

Salad & Starter

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	
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 su salsa 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	85
Linguine "aglio olio" with clams	
Penne Funghi e Salmone	85
Penne with Mushrooms and salmon in a creamy sauce	
Ravioli al Granchio	95
Ravioli stuffed crab 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	
Bucatini Asparagus e Pork Bacon	75
Homemade bronze drawn bucatini, served with pork belly and asparagus	

Soup

Minestrone	45
Traditional Italian vegetable soup	
Crema di Zucca	50
Roasted pumpkin soup & garlic bread	
Zuppa ai Funghi	50
Wild mushrooms soup	

Pizza

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	
Patate e Mortadella	140
Mozzarella, potatoes, gorgonzola blue cheese, mortadella, 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	
Dentice Rosso	165
Red Snapper with fish gravy, confit onion, roast potato, mushroom and spinach	
Petto di pollo alla Milanese	95
Chicken cutlet in Milanese style, with fresh mixed salad	
Galetto 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)	320
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)	

Caffetteria

Espresso	28
Double Espresso	40
Piccolo / Macchiato	30
Latte / Cappuccino (Ice or Hot)	35
Flavored Latte / Cappuccino (Ice or Hot)	45
Americano / Long Black (Ice or Hot)	40
Espresso Shakerato	40
Chocolate (Ice or Hot)	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

Water

Italian Sole Still 500 ml Glass Bottle	30
Italian Sole Still 500 ml Glass Bottle	30
Italian Sole Still 1000 ml Glass Bottle	45
Italian Sole Sparkling 1000 ml Glass Bottle	45

Sodas

Coke	25
Soda	25
Ginger Ale	25
Diet Coke	25

The Natural Mixologist

Milano	65
Lychee, Dragon Fruit, Pineapple, Lime & Soda	
Roma	65
Green Apple, Mango, Lychee, Lime & Soda	
Lychee or kiwi Ginger Mint Fizz	65
Lychee Or Kiwi, Mint and Ginger Soda	
Strawberry mojito	65
Strawberry, Mint, lime, brown sugar, Soda	

100% freshly squeezed fruit juice

Watermelon	35	Melon	35	Kiwi	65
Orange	55	Mixed Juice	65	Dragon Fruit	45

Beer

Bali Hai	30
Prost	33
Bintang	35
Bali Hai Ice Bucket 6 bottles	170
Prost Ice Bucket 6 bottles	190
Bintang Ice Bucket 6 bottles	200

Classic Cocktails

Negroni	115	Margarita	110
Smoked Negroni	125	Iced Lemon Sgroppino	85
Americano	105	Mojito	105
Gin/Vodka Tonic	105	Classic Gin/Vodka Martini	115
Aperol Spritz	105	Lychee / Espresso Martini	110

Wine by Glass

House Sparkling Wine	90
House White wine	90
House Red Wine	90
Moscato Sweet wine	90

Our Homemade Dessert

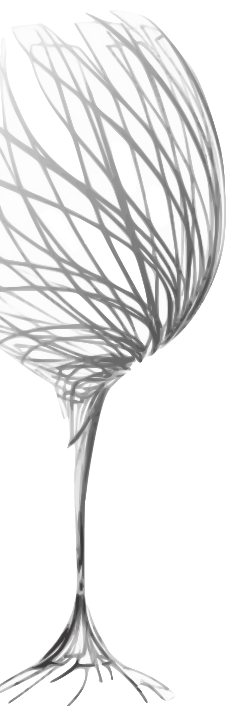
Cream brûlée' alla vaniglia	35
Brûlée vanilla cream custard	
Panna Cotta al cocco	35
Coconut Panna cotta with vanilla biscuit	
Bigne al cioccolato	45
6 Freshly made Bigne with chocolate mousse	
Mousse al Cioccolato	45
Chocolate Mousse with vanilla biscuit	
Panna Cotta al Mango or Strawberry	30
Mango Pannacotta or Strawberry	
Tiramisu' (Cup /Glass)	35/45
Home made classic coffee & mascarpone cake	
Choux	20
Crispy cream puffs with mixed berries or vanilla custard filling	
Tortino al Cioccolato	75
Melted chocolate cake vanilla ice cream, fresh strawberries	
Gelato	30
One scoop of homemade ice cream Ask our staff for the flavor	

Our Homemade Whole Cake

Suggested for 6/8 person

Tiramisu' (16*16 cm)	300
Home made classic coffee & mascarpone cake	
Torta al Limone	300
Lemon Cake with fresh fruits	
Torta di Mele	280
Apple Cake with cinnamon	
Torta di Carote	280
Carrot Cake served with whipped cream and fruits	
Torta di Cioccolato e albicocca	300
Chocolate Cake served with apricot gelatine almond cream and finishing with fruits	
Venezia style (diameter 12)	165
Chocolate biscuit and mousse	
Red velvet (diameter 12)	110
Cream Cheese and red sponge	
Vanilla Fruits (16*16 cm)	110
Mix fruits and sponge and Italian butter cream	
Torta Oreo (diameter 12)	125
Cream cheese, mascarpone and Oreo cookies	

