

**Aperitif 150**

Negroni  
Frizzante Bianco  
Martini Al Miso

Daily baked focaccia + evoo 50

**Spreads (best enjoyed with bread)**

Marinated olives (v) 45  
Whipped "Javanese milk" ricotta, Sumba honey 70  
Cod mousse, salmon roe 80  
BBQ eggplant dip, dukkah, pickled peppers (v) 65  
  
Bali heritage pig coppa 80  
Bali heritage pig rosette 80  
Mortadella 80  
Mixed selections 160  
  
Fried artichoke, mint sauce, almond (v) 85  
Sakoshi oyster, bloody mary mignonette 90 ea  
Woodfired Hokkaido scallops, nduja butter, fregola crumb 160 ea  
Jimbaran fritto misto, squid, skull prawns, anchovy, aioli 120  
Wagyu beef tongue skewer, chermoula 90 ea  
Bali heritage pig & fennel sausage, apple 110

**Raw, salad**

Wagyu steak tartare, puttanesca dressing, crostini 130  
Crudo Di Mare, mixed raw seafood, vinaigrette 160  
Tuna tataki, eggplant caponata 115  
  
Baby romaine + radicchio salad, boiled egg, aged pecorino 120  
Heirloom tomato "Panzanella" salad, red pepper, stracciatella 125

**Pizzetta (48 hour fermented dough)**

Fior di Latte, pomodoro, basil 100  
Prawns and squid, Asian dressing 120  
Nduja, hot honey, parmigiano 110  
Wild mushrooms, plant-based cheese (v) 115  
(gluten free options available +10)

**Pasta**

Pappardelle of Beef Ragu, aged pecorino 180  
Spaghetti, prawns, cherry tomatoes 185  
Rigatoni alla vodka, stracciatella 170  
Fiore di Loto with Vongole, bottarga 160  
(gluten free options available +10)

**Woodfired**

Cauliflower, hazelnut (v) 145  
Octopus, olives, cherries tomato, potatoes 175  
Grilled prawns, kombu, burnt butter, capers 230  
Fillet line caught fish of the day, pomodoro sambal, kemangi 200  
300gr Rib-eye / 500gr NY Strip (both served with beef jus) 450 / 700

**Side**

Rocket salad, parmesan 65  
French fries, aioli 60  
Sautéed morning glory 65