

starters

ARANCINI AI FUNGHI 🍄	60
Italian Fried Rice Balls with Mushroom	
CARPACCIO DI MANZO	85
Beef Carpaccio with Mushroom, Rocket and Parmesan Flakes	
TONNO TONNATO 👍	90
Tuna Wrapped in Veal with Tuna Sauce and Smoked Eggplants	
CAPELANTE E BACON 🍷	160
Scallop Wrapped in Bacon with Parmesan Sauce	
CALAMARI E VERDURE FRITTE	75
Fried Calamari and Mixed Vegetables with Tartare Sauce	
POLIPO SU CREMA DI PATATE AL BASILICO	80
Grilled Octopus on Basil Potato Cream, Tomato Confit and Lemon Zest	
ROTOLO DI SALMONE 👍	95
Marinated Salmon with Ricotta Cheese and Almond Chips	
PROSCIUTTO E MELONE 🍷	99
Parma Ham and Melon	
AFFETTATI MISTI 🍷	150
A Selection of Salami, Mortadella and Parma Ham	

soup

MINISTRONE 🍄👍	55
Traditional Italian Mixed Vegetable Soup	
CREMA DI ZUCCA, BRIE E NOCI 🍂	65
Pumpkin Cream Soup with Brie Cheese and Walnuts	
ZUPPA DI FUNGHI 🍄	65
Wild Mushroom Soup	

salad

INSALATA MISTA 🍂	50
Organic Mesclun Salad, Cherry Tomato, Balsamic Vinegar	
CAESAR SALAD	80
Romaine, Crouton, Smoked Beef, Egg, Chicken Breast, Anchovies, Parmesan with Yogurt Dressing	
INSALATA DI UMBERTO 🍂👍	85
Romaine, Arugula, Pomelo, Guacamole, Parmesan Chips and Raspberry Vinegar Sauce	
CAPRESE DI BURRATA 🍄👍	99
Fresh Burrata and Thinly Sliced Beef Tomato	
TONNO ALLA GRIGLIA	85
Tuna Loin with Mixed Salad, Cherry Tomatoes and Citronette Dressing	
INSALATA DI ANATRA 👍	95
Duck Breast, Romaine, Blueberry Sauce, Caramelized Apples and Apple Chips	
UOVO, ASPARAGI E VERDURE 🍂	80
Deep Fried Egg with Mixed Vegetables, Asparagus, Parmesan Sauce and Truffle Oil	

FORMAGGI PLATTER	180
Selection of 4 Kinds of Cheese. Kindly ask our staff for availability.	
CAKE PLATTER	150
Selection of 6 desserts from our display or gelato	
TORTINO AL CIOCCOLATO	75
Melted chocolate cake with vanilla gelato and fresh strawberries (waiting time 10min.)	

fishmonger pasta

RIGATONI ALLA CARBONARA DI MARE	95
Rigatoni Pasta with Smoked Seafood Carbonara	
SPAGHETTI VONGOLE E POMODORO 👍	95
Spaghetti with Vongole and Tomato Sauce	
TAGLIOLINI AL NERO CON CALAMARI E ZUCCHINE	85
Black Ink Tagliolini Pasta with Calamari, Zucchini and Cherry Tomato	
SPAGHETTI AI RICCI DI MARE 👍	125
Spaghetti with Sea Urchin Sauce and Cherry Tomatoes	
ORECCHIETTE CARCIOFI E GAMBERI	80
Orecchiette Pasta with Artichokes and Prawn	
FUSILLI SALMONE E ASPARAGI	95
Fusili Pasta with Salmon and Asparagus	

carnivorous pasta

BUCATINI ALLA AMATRICIANA 🍷	75
Bucatini Pasta, with Tomato Sauce and Pork Cheek	
TAGLIATELLE SALSICCIA E FUNGHI	85
Tagliatelle Pasta with Beef Sausage and Mushroom	
LASAGNA ALLA BOLOGNESE	90
Traditional Italian Lasagna with Bolognese Sauce	
SPAGHETTI ALLA CARBONARA 🍷	85
Spaghetti with Pork Bacon, Egg and Pecorino Cheese	
RAVIOLI AL PROSCIUTTO 🍷	75
Ravioli with Parma Ham Filling, Tomato Sauce, Basil and Cream Sauce	
RISOTTO BEEF BACON, SPINACI E TALEGGIO	95
Risotto with Beef Bacon, Spinach and Taleggio Cheese	
PAPPARDELLE AL RAGOUT DI ANATRA	80
Pappardelle Pasta with Duck Ragu and Spinach	

