







# FINESTRA CROSTACEI

## On Ice

Poached prawns,  
freshly shucked oysters,  
crab, mussels, lobster, ,  
clams, curacha  
served with  
Classic cocktail sauce,  
whipped horseradish  
raspberry mignonette,  
lemon  



## Hot

Garlic prawns, oyster Rockefeller,  
panko herb baked mussels,  
baby squid ring, crab,  
lobster, , curacha  
served with  
Lemon butter sauce, lemon  




Nomad kaluga caviar  
30g of caviar for Php 4,900+  
 

# INSALATE

Fresh, crisp salad greens,  
refreshing signature dressings.


Caesar salad  



Classic niçoise salad 

# SPECIALITÀ



**Salumeria board**  
Salame Milano, prosciutto,  
36-month aged  
Parmigiano Reggiano

**Beef carpaccio**  
Rocket, 36-month aged  
Parmigiano Reggiano,  
button mushrooms

**Tuscan chicken  
liver pâté**  
Bruschetta, red onion jam  


**Smoked salmon**   
Capers, lemon, parsley  





**Octopus carpaccio**  
Olives, tomato herbs  


**Fried squid**  
Amalfi lemon, zucchini,  
tartar sauce  
 

# UOVA

**Finestra eggs benedict**   
Mortadella, toasted focaccia, hollandaise  


**Vegetarian omelette**  
Sourdough bruschetta  


**Eggs royal**  
Smoked salmon, , hollandaise,  
poached egg   
 

**Scrambled eggs and truffle**   
Sourdough bruschetta  
 



**Finestra breakfast**  
Fried egg, , Italian sausage,  
crispy pancetta, Roma tomatoes

 seafood  nuts  gluten  vegetarian  sustainably sourced

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

# PINSA ROMANA

**Margherita**  
Tomato, mozzarella,  
36-month aged Parmigiano  
Reggiano, basil  
  

**Pizza diavola**  
Spicy salami, tomato,  
mozzarella, black olives  
 



**Funghi**  
Wild mushroom, mozzarella,  
scamorza, 36-month aged  
Parmigiano Reggiano







# PASTA e RISO


**Pappardelle tartufate**  
 

**Lobster spaghetti**   

**Clams linguine**  
Garlic, cherry tomatoes  
 

**Gnocchi tomato**  
Buffalo mozzarella, pesto  
  

**Ravioli ricotta, spinach**  
Butter sage  


**Saffron risotto**  
Braised beef wagyu shoulder,  
gremolada  


# SECONDI


**Josper-cooked USDA rib-eye**  
Roasted potatoes, baked carrots,  
slow-cooked red onion, baked garlic



**Tajima wagyu rump**  
Sweet potato gratin,  
creamed spinach,  
peppercorn sauce



**Short ribs**  
Polenta, salsa verde  


**Pacific sea bass**  
Grilled vegetables, pesto  
 

**USDA filet mignon**  
King oyster mushroom,  
braised red cabbage,  
steak fries

**Amberjack**  
Broccoli, white chocolate,  
cauliflower purée  


**Baked lobster with cheese**   
Amalfi lemon butter  


**Lobster thermidor**   
Herbed bechamel  


**Lobster roll**   
Brioche, herbs, crispy pancetta,  
steak fries  
 



# DOLCI

*Molten white chocolate  
San Sebastian cheesecake*  
🌿 🍷

*Dulce de leche  
with vanilla ice cream*  
🌿

*Blackberry and almond pudding  
with lemon sorbet*  
🌿 🍷



## VINO E MISCELATI

### BUBBLES

*Dom Perignon, 2013*

Champagne, France

*Nicolas Feuillatte*  
Champagne, France

*Crémant Rosé Grande Cuvée 1531,*  
Sieur d' Arques, France

### WHITE WINE

*Pinot Grigio,  
Rocca Ventosa*  
Abruzzo, Italy

*Moscato, Queen Adelaide*  
South Australia, Australia

*Chardonnay,  
Pago Mota*  
Ribera, del Duero, Spain

### RED WINE

*Cielo e Terra 1908,  
Pinot Noir*  
North-East, Italy

*Boccantino,  
Montepulciano d' Abruzzo*  
Abruzzo, Italy

*Château Clou du Pin*  
Bordeaux, France

### FINESTRA ITALIAN COCKTAILS

*Finestra Negroni | Giramondo | Pigafetta*

### LOCAL & IMPORTED BOTTLED BEERS

*San Miguel Light | San Miguel Pale  
Asahi | Corona | Heineken | Stella Artois*

### SPIRITS & LIQUOR

*Macallan 12 Years*

*Jura 12 Sherry Oak | Jose Cuervo Gold  
Plantation Original Dark | Tanqueray Gin | Ketel One Vodka*

### COLD BEVERAGES

*Sodas | Fresh fruit juice | Still water | Sparkling water*

### ITALIAN SODA

*San Pellegrino Aranciata | Limonata*

### ITALIAN ICED TEA

*Thè alla Pesca | Thè alla Rosa  
Thè al Limone*

### PREMIUM COFFEE

*Espresso | Espresso Doppio  
Americano | Macchiato  
Cappuccino | Caffè latte*

### PREMIUM TEAS

*Chamomile | Japanese Sencha*

# FINESTRA

## ITALIAN SUNDAY BRUNCH

*Experience Italy's finest culinary glory*

4,555+

Inclusive of non-alcoholic beverages

5,555+

Inclusive of champagne and premium beverages

29,990+

Inclusive of **Dom Perignon** and **Macallan 12 years**