

TRATTORIA ITALIAN NIGHT

Ala Carte Menu

Starter

Burrata	210
grilled eggplants & zucchini, caramelized onions, roasted tomato coulis	
Cozze	240
deep fried black mussels, arrabbiata sauce, concasse, lemon zest	
Bruschette	250
• ricotta, fried zucchini, mint • bell peppers, anchovies & burrata • heirloom tomato, beef bresaola, arugula	
Tonno	260
indian ocean tuna loin, mediterranean condiment, burrata cream, ink croutons	
Carpaccio	490
slightly torched, king oyster's mushroom, celery & parmesan salad, light "bagna cauda" sauce	

Pasta

Gnocchi	180
ricotta cheese gnocchi, tomato, eggplant, grana padano, fresh basil	
Paccheri	230
spicy "Nduja" sauce, yellow tomatoes, pecorino cheese, crackling pork skin, fresh oregano	
Linguine	250
homemade ink pasta, manila clam, cherry tomato, lemon zest	
Ravioli	270
handmade braised wagyu beef cheek agnolotti, grana padano cream, baby spinach	
Risotto	360
carnaroli rice, roasted sustainable prawns, basil pesto, tomato, burrata & salmon roe	

Main Courses

Pollo	260
roasted chicken thighs roll, bell peppers "peperonata", black pepper sauce	
Dentice	280
roasted red snapper fillet, zucchini spaghetti, fresh marinara sauce, potato chips	
Polpo	310
roasted octopus, smoked eggplant, potato pearls, mediterranean salsa	
Agnello Milanese	450
panko crumbed lamb chops, crushed potatoes, heirloom tomato & herbs salad	
Rib Eye	560
barley fad, sauteed mushrooms, asparagus, roasted potatoes	

Dessert

Cannolo Siciliano	140
ricotta & chocolate filled cannolo, orange coulis	
Tiramisu	165
savoiardi biscuit, coffee, mascarpone foam, cacao, amaretto jelly	
Frutta Fresca	65
freshly sliced fruit platter	

Sorbetto e Gelato

Macedonia e sorbetto	90
lemon & basil sorbet, tropical fruit salad, berry veil	
Affogato all' Italiana	135
vanilla & hazelnut ice cream, almond crumble, hot espresso coffee	

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