

ANTIPASTI | STARTERS

  Carpaccio	1,800
US Prime beef tenderloin, taggiasca dressing, mizuna, celery, pistachio	
  Vitello tonnato	2,200
Milk-fed veal tenderloin, fresh tuna, radish	
 Zuppa di funghi	900
Porcini mushroom soup	
 Finestra Caesar	990
Baby cos lettuce, chicken breast, aged Parmesan, focaccia croutons	
 Gnocco fritto	1,200
Broccoli, salsa verde, burrata cheese	
  Salmone	1,400
Balik salmon, almond milk, dry seaweed	
  Insalata di gamberi	1,600
Tiger prawn  , cauliflower salad, capers, apricot dressing	
 Zuppa d'aragosta	1,900
Australian rock lobster  , bisque, king oyster mushroom	
 Fegato	2,100
Pan-fried duck liver, apple radish compote	
 Capesante	2,600
Seared scallop, tomato, burrata, cucumber foam	
  Tonno crudo	2,900
Bluefin "Chutoro" tuna belly tartare, radish, citrus dressing	
 Ostriche	Market price
½ dozen Gillardeau Nr.1 premium oysters	


PRIMI | ENTRÉE

  Risotto	1,900
Porcini, morel mushrooms, bitter chocolate	
  Linguine	1,800
Clams, smoked extra virgin olive oil	
 Plin	1,500
Homemade beef ravioli in its own jus	
 Risoni	1,600
Pork ragout, Italian sausage, pork neck, tomato, pecorino cheese	
 Zafferano	1,800
Saffron risotto, bone marrow, orange zest	
  Tagliolini	1,900
Mussels, lemon, bottarga	
  Gnocchi	2,100
Pork belly, radicchio, taleggio fondue	
  Fusilli	2,200
Australian rock lobster  , basil oil	

SECONDI | MAINS

  Branzino	3,600
Mediterranean seabass, broccolini, fish stew	
  Milanese	4,300
Breaded milk-fed veal chop	
  Uovo	1,400
Slow cooked egg  , oyster mushrooms, pumpkin, mushroom jus	
 Merluzzo	3,400
Patagonian toothfish  , fennel, polenta chunks	
  Maiale	3,400
Pork belly, horseradish, pears, honey mustard sauce	
  Guancia	3,800
Wagyu beef cheek, pumpkin, chocolate crumble	
 Agnello	5,200
Lamb loin, beetroot, potato confit, balsamic	

GRIGLIA | GRILL



Australian "Bavetta" flap meat (200g)	2,800	Japanese A5 Wagyu striploin (180g)	8,800
 Tiger prawns	3,800	Australian Boneless M5 rib eye (500g)	12,000
US Prime bone-in striploin (600g)	5,900	US Prime T-bone (1,200g)	12,000
US Prime tenderloin (300g)	6,400	Australian Boneless M7 rib eye (400g)	12,000
Australian rack of lamb kinross (400g)	8,900	US Prime Porterhouse (1,500g)	14,000
Australian rack of lamb kinross (800g)	16,500	Australian Tomahawk (1,500g)	15,000

*All steaks are served with a sauce of your choice




















CONTORNI | SIDES

 Mashed potatoes	350	 Sautéed asparagus	400
 Creamy spinach	350	 Grilled Roma tomato, eggplant	500
 Steak fries	350	 Steamed broccoli, Parmesan cheese, pine nuts	600
		 Assorted seasonal mushrooms, black truffle	600

SALSE | SAUCES

Shallots and honey	300	Black pepper jus	300
 Salsa verde	300	Béarnaise	300
Finestra steak sauce	300	 Veal jus	300

DOLCI | DESSERTS

     Finestra Tiramisu Prepared table-side	880	     Artisanal homemade gelato of the day	1,080
  Marzipan cake, dried fruits, crème fraîche, anis scent	650	  Chocolate, chestnut, bitter almonds crème brûlée	650
  Roasted pears, zabaglione, cinnamon ladyfingers	650	   Earl grey tea tarte, passion fruit, yoghurt	650