Senti
ristorante

Food & Beverages Menu

**Experience Senti:
Where Italy Meets Indonesia**

**No Pork, No Lard,
No MSG**

Senti is more than a restaurant:
it's a sensory adventure that bridges cultures and palates.

🌿 Vegan | 👨‍🍳 Chef's Favourite | 🍷 Contains Alcohol

OYSTER FEAST

Lombok Farm Pacific Oyster

Hailing from Lombok's local farms, our Pacific-cultivated oysters offer a delicate fusion of nuttiness and a hint of brininess. Whether you relish them raw with our special toppings or prefer them cooked, try them with our sumptuous herb-infused butter and creamy cheese sauce for a delightful culinary experience.

"Time to jazz up your oyster! Pick a flavor from the options below to kick your oyster experience up a notch!"

Cruda
OYSTER

CLASSICO 35K 🍷
Lemon, Mignonette (Shallot, Red Wine Vinnegar, Black Pepper)

PICANTE 35K
Salsa, Evo, Bird Eye Chili, Tomato, Capers, Lime

Cotta
OYSTER

CARBONARA 40K
Pancetta, Bacon, Omega Egg, Parmigiano-Reggiano DOP

FUNGHI 40K
Black Truffle Cream, Cured Beef Fat

SALATI

FUNGHI CON PANCETTA & POLPETE A LA MARINARA

ARANCINI RAGÙ DI MANZO 37K
Arborio Rice, Beef Ragù

FUNGHI CON PANCETTA 47K
Beef Pancetta, Dried Chili, Garlic, Olive Oil, Lemon, Parsley

FRITTO MISTO 75K
Calamari, Sword Fish, Crab, Prawns, Zucchini, Lemon, Pumpkin, Onion, Spinach, Tartar Sauce

PARMESAN PASTA CHIPS 36K
Salsa di Pomodoro

TRUFFLE FRIES 45K
Truffle Aioli

CHICKEN WINGS "FRITTI" 42K
Italian Herbs, Pepper, Chili Honey Glazed, Gorgonzola Cream

BRUSCHETTA DI POMODORO 29K
Cherry Tomato, Red Onion, Gherkin, Extra Virgin Olive Oil, Grana Padano DOP

WAGYU POLPETTE A LA MARINARA 66K 👨‍🍳
Italian Meatballs, Tomato Marinara, Grana Padano DOP

PATATINE 24K
Smoked Paprika, Tomato Salsa, Aioli

BRUSCHETTA DI POMODORO

FRITTO MISTO & PARMESAN PASTA CHIPS

APPERITIVO

GAMBERO E PANCETTA 89K
King Tiger Prawn U10, Pancetta, Roasted Garlic, Champignon, Smoked Paprika, Extra Virgin Olive Oil

VONGOLE CON VINO 65K 🍷
Clams, White Wine, Tomato, Butter, Herbs, Sourdough

CHICKEN LIVER PATE 43K 🍷
Chicken Liver, Spiced Pear Chutney, Tedjakula Salt, Sourdough or Senti Panno di Latte

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INSALATA

We source our lettuce and vegetables from farmers who practice organic farming, we are concerned and value our costumers by giving a wholesome food, and best olive oil that we can get from the market. No additives or unnatural ingredients are added into the recipes, we hope you can enjoy with people you love.

ARAGULA SALAD

SENTI CAESAR SALAD

ARAGULA SALAD 49K
Wild Rocket, Pine Nut, Tomato, Button Mushroom, Balsamic Dressing, Grana Padano DOP

SENTI CAESAR SALAD 65K 👨‍🍳
Grilled Chicken, Boiiled Egg, Fried Capers, Cruton, Grana Padano DOP

BURATTA SALAD 140K
Semi Dried Tomato Tartar, Rucolla, Olives, Artichoke, Pone Nut, Parmigianna Regianno

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ZUPPA

CREMA AI FUNGHI SELVATICI 69K
Flaky Butter Puff, Wild Mushroom Duxelles, Artichoke, Truffle Oil

CODA DI BUE MINESTRONE 155K
Pancetta, Beef Oxtail, Potato, Carrot, Celery, Macaroni, Basil, Olive Oil, grana Padano DOP

