

STUZZICO

snacks

MARINATED OLIVES picholine, queen green, kalamata 85 | €1,307 🍴

CROQUETTES coppa, grape must mayonnaise 120 | €1,463 🍴

FORMAGGI MISTI Italian cheeses, homemade pickles, olives, walnuts, honeycomb 350 | €4,268 🍴

SALUMI MISTI selection of Italian traditional cold meats, homemade pickles, olives, walnuts, honeycomb 300 | €3,659 🍴

ZUPPA E INSALATA

soup & salad

CAPPUCCINO mushroom bisque, truffle cream 125 | €1,524 🍴

CREMA DI FAVE velvet beans, AOP kale, crispy pancetta, deep fried red onion, roasted tomato 125 | €1,524 🍴

RUCOLA rocket, avocado, candied walnuts, cured tomato, olive tapenade, balsamic dressing 120 | €1,463 🍴

CARPACCIO DI MANZO black angus beef tenderloin, truffle cream, parmesan, dried cherry tomato, balsamic 190 | €2,317

BURRATA cured tomatoes, peppermint, caper gremolata, basil oil 175 | €2,134 🍴

PASTICCERIA

dessert

TIRAMISU espresso, savoiardi, mascarpone mousse 110 | €1,341

RHUBARB FRANGIPANE TART almond, creme fraiche gelato 110 | €1,341

68% DARK CHOCOLATE MOUSSE hazelnut crunch, raspberry sorbet, black-pepper crumb 110 | €1,341

PANNA COTTA chocolate sponge, seasonal berries, citrus compote 110 | €1,341

GELATO pistachio, limoncello sorbet, stracciatella 85 | €1,037

ANTIPASTI

shared plates

CONFIT MUSHROOM BRUSCHETTA pickled mustard seeds, hazelnut 155 | €1,890

PARMA HAM & BURRATA BRUSCHETTA charred artichoke cream 175 | €2,134

RED SNAPPER CRUDO line caught snapper, Lombok oyster cream, passion fruit, fennel, lemon basil oil 165 | €2,012

EGGPLANT PARMIGIANA pecorino fondue, basil pesto, tomato sauce 160 | €1,951 🍴

CUOPPO broccolini, squash, pumpkin, asparagus, ginger tartare lime 125 | €1,524 🍴

POLPO chargrilled octopus served with romesco sauce, homemade sausage, garlic chips, olive dust 155 | €1,890 🍴

MAMA STYLE MEATBALLS beef meatballs cooked in tomato sauce basil pesto topped with crispy pancetta, charred sour dough 165 | €2,012 🍴

ROLLATINA DI POLLO pan seared chicken thigh, beetroot salad and green pea sauce 120 | €1,463

PASTA ATIPICA

GNOCCHI ALLA LIGURE potato, basil pesto, string bean 160 | €1,951 🍴

RAVIOLI BICOLORE red and yellow ravioli stuffed with ricotta cheese and spinach, butter sage sauce, candied walnuts 175 | €2,134 🍴

TAGLIATELLE AL CAFFE homemade coffee flavored tagliatelle served with lamb ragout and wild mushrooms 185 | €2,256

MEZZE MANICHE AL TONNO rigatoni pasta, confit tuna, kalamata olives, fresh chili, capers, cherry tomato and orange zest 175 | €2,134

TORTELLI AI FUNGHI mushroom tortelli, creamy truffle sauce 185 | €2,256 🍴

LOBSTER RISOTTO bamboo lobster, saffron bisque, garden tomatoes 250 | €3,049

WILD MUSHROOM RISOTTO wild mushroom, porcini, truffle oil 190 | €2,317 🍴

PIZZA

MARGHERITA tomato, mozzarella and basil and oregano 160 | €1,951 🍴

QUATTRO FORMAGGI mozzarella, taleggio, gorgonzola, fontina, rocket, truffle oil 190 | €2,317 🍴

ORTOLANA basil pesto, mozzarella, tomato, paprika, eggplant, zucchini 160 | €1,951 🍴

