

## A LA CARTE MENU

*Our menu is inspired by age-old traditions  
of sharing good food  
together. We hope you enjoy these  
authentic Italian and Indonesian  
heritage dishes,  
carefully prepared in front  
of you by our  
passionate team*

## INDONESIAN HERITAGE CUISINE

### SNACKS

<b>Gado-Gado (V)</b>	85
Steamed vegetables, tofu, fermented bean cake, spicy peanut sauce	
<b>Lumpia Semarang</b>	95
Chicken, carrot, cabbage, chives, fermented soybean dip	
<b>Tahu Walik</b>	105
Tofu, prawns, fish mousse, sambal kecap	

### SPECIALITIES

<b>Soto Ayam Bumbu Koya</b>	130
East Java chicken soup, mung bean noodles, rich turmeric broth, candlenut sambal	
<b>Sop Buntut</b>	240
Oxtail and vegetables soup, chili sambal, emping crackers	
<b>Sate Ayam</b>	130
Chicken satay, peanut sauce, rice cake	
<b>Sate Maranggi</b>	210
Beef satay, spicy green tomato salsa	

**MAIN COURSE**

<b>Mie Goreng Jawa</b> Wok-fried egg noodles, prawns, squid, and vegetables	160
<b>Nasi Goreng Iga Bakar</b> Beef short ribs fried brown rice, egg, vegetables, prawn crackers, acar pickle	235
<b>Nasi Goreng Bebek Andaliman</b> Balinese-style genep paste, braised duck, andaliman pepper, fried egg, acar pickle	180
<b>Rawon</b> Braised beef shank, kluwek nuts, bean sprouts, salted egg, candlenut sambal	230
<b>Iga Kambing Bakar Maranggi</b> Roasted Australian lamb rack, root vegetables, pickled cucumber, sambal kecap	290

## ITALIAN REGIONAL CUISINE

### APPETIZERS

<b>Burrata (V)</b> Tomato salad, fresh basil, virgin olive oil	180
<b>Mushroom Cream Soup (V)</b> Cheese and truffle crostini	140
<b>Cacciucco</b> Seafood of the day, lobster and clam broth, baked crostini	210
<b>Grilled Scallop</b> Cauliflower, tomato and herbs salsa, toasted pine nuts	185

## **PIZZA**

<b>Vegetable Pizza (V)</b> Tomato sauce, onion, eggplant, pesto, zucchini, mushrooms and garlic	155
<b>Classic margherita (V)</b> Pomodoro sauce, mozzarella, basil	145
<b>Quattro Formaggi (V)</b> White pizza, four cheeses, mushroom, truffle paste	170
<b>Pepperoni</b> Beef pepperoni, tomato sauce, mozzarella	175

## **PASTA**

<b>Pumpkin and Ricotta Ravioli (V)</b> Ricotta and roast pumpkin filling, pumpkin pure, cashew nuts, pecorino cheese	160
<b>Tagliatelle Bolognese</b> Homemade egg pasta, beef ragout, parmesan cheese	185
<b>Lobster Spaghetti Chitarra/ Fettuccine</b> Poached lobster, cherry tomato, lobster sauce	245
<b>Beef Pappardelle</b> Wagyu braised beef cheek, burrata, fresh herbs	185

## MAIN COURSE - FISH AND MEAT

<b>Grilled Octopus</b>	250
Roasted bell-peppers, Romesco sauce	
<b>Baked Cod Marinara</b>	250
Red onion, tomato, capers, kalamata olive stew, fresh basil	
<b>Venetian Beef Stew</b>	380
Braised tender beef cheek, mash potato, baby carrots	
<b>Black Angus Striploin (250 gr)</b>	455
Mashed potato, baby eggplant, beef jus	
<b>Pork Milanese</b>	325
Breaded and fried pork chop, heirloom tomato cherry and rocket salad	
<b>Bistecca Fiorentina (1.5 kg)</b>	2,100
Grilled US prime T-bone steak, arugula salad, rosemary potatoes	
<i>good for sharing</i>	
<b>SIDE DISHES</b>	65
<b>Parmesan truffle fries</b>	65
<b>Grilled Asparagus</b>	55
<b>Glazed heirloom carrots</b>	55
<b>Roasted broccoli, garlic and parmesan</b>	

## DESSERTS

<b>Fresh sliced seasonal fruits</b>	55
<b>Hazelnut Profiterole</b> Hazelnut ice cream, dark chocolate sauce, whip cream	95
<b>Warm Chocolate Tart</b> Sulawesi vanilla gelato	95
<b>Baked Pineapple Crumble</b> Coconut ice cream, andaliman pepper	85
<b>Panna Cotta</b> Strawberry, white balsamic, hibiscus	85
<b>Cannoli</b> Sicilian ricotta cream cannoli, pistachio, candied orange	95
<b>Tiramisu</b> Coffee biscuits, coffee jelly, fresh mascarpone cream	110
<b>Gelato and sherbet/ by scoop</b> Dark chocolate, Sulawesi vanilla, strawberry Raspberry, lemon, mango, passionfruit	45