SPECIAL OF THE DAY
ZUPPA DI SALMONE
85K

PANINI

SMOKED SALMON & P.E.L.T

GRILLED CHICKEN 59K
Scacciata, Grilled Chicken, Aioli, Spinach, Semidried Tomato Tapenade, Straciatella

SMOKED SALMON 79K
Smoked Salmon, Tomato Tapenade, Garlic Aioli, Onion Pickles, Aragula

P.E.L.T 79K
Pancetta, Egg, Aioli, Lettuce, Tomato, Senti Panno di Latte

PIZZA

BOCCONCINI (VLO)

QUATRO FORMAGI (VLO)

MARGHERITA CLASSICO (VLO)

Napolitana

Indulge in the authentic flavors of Italy with our Napolitana Pizza. Crafted with care and tradition, each bite is a symphony of fresh, locally-sourced ingredients atop a crispy, wood-fired crust. Experience the true taste of Naples at Senti Ristorante. Buon appetito!

MARGHERITA CLASSICO (VLO) 89K
Pomodoro San Marzano DOP, Organic Basilico, Oregano, Fiordilatte, Extra Virgin Olive Oil, Grana Padana DOP

BOCCONCINI (VLO) 95K
Pomodoro, Marinara, Organic Basilico, Grana Padana DOP

BURRATA (VLO) 160K
Buratta Cheese, Oregano, Marinara, Grana Padano DOP

RAGÙ DI MANZO 130K
Béchamel, Beef Ragù, Fine Herbs, Grana Padano DOP

ARRABBIATA (VLO) 95K
Tomato Cherry, Dried Chilli, Basil, Garlic Spicy, Olives, Fior di Latte, Grana Padano DOP

IL UOVO (VLO) 99K
Omega Egg, Fior di Latte, Mushroom, Truffle Oil, Grana Padano DOP

CACIO E PEPPE (VLO) 125K
Black Pepper, White Pepper, Pecorino DOP

IL FUNGHI (VLO) 105K
Straciatella, Portobello, Champignon, Black Pepper, Extra Virgin Olive Oil, Grana Padano DOP

QUATRO FORMAGI (VLO) 125K
Straciatella, Gorgonzola, Diavola, Grana Padano DOP

SALMON AFFUMICATO (P) 185K
Fresh Cream Sauce, Smoked Salmon, Capers, Dill

SALSICCIA 120K
Beef Sausage, Marinara, Chili, Olives, Garlic Confit, Artichoke, Fior di Latte

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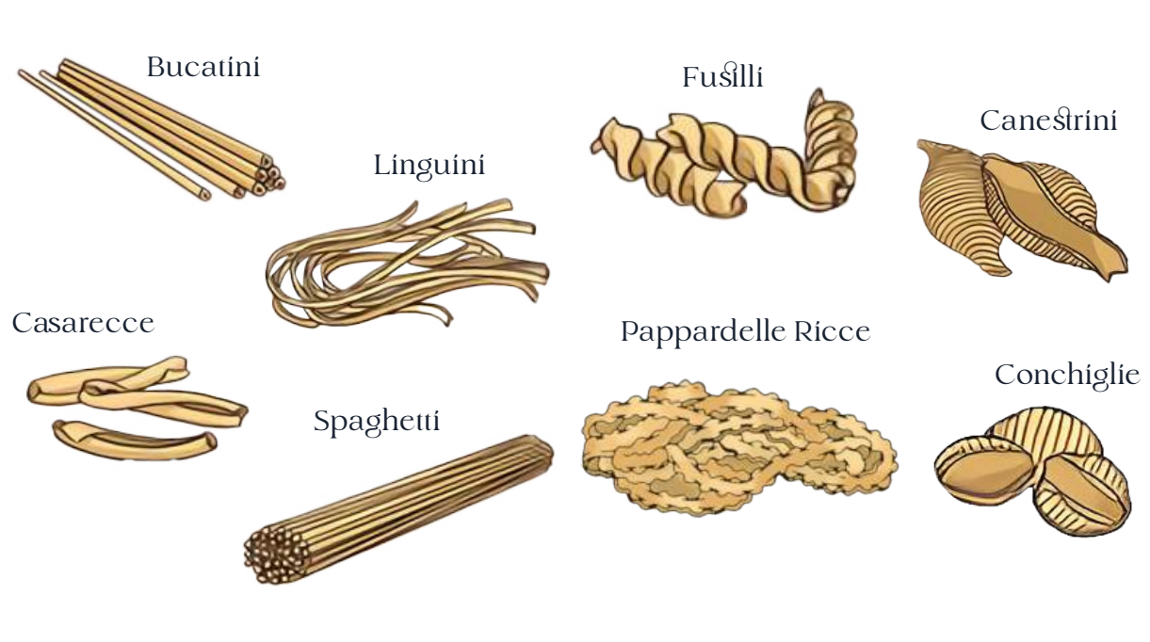
Senti's Homemade FRESH PASTA



