

## GLI ANTIPASTI

### Our Starters

GRIGLIATA DI VERDURE (V), (GF) Fresh grilled market vegetables, marinated in olive oil and basil (382.45 calories)	90
FRITTURINA DI CALAMARI Fried baby calamari, served with lemon wedge and tartar sauce (540.20 calories)	98
MILLEFOGLIE DI VERDURE AL MASCARPONE Thin layers of crispy bread with mixed vegetables and mushroom in mascarpone cream, served with warm tomato coulis (650.12 calories)	119
ARANCINI Deep fried risotto ball, mushroom, tomato basil (363.44 calories)	105
CARPACIO DI POLPO (GF) Octopus carpaccio, green leek, tomato cherry, lemon dressing (369.00 calories)	120
TARTAR DI TONNO (GF) Tuna fish tartar with capers, onion, celery, seasoned with orange and olive oil (347.85 calories)	133
DEGUSTAZIONE DI ANTIPASTI Degustation of three seafood starters: Octopus and potato salad, salmon carpaccio, and tuna tartar served with green sauce and olive oil (672.78 calories)	162
CARPACCIO DI MANZO (GF) Beef carpaccio with rocket salad and Grana Padano cheese served with olive oil and black pepper (605.69 calories)	165
DELIZIE DI BRESAOLA Thin sliced Italian air-dried beef stuffed with a soft herb ricotta cheese, seasoned with extra virgin olive oil (289.95 calories)	196
GUAZZETTO DI GAMBERI E CALAMARI (GF) Shrimps and calamari pan-stirred in a fresh and spicy cherry tomato sauce served with garlic bread (581.59 calories)	194

## LE INSALATE

### Our Salads

INSALATA MISTA (V), (GF) Mix of local organic fresh greens, tomato, grated carrots, and red onions, tossed with olive oil and Italian balsamic vinegar dressing (334.19 calories)	99
RUCOLA E POMODORO (V), (GF) Rocket salad, tomatoes, red onion, and Grana Padano cheese, drizzled with extra virgin olive oil (475.75 calories)	99
LA CAPRESE DI GIORGIO (V), (GF) Cherry mozzarella, cherry tomatoes, oregano, basil, seasoned with extra virgin olive oil (208.50 calories)	99

## LE ZUPPE

### Our Soups

MINISTRONE (V) Classic Italian vegetable soup with pasta served with a dash of olive oil (385.82 calories)	91
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PASTA E FAGIOLI (V) Italian all-time-favorite beans and pasta soup (307.59 calories)	108
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VELLUTATA DI FUNGHI CON OLIO AL TARTUFO (V) Mushroom cream soup with truffle oil (429.75 calories)	116
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ZUPPA DI VONGOLE Creamy clam chowder, garlic bread, herb (232.10 calories)	105
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## LE PASTA FRESCHE

### Our Fresh Homemade Egg Pasta

LASAGNA ALLA BOLOGNESE Homemade lasagna bolognese (477.69 calories)	119
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TAGLIOLINI ROSA AL SALMONE Homemade pink tagliolini with salmon and cream sauce (592.70 calories)	138
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GNOCCHI ALLA BAVA CON OLIO TARTUFATO (V) Homemade potato dumplings served with white cheese sauce and truffle oil (3,382.05 calories)	138
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RAVIOLI RICOTTA E SPINACI AL BURRO E SALVIA (V) Homemade ravioli stuffed with ricotta cheese and spinach tossed in butter and fresh sage herb (634.55 calories)	138
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TAGLIATELLE AL FUNGHI (V) Homemade tagliatelle in a fresh mushroom sauce (904.98 calories)	138
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## PASTA SECCA A RISOTTI

### Dry Pastas and Risotto

SPAGHETTI AGLIO OLIO PEPERONCINO (V) Spaghetti with garlic, olive oil, fresh chili and parsley (2,057.73 calories) Add: Chicken (120 calories) 30 Mushroom (V) (40 calories) 30 Shrimps (120 calories) 30	99
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PENNE ALLA ARRABIATA (V) Penne with spicy tomato sauce (1,882.75 calories)	99
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RIGATONI ALLA BOLOGNESE Rigatoni with beef ragu in tomato sauce (390.56 calories)	123
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PENNE ALLA AMATRICIANA (P) Penne with pork bacon, onion, and tomato sauce (2,867.15 calories)	131
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SPAGHETTI ALLA CARBONARA (P) Spaghetti with egg, pork bacon, and black pepper (2,397.13 calories)	131
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RIGATONI E MOZARELA BURATA Rigatoni , tomato basil , parmesan , burrata cheese , crispy prosciutto (377.64 calories)	145
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LINGUINE AL TONNO Flat spaghetti with fresh tuna, black olives, fresh cherry tomato and lemon zest (850.08 calories)	138
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(V) = Vegetarian | (GF) = Gluten Free | (P) = contains pork | (A) = contains alcohol  
Price is in thousand rupiah and inclusive of service charge and prevailing government tax