WINE



Italian Red Wine

Trulli Negroamaro Igp Salento 2020	Italy	360
Zensa Nero Di Troia Igp Puglia 2019	Italy	390
Zensa Primitivo Igp Puglia Organic	Italy	390
Trulli Salice Salentino Dop Riserva 2017	Italy	390
Trulli Primitivo Dop Manduria 2019	Italy	420
Peppoli Chianti Classico 2018	Italy	680
Franz Haas Alto Adige Pinot Nero 2018	Italy	890
Prunotto Barolo Bussia 2008	Italy	1600
Brunello Pian Delle Vigne Antinori 2015	Italy	1600
Siro Pacenti Brunello di Mont. Pelagrilli 2016	Italy	1600
Barolo Michele Chiarolo Cerequio 2013	Italy	2400
Antinori Tignanello 2017	Italy	2400
Tenuta di Trinoro Campo di Magnacosta 2018	Italy	2900

White Wine

Tormaresca Chardonnay 2019	Italy	390
Trulli Ficchetto Bianco Igp Salento 2020	Italy	390
Zensa Fiano Igp Puglia Organic 2020	Italy	390
Attems Pinot Grigio 2017	Italy	500
Bellingham Chenin Blanc 2016	South Africa	390
Stone Cross Chenin Blanc 2019	South Africa	390
Brampton Chardonnay 2017	South Africa	390
Brampton Sauvignon Blanc 2017	South Africa	390
Stone Fish Sauvignon Blanc 2018	Australia	400
Stone Fish Chardonnay 2018	Australia	400
Andrew Peace Pinot Grigio 2018	Australia	390
Plan B Chardonnay Viognier	Australia	490
Plan B Chardonnay 2015	Australia	550
Fiuza Chardonnay 2016	Portugal	390
Fiuza Sauvignon Blanc 2016	Portugal	390

Sparkling Wine

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

Yali Swan Cabernet Sauvignon 2019	Chile	380
Vina Vistamar Brisa Merlot 2018	Chile	390
Vina Morande Reserva Merlot 2018	Chile	400
Vina Morande Riserva Pinot Noir 2018	Chile	400
Vina Ventisquero Reserva Merlot 2017	Chile	410
Yali Wetland Reserve Carmenere 2017	Chile	410
Maray Red Blend 2012	Chile	550
Pampas Del Sur riserva Malbec 2017	Argentina	490
Andrew Peace Masterpeace Merlot 2018	Australia	390
Rawson's Retreat Cabernet Sauv. 2019	Australia	420
Plan B Tempranilo Viognier 2016	Australia	550
Torbreck Woodcutter's Shiraz 2017	Australia	699
Two Hands Lily's Garden Shiraz 2009	Australia	1150
Te Mata Estate Syrah Estate Vineyards 2018	New Zealand	550
Sileni The Plateau Pinot Noir 2017	New Zealand	590
Bel Echo Pinot Noir 2016	New Zealand	650
Kaiken Ultra Malbec 2017	Argentina	590
Fiuza Merlot 2015	Portugal	390
Fiuza Cabernet Sauvignon 2015	Portugal	390
Fiuza Touriga National Merlot 2015	Portugal	390
Chateau Musar 2007	Lebanon	1200
Louis Jadot Chambolle Musigny 2015	France	2500
Bouchard P&F Chambolle M. Les Noirots 2012	France	2500
Bouchard P&F Saints Geroges Les Cailles 2015	France	2600
Louis Jadot Echezeaux 2015	France	6200

PASTA SPECIAL PROMO

CHOICE OF PASTA:

Bucatini



Casereccie



CHOICE OF SAUCE:

Bolognese



Mushrooms

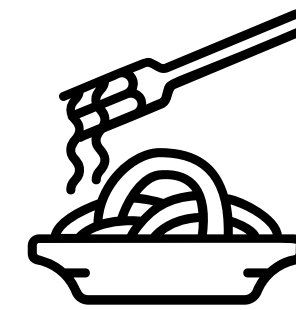


Pesto



Choice you preferred pasta and sauce
ask our staff for more information

PRICE: RP. **65.000** NETT



OUR BRONZE-DRAWN PASTA

*Bronze drawn pasta
extrude a pasta and
makes a really big
DIFFERENCE in
our home-made
pasta quality.*

*The surface is much
rougher, which
means that the pasta
cooks better and
absorbs a bit of the*

*sauce as
it's meant to.*



Sale

SWEET ITALIAN WINE MOMENT

AMONG CHOICES
OF SWEET WINE

MOSCATO D'ASTI
MOMBARUZZO

BRACHETTO
D'AQUI
TRESECOLI

ASTI
SPARKLING
TRESECOLI

COMPLEMENTARY:
2 TIRAMISU &
2 PANNACOTTA
FOR EACH
BOTTLE PURCHASE



SPECIAL
PROMOTION

HARGA RP.
380.000 NET
PER BOTT

LIMITED TIME
ONLY

SALE
THE ITALIAN KITCHEN

MERCATO
FOOD MARKET | PANINI | WINE