SAUCE

Pesto 85K
Marinara 65K 🌿
Arrabbiata 80K 🌿
Carbonara 135K
Salsa Di Formaggi 135K
Ai Funghi 75K
Beef Ragù 95K

TABLE SIDE PASTA

CLASSICO FETTUCCINE ALFREDO 125K
Fettuccine, Butter, Grana Padano DOP

PASTA RIPIENA

PAPPARDELLA CON SALMONE AFFUMICATO 165K
Capers, Butter Sauce

CAPPELLACCI CODA DI BUE RAGU 125K
Oxtail Ragu, Cherry Tomato Salsa

RAVIOLO AL UOVO 89K
Smoked Almond, Riccota, Omega Egg Yolk, Sage Butter Sauce

CONCHIGLIE ALLA VODKA

PAPPARDELLA CON SALMONE AFFUMICATO

CAPPELLACCI CODA DI BUE RAGU

SIGNATURE PASTA

GNOCHI DI PATATA 97K 👨‍🍳
Hazelnut Butter, Cured Egg Yolk, Salsa di Formagi, Grana Padano DOP

SALMONE AFFUMICATO 135K 🍷
Hand Cut Canestrini Pasta, Straciatella, Fraiche Cream, Vermouth, Grana Padano DOP

PAPARDELLE RICCE IL FUNGHI e BISTECCA 198K 🍷 👨‍🍳
Australian Angus Tenderloin, Wild Mushrooms, Grana Padano DOP

SPAGHETTI DI VERDURE 75K 🌿
Capsicums, Courgette, Artichoke, Olives, Tomato, Extra Virgin Olive Oil

LINGUINE AND KING PRAWN 185K
Linguine, Crustacean Broth, King Prawn, Tomato Cherry, Dried Chili, Saffron

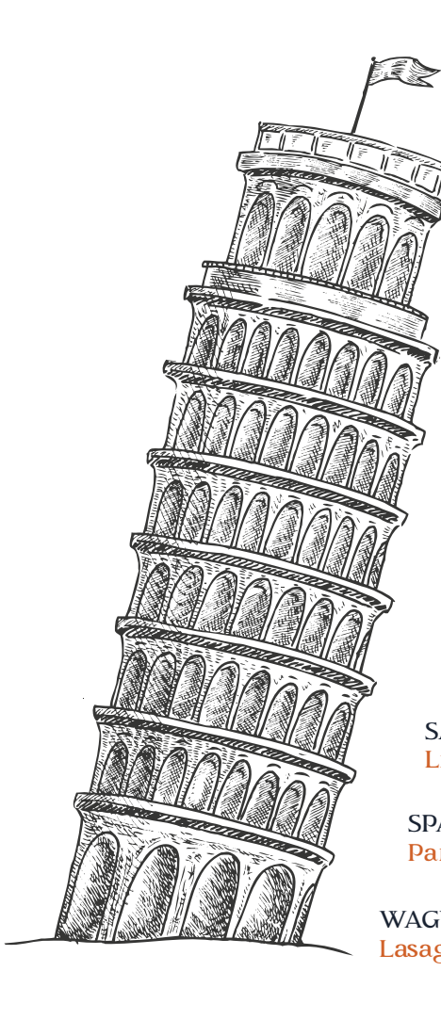
"CAKALANG FUFU" PAPARDELLE GIGANTI 90K
Cakalang Fufu/Smoke Bonito, Tomato Cherry, Cayene Pepper, Olives, Artichoke

CONCHIGLIE ALLA VODKA 120K 🍷
Marinara Vodka Sauce, Mozzarella, Pancetta, Gremolata

