



## ANTIPASTI / appetizers

<b>Crispy Calamari</b> <i>with black-ink aioli</i>	105
<b>Mamma's Meatballs</b> <i>with tomato pizzaiola sauce, mozzarella &amp; garlic bread</i>	115
<b>Angus Carpaccio</b> <i>with truffle, mushrooms &amp; parmigiano cheese</i>	165
<b>Parmigiana Eggplant</b> <i>with mozzarella, parmigiano creme, tomato sauce &amp; basil</i>	105
<b>Caesar Salad</b> <i>with parmigiano, beef/pork bacon &amp; grain mustard chicken, avocado</i>	105
<b>Porcini Soup</b> <i>with portobello, champignon mushrooms &amp; aromatic herbs</i>	85
<b>Prosciutto San Daniele</b> <i>with pan au tomat</i>	155

## PIZZA

<b>Margherita</b> <i>mozzarella, tomato sauce, basil</i>	95
<b>Quattro Formaggi</b> <i>black truffle mushrooms sauce, eggs, mozzarella, gorgonzola, parmigiano, pecorino</i>	155
<b>Carnivora</b> <i>meatballs, beef pepperoni, chicken, pork belly, tomato sauce, mozzarella, red peppers</i>	185
<b>Dynamite</b> <i>spicy pork salami, n'duja pork sausage, mozzarella, caramelized red onion, tomato sauce, green chili</i>	165
<b>Marinara</b> <i>burrata cheese, basil, tomato sauce, garlic, chili</i>	125
<b>Genovese</b> <i>mozzarella, pesto basil, chicken, pine nuts, parmigiano, lemon</i>	135
<b>San Daniele</b> <i>parma ham, buffalo mozzarella, tomato sauce, arugula</i>	195

## SECONDI / mains

<b>Cotoletta Torinese</b> <i>breaded chicken filled with turkey ham &amp; fontina cheese with creamy truffle angel hair</i>	185
<b>Salmon Filetto</b> <i>saffron infused beurre blanc, mint zucchini, green peas hummus, lemon zest, extra virgin olive oil</i>	175
<b>Sirloin Bistecca</b> <i>300gr stockyard grass-fed with bone-marrow butter &amp; caramelized onion</i>	375
<b>Chicken Brasato (WHOLE CHICKEN)</b> <i>slow-braised in balsamic with cipollini onions, taggiasche olives &amp; bacon</i>	265
<b>Chicken Brasato (1/2 CHICKEN)</b> <i>slow-braised in balsamic with cipollini onions, taggiasche olives &amp; bacon</i>	185

## PASTA

<b>Linguine Vongole</b> <i>with lemon &amp; parsley</i>	135
<b>Spaghetti Aglio Olio</b> <i>with prawn, white wine &amp; spicy mollica crumbs</i>	140
<b>Rigatoni Norma</b> <i>with eggplant, basil, ricotta &amp; tomato sauce</i>	115
<b>Ricotta &amp; Spinach Ravioli</b> <i>with butter emulsion &amp; sage</i>	125
<b>Spaghettoni Al Burro E Pepe</b> <i>with black truffle</i>	185
<b>Cavatelli</b> <i>with escargot, porcini mushroom &amp; burrata cheese</i>	155
<b>Spaghettoni Pomodoro</b> <i>with mamma's wagyu meatball</i>	150
<b>Spaghetti Carbonara</b> <i>with crispy pork belly</i>	145
<b>Fettuccine Paglia E Fieno</b> <i>with US prime short ribs ragout</i>	125
<b>Lasagna Alla Bolognese</b> <i>with parmigiano fondue</i>	135
<b>Penne Pesto Genovese</b> <i>with lemon butter chicken</i>	135
<b>Spaghetti Cacio E Pepe</b> <i>signature classic Italian pasta with parmigiano, pecorino, black peppercorn, butter</i>	135

## CONTORNI / side dish

<b>Crispy Portobello</b> <i>with roasted garlic aioli</i>	60
<b>Parmigiano Polenta Fries</b> <i>with rosemary &amp; thyme</i>	75
<b>Roasted Potatoes</b> <i>with oregano &amp; breadcrumbs</i>	45
<b>Grilled Veggies</b> <i>zucchini, eggplant, bell peppers &amp; spicy breadcrumbs</i>	55

## DOLCI / dessert

<b>Classic Tiramisú</b>	85
<b>Vanilla Panna Cotta</b> <i>with butter cookies, caramel sauce, nutella soil &amp; cherry puree</i>	85

