

Salad & Starter



Pizza

Fritto di Pesce	85
Fried fish and squid with vegetable and chips served with a tartare sauce	
Cappesante avvolte in fascia di bacon	160
Roast scallops wrapped in a strip of bacon and pea sauce	
Affettati Misti	160
Italian Selection of Cold cuts, Prosciutto, mortadella, salame	
Parmigiana di Melanzana	75
Baked eggplant with San Marzano tomato & parmigiano cheese	
Verdure alla Griglia	60
Grilled organic vegetables, with pan seared cheese	
Burrata & Prosciutto	150
Fresh Burrata and Parma ham	
Carpaccio di Manzo	80
Beef carpaccio, arugula, champignons, parmesan flakes, olive oil	
Insalata Mista	50
Organic mesclun salad, cherry tomatoes, balsamic vinegar and mozzarella bites	
Cesar Salad	85
Roman lettuce, chicken, beef, egg, anchovies, parmesan and yoghurt	
Insalata di Umberto	75
Roman lettuce, arugula, orange, guacamole & parmesan, raspberry vinaigrette	
Insalata di Anatra	85
Duck breast, romaine salad, blueberries sauce, apples chips	

La Nostra Pasta

I Ravioli ai Funghi	85
Mushrooms ravioli in creamy and mushrooms truffle sauce	
Risotto ai Funghi	95
Arborio rice with selected mushrooms (waiting time 30 Min)	
Fusilli al Pesto	85
Fusilli pasta served with pesto sauce	
Ravioli ricotta e Spinaci al burro e salvia	75
Ricotta and spinach ravioli on butter and sage sauce	
Gnocchi 4 Formaggi	85
Homemade gnocchi served with 4 melted cheeses	
Linguine alle Vongole al Pomodoro	85
Linguine tomato sauce with clams	
Penne Funghi e Salmone	85
Penne with Mushrooms and salmon in a creamy sauce	
Ravioli al Branzino	75
Ravioli stuffed barramundi in bisque creamy sauce	
Tagliatelle nere ai Gamberi e Zucchine	75
Black ink homemade tagliatelle with prawns, zucchini in a creamy sauce	
Lasagna	75
Traditional lasagna with Bolognese sauce	
Tagliatelle alla Bolognese	65
Fresh tagliatelle with Bolognese sauce	
Penne Pomodoro Spinaci e beef sausage	70
Penne tomato sauce with beef sausage and spinach	
Mezze Lune ripiene di mais e ricotta con asparagi e funghi	85
Half Moon pasta stuffed with ricotta & corn and served asparagus and mushrooms in creamy sauce	
Tortelli di Manzo al Pomodoro	80
Square ravioli stuffed with beef, served with a tomatoes basil sauce	
Casereccie con Anatra e zucca	75
Homemade bronze drawn Casereccie, with Duck served on cream and pumpkin seeds in a wine reduction	
Spaghetti alla Carbonara	85
Spaghetti, pork bacon, egg & cheese sauce	
Ravioli Al Prosciutto	85
Pork filling ravioli, tomato, basil & pink sauce	
Rigatoni all'Amatriciana	75
Rigatoni, with Tomato Sauce and Pork Cheek	
Orecchiette Asparagus e Maiale	75
Ear-shaped pasta Pasta served with pork belly and asparagus	

Soup

Minestrone	45
Traditional Italian vegetable soup	
Crema di Zucca and Carote	55
Pumpkin and carrots soup with roasted hazelnuts	
Zuppa ai Funghi	50
Wild mushrooms soup	

Marinara	50
Tomato, Garlic, oregano & basil	
Margherita	60
Mozzarella, tomato & basil	
Calabrese	95
Spicy Salami, tomato, olives, spicy extra virgin olive	
Quattro Formaggi Rossa	95
Tomato, mozzarella, piattone, gorgonzola, ricotta	
Calzone	90
Mozzarella, beef sausage, eggplants, parmesan, tomato	
Prosciutto Crudo & Burrata	160
Italian Parma ham, arugula, mozzarella & burrata cheese, cherry tomatoes	
Mortadella	140
Mozzarella, gorgonzola blue cheese, mortadella and pistacchio	
Quattro Stagioni	85
Pork bacon, artichokes, mushrooms, black olives, mozzarella, tomato	
Asparagi & Pancetta	95
Tomato Sauce, Mozzarella, Pork Bacon, Asparagus and parmesan flakes	
Pepperoni	75
Beef pepperoni, tomato, mozzarella	
Deliziosa	85
Beef bacon, cherry tomatoes, arugula and parmesan	
Salsiccia & Funghi	80
Beef sausage, tomato and mix selected mushrooms	
Ortolana	70
Grilled zucchini, eggplant, black olives, tomato sauce	
Tutto Funghi	145
Mix selected mushrooms & cheese with truffle oil	

