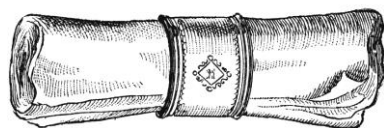


U M A C U C I N A



SUNDAY BRUNCH IDR 400,000+ per person

ANTIPASTO

Arancini / arborio rice balls, braised beef short rib ragu, olive tapenade
Burrata / stone oven baked sweet and sour tamarillos, fire-roast peppers, basil, and almonds
Calamari Fritti / lemon, salsa verde, aioli

INSALATE

Grilled Vegetables / seasonal selection, goat's cheese, pesto
Insalata Romana / romaine hearts, white anchovies, capers, parmesan, pangrattato, green goddess dressing
Shrimp and Mango / iceberg, dill, chilli dressing

BRUSCHETTA

Tomato, basil, stracciatella
Sweet and sour braised eggplant, peppers, capers, currants, olives, stracciatella
Grilled mushrooms, red onion, rocket, Parmesan

PASTA

Gnudi / ricotta dumplings, pumpkin, ginger, orange sauce, fried sage, pumpkin seeds
Tagliatelle alla Carbonara Cucina / hand-cut tagliatelle, egg yolk, parmesan, peas, shaved prosciutto
Garganelli / braised jumbo octopus, red wine, tomato passata ragu, rosemary pangrattato

PIZZETTA

Margherita / tomato passata, fresh mozzarella, torn basil
Funghi / mixed mushroom, white sauce, kale, parmesan, truffle oil
Salsiccia / house-made pork and fennel sausage, fresh mozzarella, sweet fennel, parsley

PIATTI DEL GIORNO

Frittata / hand-picked crab, ricotta, zucchini, mint, lemon
Chicken Milanese / herb crumbed free-range chicken, grape, mint, radicchio salad, parmesan shards, vincotto
Polpette al Forno / grass-fed beef meatballs in tomato, basil sauce, parmesan, chargrilled bread

DOLCI

Granita / watermelon, crushed strawberries
Semifreddo / white chocolate, passionfruit, mango, ginger crumbs
Tiramisu / mascarpone custard, whipped cream, rum, coffee, drunken ladyfingers
House-made Gelato, Sorbeto / ask your server for today's flavours

Price is subject to 21 per cent service charge and government tax