

A LA CARTE MENU

Our menu is inspired by age-old traditions of sharing good food together. We hope you enjoy these authentic Italian and Indonesian heritage dishes, carefully prepared in front of you by our passionate team

INDONESIAN HERITAGE CUISINE

SNACKS

Gado-Gado (V)	95
Steamed vegetables, boiled egg, tofu, fermented bean cake, spicy peanut sauce	
Lumpia Semarang	105
Chicken, bamboo shoots, carrot, cabbage, chives, fermented soybean dip	
Tahu Walik	105
Deep fried tofu, fish mousse, sambal kecap, sambal bawang	

SPECIALITIES

Soto Ayam Bumbu Koya	140
East Java chicken soup, glass noodle, rich turmeric broth, sambal chili, steamed rice	
Sop Buntut	260
Oxtail soup, vegetables, green chili sambal, emping crackers, steamed rice	
Rawon	
Braised beef cheek, kluwek nuts, bean sprouts, salted egg, terasi sambal, steamed rice	250
Sate Ayam	140
Chicken satay, peanut sauce, rice cake	
Sate Maranggi	225
Wagyu Beef satay, sambal kecap, rice cake	

MAIN COURSE**Mie Goreng Jawa**

195

Wok-fried egg noodles, fried chicken, prawns and vegetables

Nasi Goreng Iga Bakar

255

Beef short ribs, wok fried brown rice, sunny egg, prawn crackers, acar pickles

Nasi Goreng Bebek Andaliman

200

Balinese-style fried rice, fried duck, fried egg, emping crackers, sambal matah

Nasi Goreng Mawut Surabaya

190

Wok fried rice and egg noodles, shredded chicken, vegetables, sunny side up egg, emping crackers

Iga Kambing Bakar Maranggi

420

Grilled Australian lamb rack, rice cake, carrot balado, acar pickles, gulai sauce

ITALIAN REGIONAL CUISINE

APPETIZERS

Burrata (V)

210

Heirloom Tomato salad, fresh basil, extra virgin olive oil

Mushroom Cream Soup (V)

150

Cheese and truffle crostini

Cacciucco

230

Seafood of the day, lobster and clam broth, baked crostini

Pan Seared Scallop

200

Pumpkin, tomato and herbs salsa

Grilled Octopus

270

Mixed salad, saffron potato sauce

PIZZA

Vegetable Pizza (VG)	180
Tomato sauce, onion, eggplant, pesto, zucchini, mushrooms and garlic	
Classic margherita (V)	165
Pomodoro sauce, mozzarella, basil	
Quattro Formaggi (V)	200
White pizza, four cheeses, truffle paste	
Pepperoni	200
Beef pepperoni, tomato sauce, mozzarella	

PASTA

Pumpkin and Ricotta Ravioli (V)	175
Ricotta and roast pumpkin filling, pumpkin pure, cashew nuts, pecorino cheese	
Tagliatelle Bolognese	200
Homemade egg pasta, beef ragout, parmesan cheese	
Lobster Spaghetti Chitarra	265
Poached lobster, cherry tomato, lobster sauce	
Beef Pappardelle	220
Wagyu braised beef cheek, burrata, fresh herbs	

MAIN COURSE - FISH AND MEAT

Baked Cod Marinara	320
Red onion, tomato, capers, kalamata olive stew, fresh basil	
Venetian Beef Stew	380
Braised tender beef cheek, mashed potato, baby carrots	
Australian Wagyu Beef Striploin MB 4/5 (250 gr)	525
Mashed potato, asparagus, beef jus	
Australian Wagyu Beef Rib Eye MB 4/5 (350 gr)	650
Mashed potato, asparagus, beef jus	
Pork Milanese	350
Breaded and fried pork chop, heirloom tomato cherry and rocket salad	

good for sharing

SIDE DISHES	85
Parmesan truffle fries	65
Grilled Asparagus	65
Glazed heirloom carrots	65
Roasted broccoli, garlic and parmesan	

DESSERTS

Fresh sliced seasonal fruits	125
Mango Pudding Mango pearls, sago, coconut cream	120
Tiramisu Mascarpone cream, coffee, lady finger	135
Slow Baked Chocolate Tart Vanilla cream, strawberry	130
Profiterole Vanilla ice cream, warm chocolate sauce	80
Pisang Goreng Sulawesi chocolate sauce, keju, vanilla ice cream	95
Gelato and sherbet/ by scoop Dark chocolate, Sulawesi vanilla, strawberry Raspberry, lemon, mango, passionfruit	55