

## CICCHETTI

### Steak fries

Citrus mayonnaise or Parmesan dip

450 | 🍷

Chicken liver, soft bun, candied red onion

680 | 🍷

Baccalà Mantecato, corn toast bread

880 | 🍷 🌿

Burrata, cherry tomatoes, tomato dip

1,200

### Parmigiano Reggiano (DOP)

Aceto balsamico, Finestra signature olive oil, warm focaccia

1,250 | 🍷 🌿

### “Ascolana” olives

Fried olives stuffed with meat, garlic aioli

1,280 | 🍷

Cured salmon, toasted brioche, scallions

1,280 | 🍷 🌿

Calamari semolina crispy skin, tartare sauce

1,280 | 🌿

Parma ham, focaccia

1,800 | 🍷

US prime beef carpaccio, taggiasca dressing, mizuna, celery, pistachio

1,800 | 🌿

### Charcuterie

Assorted artisanal cold cuts and cheese

2,100

Grilled prawns, eggplant, spicy tomatoes

2,200 | 🍷 🌿

All prices are in PHP, VAT-inclusive, and subject to 10% service charge.

## PIZZA

### Margherita

Homegrown tomato, basil, fresh mozzarella

980 | 🍷 🌿 🌿

### Quattro Formaggi

Mozzarella, Parmesan, taleggio, gorgonzola

1,080 | 🍷 🌿

### Funghi

Mozzarella, wild mushrooms, aged Parmesan

1,080 | 🍷 🌿

### Diavola

Spicy salami, mozzarella, Taggiasca, bell pepper

1,080 | 🍷

### Pomodorini Gialli

Cherry tomatoes, anchovies

1,080 | 🍷 🌿 🌿

### Burrata

Mortadella, pistachio

1,600 | 🍷 🌿



## BEST WITH CHAMPAGNE

### Caviar

Osteria caviar, blini, crème fraîche

Market price | 🍷 🌿

### Gillardeau Oysters

Mignonette, lemon, spicy tomato salsa

Market price | 🌿

🍷 signature selection 🌿 seafood 🌿 nuts 🌿 gluten 🌿 vegetarian

Kindly advise our team upon ordering if you have food allergies intolerances, or special dietary requirements.

## BUBBLES

### Toso Prosecco

Large and pleasant bubbles and rich bouquet and white fruits, biscuits and floral aroma

## RED & WHITE

### Montepulciano ‘Roccaventosa’, Cantina Tollo, Veneto

Ripe red fruits and violet with hint of spices

### Pinot Grigio ‘Roccaventosa’, Cantina Tollo, Veneto

Easy going and refreshing with pleasant and persistent crispy finish



## ITALIAN COCKTAILS

### Giramondo

Plantation 3 stars, Campari, sherry, salted honey syrup

### Pigafetta

Homemade limoncello, Toso Prosecco, cold brew Oolong tea with elderflower syrup, soda water, Grapefruit bitters

### Truffle Bee’s Knees

Tanqueray Gin, honey, truffle oil, fresh lemon juice

### Viaje Tropical

Plantation 3 stars, Campari, fresh lemon, watermelon juice, fresh basil

### Teresa

Aperol, fresh orange juice, Toso Prosecco

### Pesca Arancia Armonia

Tanqueray Gin, Aperol, peach schnapps, soda

### Apejito

Aperol, Campari, soda, fresh lime, mint leaves

## **SPIRITS & LIQUOR**

*Jura 12 Sherry Oak*

*Jose Cuervo Gold*

*Tanqueray Gin*

*Ketel One Vodka*

*Plantation Original Dark*

## **LOCAL & IMPORTED BOTTLED BEERS**

*San Miguel Light*

*San Miguel Pale*

*Asahi*

*Corona*

*Heineken*

*Stella Artois*

## **ITALIAN MOCKTAILS**

*Signora*

Raspberry syrup, hazelnut, fresh lemon juice

*Rosso Rubino*

Raspberry puree, blood orange,  
fresh lemon juice, soda water, violet syrup

## **ITALIAN SODA**

*San Pellegrino Aranciata*

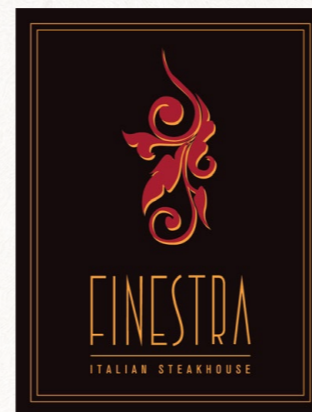
*San Pellegrino Limonata*

## **ITALIAN ICED TEA**

*Thè alla Pesca*

*Thè alla Rosa*

*Thè al Limone*



#FinestraLaTerraza #FinestraAtSolaire  
#SolaireExperience

# FINESTRA *Momento*

APERITIVO

*Unwind and treat yourself to la bella vita.*

Daily from 6 PM to 9 PM

**1,495+**  
*per person*

Price is in PHP, VAT-inclusive,  
and subject to 10% service charge.