

bania  
ITALIA



MASSILIA  
CUCINA ITALIANA

LUMBA



# Sapori D'ITALIA

4 DAYS ONLY

23-26 APR

LIMITED SEAT!

BOOK YOUR TABLE NOW!

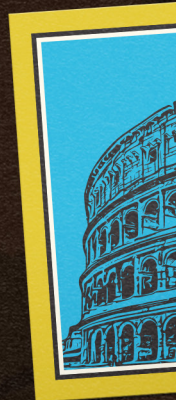
0811-1002-0320 (Arena Square)

0812-6886-1989 (Arena Lakeside)

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MASSILIA



# Sapori D'ITALIA

An exploration of Italy curated by  
Two Masterful Italian Chefs at the tables  
of Award-Winning Massilia

Rp 350.000 / pax

## STARTER

choose one



**Arancina**  
*Sicilia*

*Breaded and fried yellow rice balls filled with beef Bolognese ragu and mozzarella served with smoked paprika and garlic sauce*



or

**Insalata di Arance e Finocchi**  
*Sicilia*

*Crunchy marinated fennel salad with orange, steamed prawns, dill and pink peppercorn drizzled with Sicilian EVO oil*

## PIZZA

two slices



**Salsiccia e Friarielli nel ruoto**  
*Campania*

*Not the classic Napoli pizza as it is cooked in an iron tray (ruoto), with topping of fior di latte, Italian sausages, and friarielli which is a particular kind of spinach typical of Naples*

**Norma not Normal**  
*Campania-Sicilia*

*Fior di latte mozzarella, eggplant purée, crispy deep-fried eggplant, sundried tomatoes, aged ricotta, Italian basil, extra virgin olive oil*

PIZZA OF THE YEAR 2025

and



## PASTA

choose one



**Strozzapreti alla Vaccinara**

*Lazio*

*Handmade pasta with oxtail ragu in tomato sauce, served with pecorino, raisins, and pine nuts*



**Tonnarelli con Calamari e Patate**

*Toscana*

*Homemade squid ink pasta with potato sauce, parsley, fried calamari & cured salmon roe*

or

## MAIN COURSE

choose one



**Pesce alla Livornese**

*Toscana*

*Fried grouper fillet in a rich fish and tomato sauce with cherry tomatoes, capers, and olive crumble*



**Manzo all'Olio**

*Lombardia*

*Traditional braised beef with garlic, anchovies, Grana Padano, and parsley*

or

## DESSERT

choose one



**Zabaione**

*Piemonte*

*Fluffy egg yolks blend with sugar, served with biscotti and fresh berries*



**Soufflé al Cioccolato e Gorgonzola**

*Milan*

*Warm dark chocolate soufflé with a centre of Gorgonzola cheese*

or