SPAGHETTI ALLO SCOGLIO Spaghetti with seafood sauce (1,164.79 calories)	178
RISOTTO SPINACI CON CAPESANTE E PANCETTA (GF) Italian arborio rice, bacon wrapped scallops, spinach and parmesan cheese (522.40 calories)	178
RISOTTO AL FUNGHI (V), (GF) Italian Arborio rice, tossed with onion, and fresh mushroom (556.52 calories)	138
RISOTTO AL FRUTTI DI MARE (GF) Italian Arborio rice, tossed with seafood, and light tomato sauce (468.69 calories)	178

This menu is created in the respect of the Italian tradition and regional recipes.

Check our blackboard for this month's specials.

Ask our waiter for the daily Chef's special.

### LE PIZZE

#### Our Freshly Baked Pizza

SCHIACCIATINA AL ROSMARINO (V) Pizza bread with rosemary (301.22 calories)	71
MARGHERITA (V) Tomato, mozzarella, and fresh basil (590.65 calories)	111
GIORGIO PIZZA Tomato sauce, prosciutto, burrata, rucola, cherry tomato, parmesan (545.76 calories)	150
QUATTRO FORMAGGI (V) Four cheeses, tomato, and rucola (572.10 calories)	148
VEGETARIANA (V) Tomato, mozzarella, mushroom, eggplant, zucchini, and bell pepper (671.50 calories)	138
REGINA (P) Tomato, mozzarella, mushroom, and cooked ham (423.70 calories)	138
CALZONE (P) Pizza pocket filled with mozzarella, cherry tomato, mushroom, and cooked ham (423.70 calories)	142
FRUTTI DI MARE Tomato, mozzarella, and seafood (543.55 calories)	150
CAPRICCIOSA (P) Tomato, mozzarella, mushroom, cooked ham, artichokes, and black olives (534.50 calories)	150
ALLA DIAVOLA (P) Tomato, mozzarella, chilli-hot salami (412.70 calories)	147

### I SECONDI PIATTI DI PESCE

#### Our Fish Main Courses

FRITTO MISTO Italian favorite deep fried combination of squid, prawns, and mixed vegetables served with lemon wedge and tartar sauce (153.35 calories)	199
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SALMONE ALLA GIORGIO Pan-fried salmon fillet with lemon and capers sauce served with roasted bell peppers and caramelized red onion (580.53 calories)	238
PESCE SPADA ALLA LIVORNESE (GF) Swordfish pan-cooked with garlic, anchovies, capers, basil, and fresh tomato sauce served with boiled potato (952.29 calories)	243

TAGLIATA DI TONNO ALA MEDITERRANEA (GF) Sliced grilled tuna steak on a bed of rocket leaves salad served with a mediterranean tomato salad, lemon wedge, drizzled with extra virgin olive oil (650.50 calories)	243
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### I SECONDI PIATTI DI CARNE

#### Our Meat Main Courses

SCALOPPA ALLA MILANESE Breaded chicken or pork escalope with french fries and grilled vegetables (1,801.73 calories)	216
LONZA DI MAIALE FARCITA (P) Pork loin stuffed with mozzarella cheese and mushroom served with mashed potatoes and fresh vegetables (1,731.35 calories)	261
POLLO ALLA DIAVOLA (GF) Marinated free range chicken, grilled to perfection, served with rosemary baby potatoes and spicy tomato sauce (1,154.32 calories)	276
FILETTO DI MANZO AL BAROLO (A) Grilled beef tenderloin served with barolo red wine sauce, rosemary baby potatoes. Alternatively, mushroom or blue cheese sauce also available on demand. (2,192.33 calories)	399

### IL DOLCI

#### Our Sweet Corner

PIATTO DI FRUTTA ESOTICA (V), (GF) Tropical fresh fruit platter (497.00 calories)	73
TORTA DI FORMAGGIO ITALIANO Italian cheesecake, orange sauce, raisin compote (988.52 calories)	103
FRAGOLE TRIFOLATE CON SORBETTO AL LIMONE Strawberry salad served with a scoop of lemon sorbet (48.00 calories)	103
TIRAMISÙ (A) The traditional italian dessert (302.65 calories)	109
PANNA COTTA ALLE FRAGOLE Sweetened cream cooked and infused with vanilla beans served with strawberry coulis (216.73 calories)	109
TORTINO CALDO AL CIOCCOLATO Warm chocolate fondant, vanilla gelato (347.80 calories)	109
CRÈME BRÛLÉE Traditional coule cream custard topped with caramelized sugar (266.92 calories)	109
SELECTION OF ICE CREAM AND SORBET (PER SCOOP) Selection of ice cream: Vanilla, chocolate, strawberry, coconut, chocolate chip, rum raisin Selection of sorbet: Mango, lime (37.60 calories)	57

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