

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



Beer

BALIHAI	30
PROST	33
BINTANG	35
BALIHAI ICE BUCKET (6 Bottles)	170
PROST ICE BUCKET (6 Bottles)	190
BINTANG ICE BUCKET (6 Bottles)	200

Soda

COCA COLA	25
SOD	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	20
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	20
	Crispy Cream Puffs with Mixed Berries or Vanilla Custard Filling	
	TORTINO AL CIOCCOLATO	75
	Melted Chocolate Cake served with Vanilla Ice Cream and Fresh Strawberries	
	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	
	TORTA DI CIOCCOLATO E ALBICOCCA	300
	Mango or Strawberry Panna Cotta	
	VENEZIA STYLE (DIAMETER 12)	165
	Home Made Classic Italian Coffee & Mascarpone Cake	
	RED VELVET (DIAMETER 12)	110
	Crispy Cream Puffs with Mixed Berries or Vanilla Custard Filling	
	VANILLA FRUITS (16 X 16 CM)	110
	Melted Chocolate Cake served with Vanilla Ice Cream and Fresh Strawberries	
	TORTA OREO (DIAMETER 12)	125
	Cream Cheese, Mascarpone and Oreo Cookies	

All prices are subject to prevailing government tax and 5% service charge and are presented in thousand Indonesian Rupiah ('000) www.foodartisanindonesia.com | @salerestaurantbsd | customercare@foodartisanindonesia.com

Fegato d'Oca

GOOSE FOIE GRAS WITH BERRIES JAM, AGED BALSAMIC VINEGAR & PARMESAN CREAM
160

Caprese di Burrata

FRESH ITALIAN CHEESE BURRATA, THINLY SLICED TOMATOES
99

Rotolo di Salmone

ROLL SALMON CARPACCIO WITH SMOKED EGGPLANTS RICOTTA CHEESE AND CAVIAR
115

Gamberone

KING PRAWN WRAPPED ON SAN DANIELE HAM SERVED ON CHICKPEA CREAM
AND CRUNCHY PARMESAN
150

Tonno in Crosta di Sesamo

SEARED TUNA WITH BLACK SESAME, RED ONION JAM AND ORANGE SAUCE
95

Vitello Tonnato

THINLY SLICED ROASTED VEAL TENDERLOIN, TUNA SAUCE, CAPERS, SUN-DRIED TOMATOES
85

Spaghetti al Nero di Seppia

SPAGHETTI IN CUTTLEFISH INK SAUCE SERVED WITH SQUID, CONFIT TOMATOES
AND BOTTARGA "SALTED CURED FISH ROE"
85

Fusilli alla Posciaiola

FUSILLI WITH PORK BACON MUSHROOMS ON A CREAMY TOMATO SAUCE
85

Pizza bianca con Coppa e Mix di Funghi

WHITE PIZZA WITH COPPA "TRADITIONAL ITALIAN PORK NECK COLD CUT "
AND MUSHROOM MIX
160

Risotto al nero con Gamberi

SQUID INK RISOTTO WITH PRAWNS AND LEMON ZEST (WAITING TIME 30 MIN)
125

Parramundi

BARRAMUNDI FISH FILLET WITH LEEK CREAM AND CRUNCHY VEGETABLES
165

Capocollo Di Maiale

SLOW COOKED PORK NECK SERVED WITH MASHED POTATOES AND GRILLED ZUCCHINI
165

Prasato di Manzo

BRAISED SHORT RIBS SERVED WITH CARROT, MUSHROOMS AND MASHED POTATOES
190

Guancia di Manzo

24 HOURS RED WINE BRAISED BEEF CHEEK WITH MASHED POTATO,
BEETROOT AND SPINACH
260



Italian Red Wine

Talamonti Moda Abruzzo 2018	Italy	360
Planeta La Segreta Sicily Rosso 2019	Italy	390
Livio Felluga Vertigo 2016	Italy	650
Peppoli Chianti Classico 2018	Italy	680
Planeta Merlot 2013	Italy	750
Planeta Etna Eruzione Nerelli 2018	Italy	780
Sessantanni Primitivo di Manduria 2016	Italy	990
Edizione Farnese Cinque Autoctoni 2016	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
Barolo Michele Chiarolo Cerequio 2013	Italy	2400
Antinori Tignanello 2017	Italy	2800
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
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
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
Menage trois decadence Chardonnay 2019	California	410
Stone Fish Chardonnay 2018	Australia	400
Andrew Peace Pinot Grigio 2018	Australia	390
Fiuza Chardonnay 2016	Portugal	390
Fiuza Sauvignon Blanc 2016	Portugal	390

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

Yali Swan Cabernet Sauvignon 2019	Chile	380
Vina Vistamar Brisa Merlot 2018	Chile	390
Vina Morande Reserva Merlot 2018	Chile	400
Vina Ventisquero Reserva Merlot 2017	Chile	410
Vina Ventisquero Reserva Caber. Sauv. 2018	Chile	410
Yali Wetland Reserve Carmenere 2017	Chile	410
Maray Red Blend 2012	Chile	550
Menage trois decadence Cabernet Sauv. 2019	California	450
Menage trois Midnight Dark Red Blend 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 2018	Australia	390
Rawson's Retreat Cabernet Sauv. 2019	Australia	420
Rawson's Retreat Merlot 2019	Australia	420
Torbreck Woodcutter's Shiraz 2017	Australia	699
Two Hands Bella's Garden Bar Shiraz 2012	Australia	1200
Sileni The Plateau Pinot Noir 2017	New Zealand	590
Bel Echo Pinot Noir 2016	New Zealand	650
Kaiken Cabernet Sauvignon 2017	Argentina	450
Kaiken Malbec 2018	Argentina	450
Fiuza Merlot 2015	Portugal	390
Fiuza Touriga National Merlot 2015	Portugal	390
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 Caill. 2015	France	2600

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