The Main Course

Darna di Salmone	175
Pan-fried salmon fillet in zucchini crust, grilled vegetables and yogurt sauce	
Gamberi alla Griglia	165
Grilled 3 king prawns with cherry tomatoes in mediterranean style and grilled vegetable	
Barramundi Bagna cauda	165
Barramundi Fillet, served with bagna cauda fish roe cream sauce, grilled polenta	
Tonno	125
Seared tuna steak served with sautéed cherry tomatoes, caper and olives	
Petto di pollo al Limone	95
Chicken breast pans seared in lemon sauce served with fresh mixed salad	
Galletto al Griglia	95
Half roasted baby chicken with spicy garlic sauce and grilled vegetables	
Stinco d Agnello	195
Braised Lamb Shank, mashed potatoes and carrots	
Lamb Chop crosta di funghi porcini	240
Grilled Lamb chop, porcini crust and mushroom sauté	
Pancetta di Maiale su Variazione di Funghi	185
Pork Belly on sautéed mushrooms and porcini sauce	
Stinco di Maiale (Suggested for 2 person)	360
Pork knuckle with mashed potato, beer gravy and pickle red cabbage	
Costine di Maiale Arrosto	240
Pan-seared pork ribs with Italian Herbs served with potatoes and onion	
Tagliata di Manzo alla Jack's Creek	260
Sirloin Jack's Creek, marble 2, Rocket salad, parmesan flakes and grilled vegetables	
Il Manzo Kilcoy (suggested for 4 person)	105*(100GR)
Op ribeye Kilcoy pure prime steak with vegetables (± 1200 gr)	

Caffetaria

ESPRESSO	28
DOUBLE ESPRESSO	40
PICCOLO / MACCHIATO	30
LATTE / CAPPUCCINO	35
Ice/Hot	
FLAVOURED LATTE / CAPPUCCINO	45
Ice/Hot	
AMERICANO / LONG BLACK	40
Ice/Hot	
ESPRESSO SHAKERATO	40
CHOCOLATE	45
Ice/Hot	

The Natural Mixologist

MILANO	65
Lychee, Dragon Fruit, Pineapple, Lime, Soda	
ROMA	65
Green apple, Mango, Lychee, Lime, Soda	
LYCHEE / KIWI GINGER MINT FIZZ	65
Lychee/Kiwi, Mint, Ginger Soda	
STRAWBERRY MOJITO	65
Strawberry, Mint, Lime, Brow Sugar, Soda	

Classic Cocktails

NEGRONI	125
SMOKED CHERRY NEGRONI	135
AMERICANO	105
GIN / VODKA TONIC	105
APEROL SPRITZ	120
MARGARITA	125
ICED LEMON SGROPPINO	85
MOJITO	105
CLASSIC GIN / VODKA MARTINI	115
LYCHEE / ESPRESSO MARTINI	110

SALE

THE ITALIAN KITCHEN

Beer

BALIHAI	33
PROST	33
BINTANG	35
BALIHAI ICE BUCKET (6 Bottles)	190
PROST ICE BUCKET (6 Bottles)	190
BINTANG ICE BUCKET (6 Bottles)	200

Soda

COCA COLA	25
SODA	25
GINGER ALE	25

100% Freshly Squeezed Squeezed Juice

WATERMELON	35
MELON	35
KIWI	65
ORANGE	55
MIXED FRUITS	65
DRAGON FRUIT	45

Wine

By The Glass	
HOUSE SPARKLING WINE	90
HOUSE WHITE WINE	90
HOUSE RED WINE	90
MOSCATO SWEET WINE	90

Water

ITALIAN SOLE STILL 500ML	30
ITALIAN SOLE SPARKLING 500ML	30
ITALIAN SOLE STILL 1000ML	45
ITALIAN SOLE SPARKLING 1000ML	45