vegetarian pasta

PENNE AL POMODORO, QUARTIROLO E MELANZANE 🍂	85
Penne Pasta with Tomato Sauce, Quartirolo Cheese and Aubergine	
MEZZE MANICHE ROSSE AI 4 FORMAGGI 🍂	95
Red Mezze Maniche Pasta with 4 Formaggi Sauce	
LINGUINE AL PESTO 🍂	75
Linguine Pasta with Pesto Sauce	
GNOCCHI PORCINI 🍂👍	110
Home made Gnocchi with Porcini Sauce	
SPAGHETTI CACIO E PEPE 🍂	80
Spaghetti with Pecorino Cheese and Black Pepper Sauce	
RAVIOLI RICOTTA SPINACI AL BURRO E SALVIA 🍂	75
Ravioli filled with Ricotta Cheese and Spinach with Butter and Sage Sauce	

final touch

OUR SIGNATURE DESSERTS

Tiramisu	45
Pannacotta	35
Creme Brûlée	35
Cake of the Day	30

pizza

MARINARA 🍄	55
Tomato Sauce, Garlic, Oregano and Basil	
MARGHERITA 🍄	60
Mozzarella, Tomato Sauce and Basil	
CALABRESE 🍷	95
Tomato Sauce, Spicy Salami, Spicy Extra Virgin Olive Oil	
CALZONE	90
Tomato, Mozzarella, Beef Bacon, Brie Cheese and Mushroom	
PROSCIUTTO CRUDO E BURRATA 🍷👍	160
Tomato Sauce, Mozzarella, Parma ham, Burrata cheese	
QUATTRO FORMAGGI ROSSA 🍄👍	90
Tomato Sauce, Mozzarella, Piattone, Gorgonzola and Parmesan Cheese	
PEPPERONI	75
Tomato Sauce, Mozzarella and Beef Pepperoni	
DELIZIOSA 👍	85
Tomato Sauce, Mozzarella, Beef bacon, Cherry tomatoes, arugula and parmesan	
ASPARAGI E PANCETTA 🍷	95
Tomato Sauce, Mozzarella, Pork Bacon, Asparagus and Parmesan Flakes	
TUTTO FUNGHI 🍄	135
Mozzarella, Gorgonzola and Mixed Selected Mushroom and Truffle Oil	
PIZZA SALMONE	110
Mozzarella, Fresh Cream, Marinated Salmon and Spinach	
NAPOLI	75
Tomato Sauce, Mozzarella, Anchovies and Capers	

the mains

DARNA DI SALMONE	160
Pan-fried Salmon Fillet in Zucchini Crust, Grilled Vegetables and Yogurt Sauce	
GARUPA CON GUAZZETTO DI MARE	185
Grouper Fish Fillet with Tomato Seafood Soup	
GALLETTO ALLA GRIGLIA	110
Half Roasted Baby Chicken with Garlic Spicy Sauce and Grilled Vegetables	
GAMBERONI SCOTTATI AVVOLTI CON IL PROSCIUTTO CRUDO	285
Pan-seared King Prawn wrapped in Parma Ham served with Orange Sauce	
LAMB CHOP CROSTA DI FUNGHI PORCINI 👍	290
Grilled Lamb Chop, Porcini Crust and Sautéed Mushroom	
COSTINE DI MAIALE 🍷	220
ARROSTO Pan-seared Pork Ribs with Italian Herbs served with Potatoes and Onion	
PANCETTA SU VARIAZIONE DI FUNGHI 🍷	185
Pork Belly on 2 style of Mushrooms and Roasted Potato	
BRACIOLA DI MAIALE ALLA GRIGLIA 🍷	165
Pork Chop with Mashed Potato and Parmesan Sauce	
OSSOBUCO	195
Slow Braised Veal Shank with Milanese Risotto	

