

TRATTORIA ITALIAN NIGHT

Tasting Menu

7 Courses

Stuzzichino di benvenuto

Burrata Tart

grilled eggplants & zucchini, caramelized onions,
roasted tomato & bell pepper coulis

Beni di Batasiolo 7 Cascine Extra Dry Prosecco, Glera, DOC Veneto, Italy NV

Cozze Fritte

deep fried black mussels, arrabbiata sauce,
concasse, lemon zest

Leonardo da Vinci Vermentino, DOC Tuscany, Italy 2021

Ravioli

handmade braised wagyu beef cheek agnolotti,
grana padano cream, baby spinach

Tommasi Le Rosse, Pinot Grigio, DOC Veneto, Italy 2022

Polpo

roasted octopus, smoked eggplants, potato pearls, mediterranean salsa

*Leonardo da Vinci Vergine Delle Rocce Riserva, Sangiovese Merlot,
DOCG Chianti, Italy 2019*

Agnello Milanese

panko crumbed lamb chops, crushed potatoes,
heirloom tomato & herbs salad

San Marzano Il Pumo, Negroamaro, IGT Salento, Italy 2021

Lemon & Basil Sorbet

citrus salad, berry veil

Tiramisu

savoardi biscuit, coffee, mascarpone foam, cacao, amaretto jelly

Michele Chiarlo, Moscato d'asti, DOCG Nivole, Italy 2020

Food Only IDR 1,400 per person

Additional Wine Pairing IDR 995 per person

Our tasting menu is designed to be served individual and not for sharing

The price is quoted in '000 Indonesian Rupiah and subject to 21% service charge and prevailing government tax