

## ANTIPASTI / APPETIZERS

<b>Cold Cut Board</b> Mix of Italian cold cut	<b>180 K<sup>++</sup></b>	<b>Mozzarella Fritta</b> Fried mozzarella, garlic chili yogurt sauce	<b>90 K<sup>++</sup></b>
<b>La Burrata</b> Creamy Mozzarella, mix green salad	<b>125 K<sup>++</sup></b>	<b>Frittura di Calamari</b> Octopus Ring light fried in pastella	<b>90 K<sup>++</sup></b>
<b>Beef Angus Carpaccio</b> Prime raw beef, Parmesan, truffle dressing	<b>130 K<sup>++</sup></b>	<b>Crispy Soft Shell Crab</b> Light fried, marinated shell crab, chili sauce	<b>95 K<sup>++</sup></b>
<b>The Beef Tartare</b> Prime raw beef marinated in Tartare sauce	<b>120 K<sup>++</sup></b>	<b>Insalatona Salad</b> Avocado, radicchio, rucola, parmesan	<b>75 K<sup>++</sup></b>
<b>Carpaccio di Polipo</b> Marinated Octopus, truffle, lemon juice	<b>130 K<sup>++</sup></b>	<b>Fennel Salad</b> Fennel, beetroot, carrot, zucchini	<b>65 K<sup>++</sup></b>
<b>The Salmon Tartare</b> Raw Salmon, spring onion, tartare sauce	<b>130 K<sup>++</sup></b>	<b>Grill Vegetable</b> Assorted, marinated vegetable	<b>60 K<sup>++</sup></b>
<b>Cheese Platter</b> Four variety, imported Italian cheese	<b>140 K<sup>++</sup></b>	<b>Sautè Spinach</b> Marinated, stir-fried	<b>55 K<sup>++</sup></b>
<b>The Tuna Tartare</b> Raw tuna, chili, olive oil, tartare sauce	<b>130 K<sup>++</sup></b>	<b>Sautè Mushroom</b> Marinated, stir-fried	<b>55 K<sup>++</sup></b>
<b>Polpette al Sugo</b> Slow cook meat ball, stuffed malted cheese	<b>95 K<sup>++</sup></b>	<b>Pure' di Patate</b> Classic mush potato	<b>50 K<sup>++</sup></b>
<b>Nugget di Pollo</b> Classic fried chicken, three sauce	<b>75 K<sup>++</sup></b>	<b>Patatine Fritte</b> Homemade French fries	<b>45 K<sup>++</sup></b>

## LE NOSTRE PASTE / OUR PASTA

<b>Linguine Vongole</b> Clams, wine, prawn, squid, fresh tomato	<b>100 K<sup>++</sup></b>
<b>Bucatini Matriciana</b> Slow cook tomato sauce, guanciale, pecorino	<b>100 K<sup>++</sup></b>
<b>Rigatoni 4 Formaggi</b> Creamy sauce, four variety Italian cheese	<b>100 K<sup>++</sup></b>
<b>Fettuccine Carbonara</b> Egg yolk, mushroom, guanciale, parmesan	<b>100 K<sup>++</sup></b>
<b>Fettuccine Bolognese</b> Prime minced beef ragout in slow cook tomato	<b>120 K<sup>++</sup></b>
<b>Spaghetti Aglio Olio Peperoncino</b> Spring onion, garlic, dry chili, tabasco, parmesan	<b>100 K<sup>++</sup></b>
<b>Penne Sugo di Ossobuco</b> Slow cook salsa in Ossobuco sauce	<b>100 K<sup>++</sup></b>
<b>Risoni Frutti di Mare</b> Mix seafood, pastina, pescatora sauce	<b>120 K<sup>++</sup></b>
<b>Orecchiette E Cime Di Rapa</b> Broccoli, guanciale, red chili, pecorino	<b>95 K<sup>++</sup></b>
<b>Homemade Gnocchi Sorrentina</b> Slow cook tomato & melted mozzarella	<b>110 K<sup>++</sup></b>
<b>Homemade Lasagne Ragout di Carne</b> Pasta layer prime minced beef, bechamel	<b>110 K<sup>++</sup></b>
<b>Homemade Ravioloni Brasato di Manzo</b> Slow braised beef sauce, red wine, beef juice	<b>120 K<sup>++</sup></b>
<b>Homemade Salmon Pappardelle</b> Fresh Salmon, creamy white wine sauce	<b>120 K<sup>++</sup></b>
<b>Homemade Agnolotti</b> Slow cook tomato sauce, stuffed w/spinach, ricotta	<b>120 K<sup>++</sup></b>
<b>Homemade Tagliatelle</b> Light cream sauce, scampi, zucchini	<b>120 K<sup>++</sup></b>

## SECONDI / MAIN COURSES

<b>Tagliata di Tonno</b> Middle raw sliced marinated tuna	<b>155 K<sup>++</sup></b>
<b>Tempted Fish Soup</b> Slow cook tomato, assorted sea food	<b>185 K<sup>++</sup></b>
<b>Cozze alla Marinara</b> Mussels sauté, slow cook marinara sauce	<b>150 K<sup>++</sup></b>
<b>Sautè di Cozze e Vongole</b> Mussels, vongole sauté white wine clear broth	<b>160 K<sup>++</sup></b>
<b>Salmone Grigliato alla Livornese</b> Grill, topped, various spice, kalamata olive	<b>180 K<sup>++</sup></b>
<b>Black Angus Flank Steak</b> 250gr Australian grilled primal cut grass fed	<b>270 K<sup>++</sup></b>
<b>T-Bone</b> 400gr New Zealand grilled prime T-bone grass fed	<b>240 K<sup>++</sup></b>
<b>Strip Loin</b> 250gr Australian grilled primal cut grain fed	<b>290 K<sup>++</sup></b>
<b>Filet Mignon Pepe Verde</b> 250gr Australian grilled tenderloin, Dijon mustard,	<b>245 K<sup>++</sup></b>
<b>Grilled Roast Beef</b> 250gr Australian grilled prime cut tenderloin grain fed	<b>245 K<sup>++</sup></b>
<b>Caramelized Pork Belly</b> 250gr of 24hours sous-vide marinated soya sauce.	<b>190 K<sup>++</sup></b>
<b>Pork Ribs</b> 250gr of 24hours sous-vide marinated in BBQ sauce.	<b>200 K<sup>++</sup></b>
<b>Cipollata Sausage</b> 250gr Italian sausage grilled, marinated in white wine.	<b>190 K<sup>++</sup></b>
<b>Lamb Shoulder</b> 250gr of 24hours sous-vide, sliced and marinated.	<b>220 K<sup>++</sup></b>
<b>Pollo Al Limone</b> 200gr Chicken breast, white flour- lemon sauce reduction.	<b>175 K<sup>++</sup></b>

All Prices are in thousands of Rupiah and Subject to 5% Service Charge & 10% Govt Tax.