Tea

ICE TEA	20
LEMON ICE TEA	30
LIME / LEMON SQUASH	30
PEACH ICE TEA	35
LYCHEE ICE TEA	35
SELECTION OF HOT TEA	35

Home Made Desserts

CRÈME BRÛLÉE ALLA VANIGLIA	35
Brûlée Vanilla Cream Custard	
PANNA COTTA AL COCCO	35
Coconut Panna Cotta with Vanilla Biscuit	
BIGNE AL CIOCCOLATO	45
6 Freshly Home-Made Bigne with Chocolate Mousse Filling	
MOUSSE AL CIOCCOLATO	45
Chocolate Mousse with Vanilla Biscuit	
PANNA COTTA AL MANGO O FRAGOLA	30
Mango or Strawberry Panna Cotta	
TIRAMISU (CUP / GLASS)	35/45
Home Made Classic Italian Coffee & Mascarpone Cake	
CHOUX AU CRAQUELIN (Pre-Order of 2 Days)	20
Crispy Cream Puffs with Mixed Berries or Vanilla Custard Filling	
GELATO	30
One Scoop of our Home Made Ice Cream (Please ask our staff for available flavors)	

Whole Cakes

TIRAMISU (16 X 16 CM)	300
Home Made Classic Italian Coffee & Mascarpone Cake	
TORTA AL LIMONE	300
Lemon Cake with Fresh Fruits	
TORTA DI MELE	280
Classic Italian Apple Pie with Cinnamon	
TORTA DI CAROTE	280
Carrot Cake served with Whipped Cream and Fresh Fruits	
VENEZIA STYLE (DIAMETER 12)	165
Home Made Classic Italian Coffee & Mascarpone Cake	
PEAR CHOCOLATE	250
Chocolate and Pear Cake	
STRAWBERRY CAKE (DIAMETER 12)	150
Classic Vanilla Sponge Cake with Strawberries	
LEMON MERENGUE	280
Lemon Cake topped with Merengue	
MANGO MOUSSE (DIAMETER 12)	200
Mango Mousse Cake	

SPECIAL CHRISTMAS MENU



Cappesante

SCALLOP SERVED WITH PUMPKIN VARIATION
(CREAM, PICKLES AND GRILLED)

165

Caprese Burrata

FRESH ITALIAN CHEESE BURRATA, THINLY SLICED TOMATOES

99

Zuppa di Mare

MIX FISH SOUP IN TOMATOES SAUCE & GARLIC BREAD

65

Vitello tonnato

THINLY SLICED ROASTED VEAL TENDERLOIN, TUNA SAUCE CAPPERS AND ONION PICKLES

85

Gamberoni

PAN SEARED KING PRAWN PARMESAN SAUCE AND BOTTARGA "SALTED CURED FISH ROE"

145

Rotolo Di Salmone

ROLL OF MARINATED FRESH SALMON, RICOTTA CHEESE, ORANGE CHIPS

90

Polipo alla Griglia

GRILLED OCTOPUS SERVED ON POTATO BASIL CREAM TOMATO CONFIT AND LEMON ZEST

85

Crespella Ai Funghi

CREPES STUFFING WITH MUSHROOM SERVED WITH PARMESAN CREAM AND CRISPY BACON

85

Ravioli di Agnello

HOMEMADE RAVIOLI FILLED WITH BRAISED LAMB IN PORCINI SAUCE

95

Risotto allo zafferano ai Frutti di Mare

RISOTTO ARBORIO WITH SAFFRON & SELECTED SEAFOOD (WAITING TIME 30 MIN)

145

Linguine all'Astice

LINGUINE PASTA WITH LOBSTER, CHERRY AND TOMATO SAUCE

220

Petto D'Anatra e Foie Gras

DUCK BREAST DUCK LEVER CHOCOLATE COFFEE SAUCE MASH POTATO ROASTED BEETROOT,
HAZELNUTS CRUMBLE

250

Filetto di Manzo

BEEF TENDERLOIN SERVED WITH GORGONZOLA SAUCE TRUFFLE OIL ROASTED POTATO
AND GRILLED ZUCCHINI

320

Brasato di Manzo

BRAISED SHORT RIBS SERVED WITH CARROT, BUTTER SPINACH AND MASHED POTATOES

190

Capocollo Di Maiale

PORK NECK RED WINE SAUCE SPINACH MASHED POTATO AND BEETROOT

165

Barramundi & Gamberone

BARRAMUNDI FILLET KING PRAWN SERVED WITH CREAMY BISQUE
GRILLED POTATO AND SAUTÉED SPINACH

240

Tomahawk MB 4+

AUSTRALIAN OP RIBS TOMAHAWK MB 4+ STEAK WITH VEGETABLES (± 1400 GR)

