prego carbonara pork pancetta, egg yolk, cream, parmesan 165
  amatriciana pork pancetta, braised onions, tomato sauce,
fresh chili 165
frutti di mare mixed fresh seafood, tangy tomato sauce 180
  aglio olio e peperoncino extra virgin olive oil, chili flakes, bird eye chili,
parsley, garlic 150

pasta fatta in casa homemade pasta

  ravioli di magro al pomodoro
fresco e basilico spinach and ricotta cheese filled ravioli,
fresh tomato sauce and basil 180
 gnocchi di zucca con fonduta di
parmigiano, asparagi e funghi chiodini pumpkin gnocchi, parmigiano cheese fondue,
green asparagus, shimeji mushroom, truffle oil 180
 lasagna al forno oven-baked beef lasagna and parmesan 180

Gluten free pasta available


available on request carbonara sauce with beef bacon
Available prior 12 hours notice gluten free lasagna or vegetarian lasagna




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secondi di carne e rosticceria *meat mains and rotisserie oven*

 **gf** filetto di manzo ai ferri, riduzione di vino rosso grilled beef tenderloin, mashed potatoes, crispy leek, red wine sauce 495

gf controfiletto di manzo grigliato al rosmarino, verdure in graticola, sugo di arrosto ai funghi selvatici grilled black Angus striploin, charred seasonal vegetables, wild mushroom jus 395


 costoletta di maiale alla milanese balinese organic pork chop "milanese" style, glazed baby carrots, sautéed spinach and roasted potato 300

ossobuco brasato al vino rosso e zucca al forno red wine braised veal shank, sage scented roasted pumpkin puree 290



gf pollo spezzato alla diavola, medaglioni di patate al rosmarino devilled style roast chicken, rosemary roasted potato 210

secondi di mare *fish and seafood mains*

aragosta grigliata al burro all'aglio, patate dolci "ponte nuovo" e legumi al burro grilled spiny lobster, garlic butter, sweet potato "Ponte Nuovo", vegetables casserole 595

 **gf** filetto di dentice spadellato roasted barramundi fillet, basil mashed potatoes, parsley broth 260

branzino al "cartoccio" di frutti di mare Bali waters seabass fillet baked with seafood, tomatoes, black olives, capers and fresh basil in "cartoccio" style 295

  **gf** Gamberoni grigliati all' a.o.p., patate novelle e fagiolini "A.O.P." charred jumbo prawn, roasted new potatoes, buttered green beans, baked cherry tomato 290

contorni *side dishes any 55*

 spinaci sautéed spinach with garlic, chili flakes

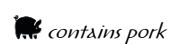
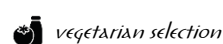
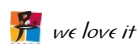
patate your choice of: fried, roasted or mashed potato

asparagi grilled asparagus

ortaggi grilled seasonal mix vegetables

formaggi *cheese*

selezione di formaggi artigianali selection of artisanal cheese, fruit jam 150



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gf

dolci desserts any 70

gianduiotto di torino hazelnut chocolate from turin,
topped with hazelnut ice cream

panna cotta al latte di cocco, coconut milk and vanilla scented "panna cotta"
mango caramellato al rum with dark rum mango compote



tiramisu

mascarpone trifle, espresso, brandy

corstatina, cocco, banane, croccante lemon scented banana pie with
coconut crumble & chocolate gelato



tortino soffice caprese

dark chocolate & almond soft cake,
salty caramel sauce & chipped cream

vulcano fondente al cioccolato 75% chocolate volcano, passion fruit sorbet,
amarena cherries

gf frutta seasonal fruit platter

gf gelati e sorbetti ice creams & sorbets 40 per scoop

coppe gelato (ice-cream sundae)

gf fragolosa

vanilla gelato, marinated fresh strawberry, whipped cream,
strawberry sauce, wafer, chocolate chips 125

regina elena

chocolate chip gelato, pear in syrup, candied peanuts,
whipped cream, chocolate sauce, wafer 130

coppa all' amarena

milk and cherries gelato, Fabbri amarena cherries,
whipped cream, shortbread biscuit crumble, amarena sauce 138

banana split

caramelized banana, strawberry gelato, chocolate gelato, vanilla gelato,
chocolate sauce, whipped cream, almond fillet, maraschino cherries, wafer 145



we love it



gf gluten free

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