

# AMALFI

Ristorante Italiano & Bar

## • ANTIPASTI / APPETIZER •

<b>Fritto di Calamaretti</b> Baby squid and jalapeño mayo	90
<b>Carpaccio di Manzo</b> Parmesan, rocket, and truffle	200
<b>Grilled Octopus</b> Lemon, garlic, oregano dressing, potato, and tomatoes	200
<b>Parmigiana di Melanzane and Habanero Sauce</b> 🌶️ Layers of fried eggplant, tomato sauce, parmesan cheese, mozzarella, and basil. Served with hot habanero sauce	110
<b>Spiedini Misti di Carne</b> Wagyu, chicken skin, and vegetables	200
<b>Mozzarella in Carozza</b> Black olive, bocconcini mozzarella, and sun dried tomato	95
<b>Guazzetto di Vongole a polipetti</b> Clams cooked in white wine, cherry tomato, chilly, garlic, and crispy baby octopus	135

## • INSALATE / SALAD •

<b>Insalata di Cesare</b> Mix healthy salad, slow cooked chicken breast, confit egg yolk, and cesare dressing	130
<b>La Caprese di Burrata</b> 🌶️ Marinated heirloom tomatoes, fresh burrata, and lavosh cracker	150

## • LE ZUPPE / SOUP •

<b>Zuppa di Funghi</b> Mixed fresh mushroom cream soup	75
<b>Zuppa di Mare</b> Seafood soup, clams, baby octopus, barramundi, and prawns	175

## • I NOSTRI RISOTTI / ITALIAN RICE DISHES •

<b>Risotto Gamberi</b> Risotto rice, marinated prawn, served with burrata cheese and salmon eggs	210
<b>Risotto Funghi</b> Risotto served with mixed mushrooms and black truffle	195

## • PASTA FATTA IN CASA / HOMEMADE PASTA •

<b>Pasta Sauces :</b>	
<b>Alle Vongole</b> Clams, garlic, chilly, and parsley	175
<b>Mare e Monti</b> 🌶️ Beef bacon, mushrooms, asparagus, and sea food	225
<b>Aglio Olio e Peperoncino on the coast</b> 🌶️🌶️ Cooked on fish stock, garlic, chilly, and baby squid	200
<b>Carbonara 2.0</b> Pecorino, beef bacon, black pepper, and egg yolk gel	200
<b>Alla Luciana</b> 🌶️ Octopus cooked in tomato sauce, and red wine	200
<b>Lasagna alla Bolognese</b> Homemade lasagna with parmesan sauce, crispy onions and bolognese	200
<b>Alfredo al Tartufo</b> Creamy butter, parmesan sauce, and black truffle	200
<b>Ragu Napoletano</b> Short ribs ragu cooked in tomato sauce	200
<b>Ravioli del Plin</b> Stuffed with truffle, mushrooms, and creamy mushrooms sauce	180
<b>Alla Nerano</b> Fried zucchini sauce, pecorino cheese, and basil	150

### Pasta Option

Spaghetti	Pappadelle	Tagliatelle	Penne
Angel hair	Fettucine	Ravioli del Plin	Cavatelli

## • SECONDI DI PESCE •

<b>Salmone Amalfi</b> 60" salmon, crispy skin, lemon potato sauce, and baby spinach	350
<b>Black Cod</b> Seasonal couscous, bernaïse, and crisps kale, merluzzo, couscouse speziato, bernaïse & cavolo croccante	475

## • SECONDI DI CARNE •

<b>Agnello Amalfi</b> Braised shank, roasted chop, salsa verde, and baby zucchini	450
<b>Bistecca di Manzo</b> 300gr wagyu rib eye grilled steak served with a crispy potato terrine and chimichurry	550
<b>Costoletta di Manzo</b> Slow cooked ribs, puttanesca sauce, charred onions, and mushrooms bruschetta	350

🌿 Vegetarian

🌶️ Little Spicy 🌶️🌶️ Spicy

Please inform us of any food allergies or special dietary requirements

The prices stated are in **thousands of Rupiah (IDR)** and are subject to 18% government tax and service charge

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## • TO SHARE •

<b>T- bone steak</b> Wagyu grilled t-bone, roasted potato, mix salad, and salsa verde	<b>275 / 100GR</b>
<b>Fish of the day</b> Butterfly grilled white fish, potato cake, asparagus, and bernaise sauce	<b>350</b>
<b>Tomahawk</b> Juicy pan-seared tomahawk served with roasted potato and green salad	<b>320 / 100GR Marble 5</b>

## • LE PIZZE / SIGNATURE PIZZA •

<b>Amalfi Pizza</b> White cream, truffle paste, mozzarella, bocconcini, truffle oil, mixed mushroom, and fresh basil	<b>275</b>
<b>Marinara 2023</b> Cherry tomato, tuna and anchovies sauce, mozzarella, clams, prawns, calamari, red mulled fresh basil and chilly chop, crust brushed with squid ink	<b>200</b>
<b>Classic Margherita</b> Tomato sauce, basil, and mozzarella	<b>170</b>
<b>La Pizza di Agnello</b> Tomato sauce, mozzarella, lamb bolognese, italian baby spinach salad, fresh spicy chilli, and basil	<b>200</b>
<b>Sfiziosa Pizza</b> Tomato, mozzarella, fresh jalapeños, beef pepperoni, and burrata	<b>210</b>
<b>Capri Pizza</b> Cream, mozzarella, bacconcini, gamberetti, smoked salmon, parsley, extra virgin oil, and black pepper	<b>275</b>
<b>Ischia Pizza</b> White cream, mozzarella, gorgonzola, tallegio, quartirolo lombardo, and emental	<b>250</b>
<b>Marco's Pizza</b> Roasted potato cream, marinated zucchini, scamorza affumicata, wagyu carpaccio, and black truffle	<b>300</b>

## • SWEET END •

<b>Grandma Tiramisu</b> Homemade savoiardi, mascarpone mousse, and coffee	<b>175</b>
<b>Tartelletta al Cioccolato</b> 70% chocolate tart, cherry ice-cream, and cherry compote	<b>150</b>
<b>Ananas Carpaccio</b> Ananas, coconut, passion fruit and mojito granita	<b>110</b>
<b>Affogato al Caffè</b> Vanilla ice-cream topped with espresso coffee	<b>100</b>
<b>Creme Brule</b> Orange brule and chocolate ice cream	<b>150</b>
<b>Tiramisu Amalfi</b> Mascarpone / kalua mousse, coffee jelly, and lady finger	<b>120</b>
<b>Piatto di Formaggi</b> Cheese platter: gorgonzola, parmiggiano, taleggio, goat cheese, crackers, dry apricot, and focaccia	<b>325</b>

## • CONTORNI / SIDE ORDER •

<b>Patate Fritte al tartufo</b>	<b>85</b>
<b>Verdure Alla Girglia</b>   Grilled Vegetables	<b>85</b>
<b>Pure di Patate</b>   Mashed Potato	<b>85</b>
<b>Patate Fritte</b>   French Fries	<b>50</b>
<b>Sauted Creamy Spinach</b>	<b>50</b>

## • EXTRAS •

<b>Botarga</b>	<b>350</b>
<b>Chicken</b>	<b>50</b>
<b>King Prawn</b>	<b>100</b>
<b>Fois Grass</b>	<b>300</b>
<b>Beef Bacon</b>	<b>85</b>
<b>Mushroom</b>	<b>35</b>

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