

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

Oscietra 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

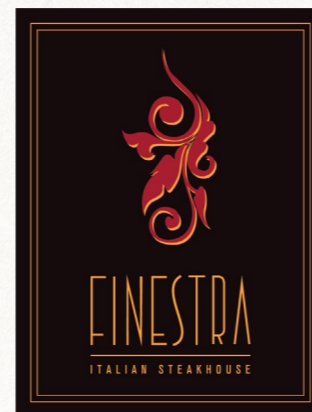
San Pellegrino Limonata

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.