



ROMA
OSTERIA & BAR

x

*Chef Gian
Marco Carli*

**Thursday & Friday, 20 & 21 August 2026
All Day at Sequis Tower, SCBD**

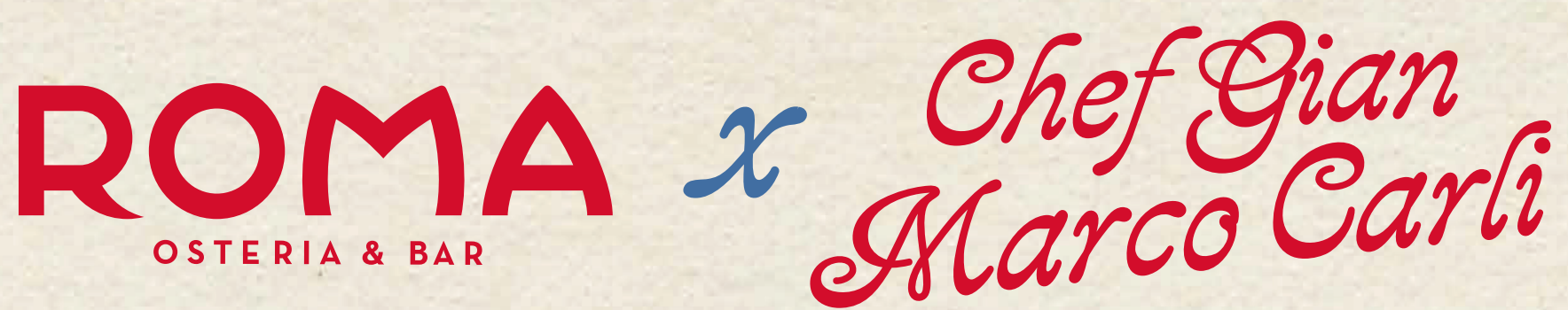
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**Saturday & Sunday, 22 & 23 August 2026
All Day at Pondok Indah Mall 3**

RSVP at

+62 813-8830-8688 (SCBD)

+62 812-1888-9080 (PIM)



For four days only, **Chef Gian Marco Carli** brings his Southern Italian cooking and experience in **Michelin-starred** kitchens to ROMA, presenting his take on classic regional flavors.

The menu showcases **Pastificio Liguori**, made in Gragnano since 1795 using traditional bronze extrusion and slow-drying techniques for its signature texture and bite.

ANTIPASTI

Bucatini Frittata

Traditional White Ragù

215.

Eggplant Parmigiana

Parmigiano-Reggiano Foam,
San Marzano Tomato and Basil Sauce

195.

PRIMI PIATTI

Baked Paccheri

Ricotta, Parmigiano-Reggiano,
Lemon Zest and Shrimp,
Smoked Provola Fondue, Zucchini Sauce

260.

Rigatoni Alla Genovese

Beef Jus, Pecorino Romano
and Basil Fondue

225.

Fusilloni Bottarga

Butter, Anchovies,
Salted Lemon And Bottarga

230.

SECONDI PIATTI

Barramundi In Mediterranean Breadcrumbs

**Saffron Mayonnaise, Confit Cherry Tomatoes,
Tomato Gazpacho**

245.

Braised Beef Top Blade

**Potato Purée, Spinach Sautéed In Butter,
Sultanas and Pine Nuts**

340.

DESSERT

Cold Spaghetti

**Java Vanilla Custard,
Caramelized Sunflower Seeds,
Lemon Marmalade and Licorice**

110.