GNOCHI DI PATATA

PAPARDELLE RICCE IL FUNGHI e MANZO

LINGUINE AND KING PRAWN



CLASSIC PASTA

CASARECCE A LA GENOVESE 105K
Casarecce Pasta, Caramelised Onion Wagyu Beef

SPAGHETTI AGLIO OLIO 85K
Garlic, Dried Chilli, Extra Virgin Olive Oil

RIGATONI SALSA TARTUFATA 85K
Mixed Mushroom, Grana Padano DOP

FUSILI SALSICCIA 89K
Fusili, Italian Sausage, Marinara, Dried Chili, Basil

MACARONI AND CHEESE 95K
Cheddar, Gremolata, Pancetta Crackling, Cheddar

SPAGHETTI CARBONARA 135K
Spaghetti No. 12, Pancetta, Pecorino DOP, Hen Egg Omega

SAFFRON LINGUINE VONGOLE 95K
Linguine Pasta, Vongole Clams, Chili, Basil, Parsley, Tomato

SPAGHETTI WAGYU POLPETTE 99K
Pancetta, Wagyu Meatball, Marinara, Basilico, Extra Virgin Olive Oil

WAGYU BEEF LASAGNA 109K
Lasagna Pasta, Wagyu Beef Ragù, Parmesan Espumas, Tomato Sauce

SAFFRON LINGUINE VONGOLE

FUSILI SALSICCIA

CASARECCE A LA GENOVESE

FROM OUR GRILL

Bistecca

"All the beef served is weighted 8oz or 10oz specified"

DAL GIAPPONE

280gm TOP LOIN EYE FILLET MIYAZAKI A5 1,100K

SENTI CHEF'S CUT 👨‍🍳
240gm TOP LOIN EYE MB9+ "SHER WAGYU FARM"
350K

AUS ANGUS BEEF TENDERLOIN (240gm) 375K

AUSTRALIAN ANGUS RIBEYE FILLET (240gm / 320gm) 395K / 495K

BONE MARROW 75K
Fine Herbs Butter, Caramelized Onion

MENU PROMOZIONALE

AUS WAGYU MB6 TOMAHAWK (2kg)
Stockyard Wagyu "SHORTLOIN"

(insalata verde, potato mousseline, natural jus)
~~IDR 3,000K~~ IDR 2,500K
(Special Price from 18.00 to 20.00)

Pesce

KING PRAWN (U10 2pc) 210K
Saffron Sauce, Smoked Paprika, Garlic

BLUEFIN TUNA BELLY 240K
Salsa di Caponatta

SWORDFISH BELLY 160K
Grilled Zucchini, Salsa di Vina Bianco Oil

"All steaks come with a complimentary choice of one sauce and one side. Extra sauces and additional side dishes will incur additional charges."

SAUCE SELECTION

NATURAL JUS 25K
MUSHROOM SAUCE 25K
BASIL CREAM SAUCE 25K
BLACK PEPPER 25K
BARBECUE SAUCE 15K

Chef's Favorite Sauce 🍷 👨‍🍳

PORT WINE AND WILD MUSHROOMS SAUCE 45K
Towny Port Wine, Cognac, Morel, Porcini, Beef Jus

SIDES

SAUTED MUSHROOM 30K
SPINACH CREAM 30K
WILD ROCKET SALAD 30K
SWEET CORN CREAM 35K
MASHED POTATO (200gm) 55K
TRIPLE FRIED HAND CUT FRIES (250gm) 45K
CREAMY POLENTA 55K

SENTI BURGER

SENTI TOKUSEN WAGYU BEEF BURGER 115K
Beef Tomato, Gherkins, Mustard, Beef Bacon
ADD FRIED OMEGA EGG 9K
ADD EXTRA CHEESE 12K
ADD BACON 14K

RISO

RISOTTO AL FUNGI TARTUFO 95K
Arborio, Porcini, Eringy, Portobello, Champignon

RISOTTO DI MARE 145K
Arborio, Squid, Prawns, Clams, Fish

FRIED PANCETTA RICE 95K
Pancetta, Basmati Rice, Soffritto, Omega Egg, Wagyu Beef Sausage Meatballs

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SECONDI

STEAK AND FRIES

BREAD CRUSTED SALMON FILLET 160K
Soffritto, Dill, Capers, Anise, Home Made Fries

SWORD FISH BELLY FRITURE 135K
Sword Fish, Patatine, Wild Rocket Salad, Tartar Sauce