L'APPETITO VIEN MANGIANDO



*The appetite comes while you're eating*



**PARMIGIANA EGGPLANT**



**QUATTRO FORMAGGI**



**SIRLOIN BISTECCA**



**CLASSIC TIRAMISU**



**COTOLETTA TORINESE**



**PROSCIUTTO SAN DANIELE**

## WINES & BEERS

### RED WINES

	BOTTLE
<b>Ch. Des Jacques "Moulin a Vent, Clos du Grand Carquelin" Gamay</b> <i>Beaujolais - France 2015</i>	985
<b>Grosset Pinot Noir</b> <i>Clare - Australia</i>	1.850
<b>Louis Jadot "Bourgogne Convent des Jacobins" Pinot Noir</b> <i>Burgundy - France 2015</i>	800
<b>Duckhorn "Napa Valley" Merlot</b> <i>Napa - USA 2016</i>	1.400
<b>Kaiken "Ultra" Malbec</b> <i>Mendoza - Argentina 2017</i>	775
<b>Sterling Vineyard "Vintner's Collection" Merlot</b> <i>Piedmont - Italy 2013</i>	700
<b>Ridge "East Bench" Zinfandel</b> <i>St Cruz - USA 2017</i>	1.100
<b>Avondale "La Luna" Cabernet Sauvignon Blends</b> <i>Paarl - USA 2011</i>	975
<b>Carpineto "Farnito" Cabernet Sauvignon</b> <i>Tuscany - Italy 2012</i>	975
<b>Yalumba "The Cigar" Cabernet Sauvignon</b> <i>Coonawarra - Australia 2015</i>	1.100
<b>Maison Nicolas Perrin "Cornas" Syrah</b> <i>Rhone - France 2013</i>	1.300
<b>Molly Dooker "Blue Eyed Boy" Shiraz</b> <i>McLaren Vale - Australia 2017</i>	1.750
<b>Penfolds "Max's Series" Shiraz</b> <i>South Australia - Australia 2016</i>	850
<b>Ch. Musar "Jeune Red" Cinsault Blends</b> <i>Bekaa - Lebanon 2013</i>	875
<b>Marchesi di Barolo "Barbaresco Serragrilli" Nebbiolo</b> <i>Piedmont - Italy 2013</i>	1.650
<b>Michele Chiarlo "Barolo Tortoniano" Nebbiolo</b> <i>Piedmont - Italy 2011</i>	1.950

### BEERS

<b>Heineken</b>	65
<b>Konig Ludwig</b>	120

## COCKTAILS BY A/A

<b>Negroni No.3</b> <i>Campari, Aperol bitter, London Dry Gin, Sweet vermouth</i>	180
<b>Bourbon &amp; Sour Plum</b> <i>Bourbon, Sour Plum cordial, Earl Grey tea</i>	180
<b>Spritz Italiano</b> <i>Italian Amaro, Blood Orange, Sparkling wine</i>	180
<b>Cuban Espresso Martini</b> <i>Djournal Coffee, Salted Caramel, Orange, Vodka</i>	180
<b>Tsunami G&amp;T</b> <i>Yuzu, Bitter Seltzer, London Dry Gin</i>	180

## CHEF'S SIGNATURE MEAL KITS

<b>Sous-vide Salmon In White Wine Butter Sauce</b> <i>salmon fillet perfectly sous-vide to medium, paired with fragrant white wine butter sauce and sauteed wild mushrooms</i>	135
<b>Slow-braised Beef Cheeks In Red Wine With Pappardelle</b> <i>wagyu beef cheeks slow-braised in Italian Barolo red wine with homemade pappardelle pasta</i>	215
<b>Porchetta Alla Romana</b> <i>Roman-style rolled pork belly with fresh herbs and aromatics pesto, paired with vegetables ratatouille and salsa verde</i>	135
<b>Stockyard Rib Eye Steak With Roasted Potatoes</b> <i>400 g stockyard rib eye perfectly sous-vide to medium, with a side of roasted potatoes and signature green peppercorn sauce</i>	375

### WHITE WINES

	BOTTLE
<b>Craggy Range "Te Muna Road Vineyard" Sauvignon Blanc</b> <i>Martinborough - NZ 2019</i>	700
<b>Moss Wood "Ribbon Vale" Semillon, Sauvignon Blanc</b> <i>Margaret River - Australia 2016</i>	950
<b>Chateau Ste Michelle Chardonnay</b> <i>Columbia Valley - USA 2017</i>	700
<b>William Fevre "Chablis 1er Cru Montmains" Chardonnay</b> <i>Burgundy - France 2015</i>	1.375
<b>Schlossgut Diel "Trocken" Riesling</b> <i>Nahe - Germany 2012</i>	850
<b>Yalumba "Y Series" Pinot Grigio</b> <i>South Australia - Australia 2015</i>	750

### SPARKLING & SWEET WINE

	BOTTLE
<b>NV Ch. Ste Michelle "Brut Cuvee"</b> <i>Columbia Valley - USA</i>	600
<b>NV Dow's "20 Year's Old Port" Touriga Nacional Blends</b> <i>Douro - Portugal</i>	1.685
<b>NV Billecart Salmon "Demi Sec"</b> <i>Champagne - France</i>	1.650

**FREE DELIVERY**

for orders through WhatsApp above IDR 350,000 before tax (Jakarta area only)