VESUVIANA tomato, mozzarella, mama style meatballs, pecorino 175 | €2,134

SALMONE mozzarella, smoked salmon, sautéed kale, oscietra caviar 225 | €2,744

DIAVOLA tomato, mozzarella, spicy salami, rocket and parmesan shavings 175 | €2,134 🍴

SECONDI

main plate

ROASTED WHEY CAULIFLOWER black truffle puree, artichoke crumb 155 | €1,890 🍴

SALMONE seared Tasmanian, creamy vellutata, confit asparagus, spinach 280 | €3,415

BARRAMUNDI cartoccio style, clams, prawn, squid 400 | €4,878

CHICKEN DIAVOLA slow cooked half young chicken, roasted baby potato, salsa al prezzemolo 225 | €2,744

STINCO DI AGNELLO braised lamb shank, soft polenta, sautéed mushroom 350 | €4,268

PANCETTA DI MAIALE crispy pork belly, mushroom, roasted onion, cauliflower sauce, olive tapenade 250 | €3,049 🍴

SIRLOIN grilled stockyard sirloin marble score 3, roasted root vegetables, black pepper sauce 460 | €5,610

COCKTAILS 185 | 2,256

SNOW IN BALI

Vodka | Almond | Nutmeg | Yoghurt | Lemon

VENICE

Whisky | Ginger Nectar | Spiced Honey | Lime |
Ginger Flower

LONG WAY TO ROME

Campari | Banana Liqueur | Pineapple
Curcuma Soda

NEGRONI SBAGLIATO

Gin | Campari | Sweet Vermouth | Prosecco

APEROL SPRITZ

Ascaro | Aperol | Soda Water

AMERICANO

Campari | Sweet Vermouth | Soda Water

IL CARDINALE

Campari | Dry Vermouth | Gin

BLOODY MARRY

Vodka | L&P Sauce | Tomato | Tabasco | Salt

DRACULA

Jose Cuervo | Strawberry Sauvignon Blanc |
Passion Lemon | Bitter

GIALLO

East Indies Gin | Prego Limoncello | Peach | Lime

VINO AL BICCHERRE

wine by the glass

SPARKLING WINE

Albaluna **PROSECCO, VENETO, ITALY**

177 | 2,159

Sababay **ASCARO BRUT, BALI, INDONESIA**

120 | 1,463

Mouton Cadet **CLASSIC ROUGE, BORDEAUX, FRANCE**

195 | 2,378

Fantini **MONTEPULCIANO D'ABRUZZO DOC, ABRUZZO, ITALY**

160 | 1,951

Ortonese "Daunia" **SANGIOVESE-MERLOT IGT, PUGLIA, ITALY**

160 | 1,951

Sababay **BLACK VELVET, BALI, INDONESIA**

120 | 1,463

WHITE WINE

Mouton Cadet **CLASSIC BLANC, SEMMILION**

SAUVIGNON BLANC, BORDEAUX, FRANCE

195 | 2,378

Fantini **TREBBIANO D'ABRUZZO DOC, ABRUZZO, ITALY**

160 | 1,951

Ortonese **MALVASIA-CHARDONNAY "TERRE DI CHIETI"**
IGT, ABRUZZO, ITALY

160 | 1,951

Sababay **WHITE VELVET, BALI, INDONESIA**

120 | 1,463

RED WINE

ROSE WINE

Pipoli "Vigneti del Vulture" **ROSATO BASILICATA IGT,**
BASILICATA, ITALY

195 | 2,378

Sababay **PINK BLOSSOM ROSE, BALI, INDONESIA**

120 | 1,463

BIRRA

beer

LOCAL CRAFTED BEER

ITALIAN

PERONI 130 | 1,585

KURA-KURA LAGER 90 | 1,098

KURA-KURA ISLAND ALE 100 | 1,220

ISLAND OF IMAGINATION LAGER 120 | 1,463

ISLAND OF IMAGINATION XPA 130 | 1,585

LOCAL BEER

BINTANG 65 | 793

CRYSTAL BINTANG 65 | 793

BALI HAI 65 | 793

 Contain Pork  Vegetarian  Marriott Bonvoy Points

If you have any concern regarding food allergies, please alert your server prior to ordering
Prices are in thousand IDR, 21% goverment tax & service charge is applicable