180 * 100 gr



White Wine

Tormaresca Chardonnay 2019	Italy	390
Trulli Ficchetto Bianco Igp Salento 2020	Italy	390
Zensa Fiano Igp Puglia Organic 2020	Italy	390
Planeta La Segreta Sicily Bianco 2019	Italy	390
Franz Haas Sofi Bianco Vigneti Dolomiti 2019	Italy	420
The Elements Sauvignon Blanc 2019	South Africa	360
Stone Cross Chenin Blanc 2019	South Africa	390
Brampton Chardonnay 2017	South Africa	390
Menage trois decadence Chardonnay 2019	California	410
Milton Park Chardonnay 2019	Australia	390
Stone Fish Chardonnay 2018	Australia	400
Andrew Peace Pinot Grigio 2018	Australia	390
Fiuza Chardonnay 2016	Portugal	390

Italian Red Wine

Talamonti Moda Abruzzo 2018	Italy	360
Planeta La Segreta Sicily Rosso 2019	Italy	390
San Polo Rubio Toscana 2019	Italy	550
Livio Felluga Vertigo 2019	Italy	650
Peppoli Chianti Classico 2018	Italy	680
Planeta Merlot 2015	Italy	750
Tommasi Raphael Classico Superiore 2019	Italy	750
Planeta Etna Eruzione Nerelli 2018	Italy	780
Tenuta Perano Chianti Classico 2018	Italy	780
Sessantanni Primitivo di Manduria 2017	Italy	990
Edizione Farnese Cinque Autoctoni 2018	Italy	990
Planeta Santa Cecilia 2017	Italy	990
Brunello di Mont. Castelgiocondo 2014	Italy	1600
Brunello di Mont. Pian Delle Vigne Anti. 2015	Italy	1600
Brunello di Mont. Siro Pacenti Pelagrilli 2016	Italy	1600
Prunotto Barolo Bussia 2008	Italy	1600
Tommasi Amarone Della Valpolicella 2016	Italy	1600
Barolo Michele Chiarolo Cerequio 2013	Italy	2400
Antinori Tignanello 2017	Italy	2800
Tenuta di Trinoro Campo di Magnacosta 2018	Italy	2900

Sparkling Wine

Prosecco Villa Sandi Treviso	Italy	390
Bortoli Brut Cuvee N.V.	Australia	390
Crémant de Bourgogne N.V.	France	990

Rose Wine

Morande Rose 2019	Chile	390
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Red Wine from around the world

Vina Vistamar Brisa Merlot 2018	Chile	390
Vina Morande Reserva Merlot 2018	Chile	400
Vina Ventisquero Reserva Merlot 2018	Chile	410
Vina Ventisquero Reserva Caber. Sauv. 2019	Chile	410
Menage trois Decadence Cabernet Sauv. 2019	California	450
Folie à Deux Sonoma Valley Merlot 2017	California	790
Folie à Deux Sonoma Valley Cab. Sauv. 2017	California	790
The Elements Cabernet Sauvignon 2018	South Africa	360
Andrew Peace Masterpeace Merlot 2019	Australia	390
Rawson's Retreat Cabernet Sauv. 2020	Australia	420
Rawson's Retreat Merlot 2019	Australia	420
Torbreck Woodcutter's Shiraz 2019	Australia	699
Two Hands Bella's Garden Bar Shiraz 2012	Australia	1200
Penfolds Bin 707 Cabernet Sauvignon 2018	Australia	7300
Sileni The Plateau Pinot Noir 2017	New Zealand	590
Bel Echo Pinot Noir 2016	New Zealand	650
Kaiken Cabernet Sauvignon 2018	Argentina	450
Kaiken Malbec 2018	Argentina	450
Fiuza Merlot 2015	Portugal	390
Fiuza Cabernet Sauvignon 2015	Portugal	390
Fiuza Touriga National Merlot 2015	Portugal	390
Bouchard Pere & Fils Pommard 2014	France	1350
Mas de Daumas Gassac 2016	France	2200
Louis Jadot Chambolle Musigny 2015	France	2500
Bouchard P&F Chambolle M. Les Noir. 2012	France	2500
Bouchard P&F Saints Geroges Les Cail. 2015	France	2600
Louis Jadot Corton Greves Gran Cru 2015	France	2900

TALAMONTI MODA MONTEPULCIANO D'ABRUZZO

sale
THE ITALIAN KITCHEN

WINE PROMO

BUY 2 BOTTLES

Discount

20%*

MERCATO

*IDR 400.000,- NETT Before discount per bottle

**promotion valids while stock lasts

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