GELATO	30
Home-Made Italian Gelato. Kindly ask our staff for available flavours.	
CHOUX AU CRAQUELIN (per pcs)	20
Crispy Cream Puffs with Mixed Berries or Vanilla Custard Filling	



DRINKS

cafeteria

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

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 DOLOMIA STILL 750ML	65
ITALIAN DOLOMIA SPARKLING 750ML	65

soda

COCA COLA	25
DIET COKE	25
SODA	25
GINGER ALE	25

the natural mixologist

MILANO LYCHEE, DRAGON FRUIT, PINEAPPLE, LIME, SODA	65
ROMA GREEN APPLE, MANGO, LYCHEE, LIME, SODA	65
LYCHEE / KIWI GINGER MINT FIZZ LYCHEE / KIWI, MINT, GINGER SODA	65
STRAWBERRY MOJITO STRAWBERRY, MINT, LIME, BROWN SUGAR, SODA	65

fresh juice

WATERMELON	25
ORANGE	55
KIWI	65
GUAVA	45
PINEAPPLE	40
MELON	25
MANGO	55
DRAGON FRUIT	45
GREEN APPLE	45

mixed fresh juice

APPLE, CARROT, PINEAPPLE	65
ORANGE, GUAVA, MANGO	65
KIWI, ORANGE, DRAGON FRUIT	65

beer

BINTANG	35
PROST	35
BINTANG ICE BUCKET (6BTL)	195
PROST ICE BUCKET (6 BTL)	185

wine by glass

SPARKLING WINE	90
HOUSE WHITE WINE	90
HOUSE RED WINE	90
HOUSE SWEET WINE	90

classic cocktails

NEGRONI	115
NEGRONI SBAGLIATO	115
SMOKED NEGRONI	125
MOJITO	105
GIN / VODKA TONIC	105
MIMOSA	105
MARGARITA	110
ICED LEMON SGROPPINO	85
AMERICANO	105
LONG ISLAND	145
CLASSIC GIN / VODKA MARTINI	115
LYCHEE / ESPRESSO MARTINI	110
SIDE CAR	105

Il Fegato d'Oca

Goose foie gras with berries jam, aged balsamic vinegar and parmigiano cream
160

La Burrata e Prosciutto

Fresh Italian style cheese burrata and Parma ham
160

La Tartare di Salmone

Salmon tartare, celery, shallot and confit cherry tomatoes
110

Le Capesante

Pan-seared 6 scallops with pea cream, cuttlefish ink and crunchy parmesan
190

La Crespella e i Frutti di Mare

Crepe stuffed with seafood on a vegetable peppers coulis
90

Spaghettoni verdi e Bottarga

Bronze-drawn green spaghetti with bottarga and aubergines
140

La Calamarata e l'Aragosta

Fresh pasta calamarata served with lobster and tomato sauce
210

Il Maccheroncino e l'anatra

Fresh pasta macaroni with sauté duck in gorgonzola cheese sauce
120

La Linguina al Granchio (To Ensure the Freshness of the products limited availability)

Linguine with fresh blue swimmers crab, with cherry tomato sauce
150

I Ravioli ai Funghi

Mushrooms ravioli in creamy truffle and mushrooms sauce
85

Il Risotto alla Zucca

Pumpkin risotto served with seared King prawns, rucola and balsamic reduction
210

I Gamberoni Gratinati (To Ensure the Freshness of the products limited availability)

King Prawns au gratin, roasted almonds, marinated zucchini with its bisque
260

Il Dentice sulle Verdure alla Griglia (To Ensure the Freshness of the products limited availability)

Red snapper on zucchini cream and grilled vegetables
180

Branzino Coperto in Crosta di Sale (To Ensure the Freshness of the products limited availability)

Baked salted crusted barramundi, served in a mediterranean style cherry tomatoes
450

Il Manzo Kilcoy

Op ribeye Kilcoy pure prime steak with vegetables (± 900 gr)
RP 105 * 100 gr

Il Controfiletto di manzo e il fegato d'oca

Beef Sirloin, Foie Gras and Red wine Sauce
210

Il Brasato di Manzo

Braised short ribs served with carrot, butter spinach and mashed potatoes
190

"Buone Feste" from our Chef Michele Antonucci