CHICKEN PARMIGIANA 115K
Marinara, Chicken Breast, Provolone, Straciatella Sauce

ROASTED QUAIL 120K
Sausage Filling, Mascarpone Polenta, Wild Mushroom, Mustard Sauce

STEAK AND FRIES 295K
Top Loin Eye Fillet Wagyu MB 9+, Basil Cream Sauce, Homemade Triple Fries

BRAISED "MIYAZAKI WAGYU A5" BEEF SHANK 225K 👨‍🍳
JP Wagyu A5 Beef Shank, Glazed Vegetables, Italian Herbs, Truffle-Potato Mousseline

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DOLCE

TIRAMISU FRANGELICO

BABA AU RHUM

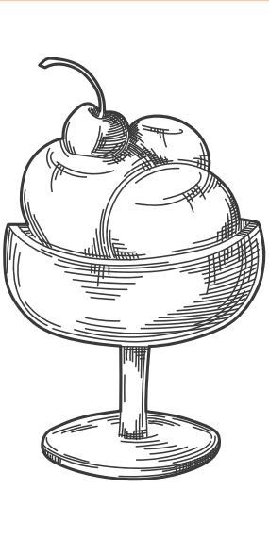
VALRHONA CHOCOLATE MOUSSE 89K 🍷
Wild Berries Sorbet, Caramelized Hazelnut, Rhum Caramela Sauce

TIRAMISU FRANGELICO 69K 🍷 👨‍🍳
Frangelico, Lady Finger, Cacao
(Non alcoholic option is available)

BABA AU RHUM 110K 🍷
Creme Chantilly, Pineapple, Dark Rhum

NAVEL ORANGE PANNACOTTA 49K
Vanilla Sauce, Almond Tuille

FRIULI PROSECCO TART 79K 🍷
Lemon, Meringue, Honey



GELATI

VALRHONA CHOCOLATE 30K
VANIGLIA 30K
WILD BERRIES SORBET 30K
PISTACHIO 35K

BEVERAGE MENU

ANALCOLICI - MOCKTAILS

NON É NEGRONI 43K
Non booze Negroni made from Home Made Bitter, Non Alcoholic Vermouth, Juniper Berry Cordial, Orange

THE AMALFI 43K
Enjoy a sharp, sweet mocktails made from Candied Lemon, Lemon Cordial, White Grape Juice

VENARIA REALE 44K
A stylish Passion Fruit, Elderberry Flower spritz for a grown up. It's Fizzy and Festive.

BUTTERBEER 55K
Caramel, Butter, Cream Soda, Heavy Whipping Cream, Butterscotch

CILIEGIO BASILICO 36K
Black Cherry, Fresh Basil, Lime, Soda

NOCE DI COCCO 32K
Coconut Milk, Hazelnut Syrup, Desiccated Coconut

YUZUCELLO 40K
Yuzu Cordial, Egg White, Lemon Bitter

OTHERS

SUCCHI - JUICES

WATERMELON 32K
ORANGE 32K
TANGERINE 32K
STRAWBERRY 32K
PINEAPPLE 32K
MIXED JUICE 32K

TEA

ICED TEA 28K
PEACH TEA 28K
LYCHEE TEA 28K

BIBITE - SOFT DRINKS

COKE 25K
SPRITE 25K
FANTA 25K
SCHWEEPES TONIC WATER 30K

BIRRE - BEERS

Peroni Nastro Azzuro 110K
Asahi Super Dry 135K
Heineken 69K

CAFFETTERIA - COFFEES

CAFÉ CON PANNA 38K
Coffee with Chantilly

ESPRESSO 22K
Espresso

CAFFE DOPIO 24K
Double Espresso

CAFFE AMERICANO 28K
American Coffee

CAPPUCCINO 32K
Cappuccino

CAFFE LATTE 32K
Coffee with Milk

IRISH COFFEE 90K 🍷
Classic Irish Coffee

ESPRESSO ZABAGLIONE 92K
Espresso, Whiskey, Omega Egg, Sugar

CAFÉ BONBON 38K
Valenciana Syle Coffee, Espresso, Condensed Milk, Milk Foam