AMALFI

Ristorante Italiano & Bar

· ANTIPASTI / APPETIZER ·

Fritto di Calamaretti — 90
Baby squid and jalapeño mayo

Carpaccio di Manzo — 200
Parmesan, rocket, and truffle

Grilled Octopus — 180
Lemon, garlic, oregano dressing, potato, and tomatoes

Parmigiana di Melanzane and Habanero Sauce — 110
Layers of fried eggplant, tomato sauce, parmesan cheese, mozzarella, and basil. Served with hot habanero sauce

Spiedini Misti di Carne — 150
Tenderloin, chicken skin, and vegetables

Mozzarella in Carozza — 95
Black olive, boconcini mozzarella, and sun dried tomato

Guazzetto di Vongole a polipetti — 135
Clams cooked in white wine, cherry tomato, chilly, garlic, and crispy baby octopus

· INSALATE / SALAD ·

Insalata di Cesare — 130
Mix healthy salad, slow cooked chicken breast, confit egg yolk, and cesare dressing

La Caprese di Burrata — 125
Marinated heirloom tomatoes, fresh burrata, and lavosh cracker

· LE ZUPPE / SOUP ·

Zuppa di Funghi — 75
Mixed fresh mushroom cream soup

Zuppa di Mare — 175
Seafood soup, clams, baby octopus, barramundi, and prawns

· I NOSTRI RISOTTI / ITALIAN RICE DISHES ·

Risotto Gamberi — 210
Risotto rice, marinated prawn, served with burrata cheese and salmon eggs

Risotto Fungi — 195
Risotto served with mixed mushrooms and black truffle

· PASTA FATTA IN CASA / HOMEMADE PASTA ·

Pasta Sauces :

Alle Vongole — 175
Clams, garlic, chilly, and parsley

Mare e Monti — 215
Beef bacon, mushrooms, asparagus, and sea food

Aglio Olio e Peperoncino on the coast — 175
Cooked on fish stock, garlic, chilly, and baby squid

Carbonara 2.0 — 180
Pecorino, beef bacon, black pepper, and egg yolk gel

Alla Luciana — 180
Octopus cooked in tomato sauce, and red wine

Lasagna alla Bolognese — 180
Homemade lasagna with parmesan sauce, crispy onions and bolognese

Alfredo al Tartufo — 175
Creamy butter, parmesan sauce, and black truffle

Ragu Napoletano — 180
Short ribs ragu cooked in tomato sauce

Ravioli del Plin — 180
Stuffed with truffle, mushrooms, and creamy mushrooms sauce

Alla Nerano — 120
Fried zucchini sauce, pecorino cheese, and basil

Pasta Option			
Spaghetti	Pappadelle	Tagliatelle	Penne
Angel hair	Fettucine	Ravioli del Plin	Cavatelli

· SECONDI DI PESCE ·

Salmone Amalfi — 300
60" salmon, lemon potato sauce, grilled sprout and tapioca crackers.

Black Cod — 475
Seasonal couscous, bernaise, and crisps kale, merluzzo, couscouse speziato, bernaise & cavolo croccante

· SECONDI DI CARNE ·

Agnello Amalfi — 450
Braised shank, roasted chop, salsa verde, and baby zucchini

Bistecca di Manzo — 700
300gr wagyu rib eye grilled steak served with a crispy potato terrine and chimichurry

· TO SHARE ·

T- bone steak — 250 / 100GR
Wagyu grilled t-bone, roasted potato, mix salad, and salsa verde

Fish of the day — 350
Butterfly grilled white fish, potato cake, asparagus, and bernaise sauce

Tomahawk — 300 / 100GR Marble 5
Juicy pan-seared tomahawk served with roasted potato and green salad

· LE PIZZE / SIGNATURE PIZZA ·

Amalfi Pizza — 275
White cream, truffle paste, mozzarella, bocconcini, truffle oil, mixed mushroom, and fresh basil

Marinara 2023 — 200
Cherry tomato, tuna and anchovies sauce, mozzarella, clams, prawns, calamari, red mulled fresh basil and chilly chop, crust brushed with squid ink

Amalfi Margherita — 170
Tomato sauce, basil, bocconcini and parmesan.

La Pizza di Agnello — 150
Tomato sauce, mozzarella, lamb bolognese, italian baby spinach salad, fresh spicy chilli, and basil

Sfiziosa Pizza — 210
Tomato,mozzarella, fresh jalapeños, beef pepperoni, and burrata

Capri Pizza — 230
Cream, mozzarella, bacconcini, gamberetti, smoked salmon, parsley, extra virgin oil, and black pepper

Ischia Pizza — 250
White cream, mozzarella, gorgonzola, tallegio, quartirolo lombardo, and emental

Marco's Pizza — 200
Roasted potato cream, marinated zucchini, scamorza affumicata, tender carpaccio, and black truffle

·SWEET END·

Grandma Tiramisu — 150
Homemade savoiardi, mascarpone mousse, and coffee

Tartelletta al Cioccolato — 150
70% chocolate tart, cherry ice-cream, and cherry compote

Ananas Carpacio — 100
Ananas, coconut, passion fruit and mojito granita

Affogato al Caffe — 100
Vanilla ice-cream topped with espresso coffee

Creme Brule — 130
Orange brule and chocolate ice cream

Tiramisu Amalfi — 120
Mascarpone / kalua mousse, coffee jelly, and lady finger

Piatto di Formaggi — 325
Cheese platter: gorgonzola, parmiggiano, taleggio, goat cheese, crakers, dry apricot, and focaccia

· CONTORNI / SIDE ORDER ·

Patate Fritte al tartufo — 85
Verdure Alla Girglia | Grilled Vegetables — 85
Pure di Patate | Mashed Potato — 85
Patate Fritte | French Fries — 50
Sauted Creamy Spinach — 50

· EXTRAS ·

Botarga — 350
Chicken — 50
King Prawn — 100
Fois Grass — 300
Beef Bacon — 85
Mushroom — 35

SCAN FOR MENU

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% goverment tax and service charge