

## ANTIPASTI | STARTERS | 开胃菜

 <b>Gnocco fritto</b>	1,200
Broccoli, salsa verde, burrata cheese 西兰花, 萨萨绿酱, 布拉塔芝士	
 <b>Finestra Caesar</b>	990
Baby cos lettuce, chicken breast, aged Parmesan, focaccia croutons 娃娃生菜, 鸡胸, 陈年帕马森芝士, 烤佛卡夏面包丁	
 <b>Ostriche</b>	Market price
½ dozen Gillardeau nr.1 premium oysters 六粒吉拉多1号优质生蚝	
 <b>Tonno crudo</b>	2,900
Bluefin “Chutoro” tuna belly tartare, radish, citrus dressing 蓝鳍金枪鱼肚塔塔, 白萝卜, 柑橘酱	
 <b>Salmone</b>	1,400
Balik salmon, almond milk, dry seaweed 冷烟熏三文鱼, 杏仁露, 干海带	
 <b>Capesante</b>	2,600
Seared scallop, tomato, burrata, cucumber foam 烤扇贝, 番茄, 布拉塔芝士, 黄瓜泡沫	
 <b>Insalata di gamberi</b>	1,600
Tiger prawn, cauliflower salad, capers, apricot dressing 虎虾, 花椰菜沙拉, 刺山柑, 杏酱	
 <b>Carpaccio</b>	1,800
US Prime beef tenderloin, Taggiasca dressing, mizuna, celery, pistachio 美国优质牛肉片, 塔基亚斯卡酱汁, 日本芥菜, 西芹, 开心果	
 <b>Vitello tonnato</b>	2,200
Milk-fed veal tenderloin, fresh tuna, radish 日本鳊鱼片, 松子汁, 蜜糖红洋葱	
 <b>Fegato</b>	1,900
Pan-fried duck liver, apple radish compote 煎鸭肝, 苹果萝卜蜜饯	
 <b>Zuppa di funghi</b>	900
Porcini mushroom soup 牛肝菌蘑菇汤	
 <b>Zuppa d’aragosta</b>	1,900
Australian rock lobster bisque, king oyster mushroom 澳大利亚岩龙虾浓汤, 鸡腿菇	

## PRIMI | ENTRÉE | 主菜一

 <b>Risotto</b>	1,900
Porcini, morel mushrooms, bitter chocolate 猪肉意大利烩饭, 牛肚菌, 苦巧克力	
 <b>Zafferano</b>	1,800
Saffron risotto, bone marrow, orange zest 藏红花烩饭, 骨髓, 橙皮碎	
 <b>Risoni</b>	1,600
Pork ragout, Italian sausage, pork neck, tomato, pecorino cheese 猪肉烩米粒面, 意大利香肠, 猪颈, 番茄, 佩科里诺奶酪	
 <b>Linguine</b>	1,800
Clams, smoked extra virgin olive oil 手工意大利扁面, 蛤蜊, 烟熏特级初榨橄榄油	
 <b>Tagliolini</b>	1,900
Mussels, lemon, bottarga 自制意大利细面, 贻贝, 柠檬	
 <b>Plin</b>	1,500
Homemade beef ravioli in its own jus 自制牛肉饺	
 <b>Gnocchi</b>	2,100
Pork belly, radicchio, taleggio fondue 意大利面豆, 五花肉, 菊苣, 塔莱吉奥芝士火锅	
 <b>Fusilli</b>	2,200
Australian rock lobster, basil oil 手工意大利螺丝面, 澳大利亚岩龙虾, 罗勒油	

## SECONDI | MAINS | 主菜二

 <b>Uovo</b>	1,400
Slow cooked egg, oyster mushrooms, pumpkin, mushroom jus 慢煮鸡蛋, 平菇, 南瓜, 蘑菇汁	
 <b>Branzino</b>	3,600
Mediterranean seabass, broccolini, fish stew 地中海鲈鱼, 西兰花浓汤	
 <b>Merluzzo</b>	3,400
Patagonian toothfish, fennel, polenta chunks 巴塔哥尼亚齿鱼, 茴香, 玉米片	
 <b>Guancia</b>	3,800
Wagyu beef cheek, pumpkin, chocolate crumble 温热甜菜根片, 水瓜柳, 番茄, 黑巧克力	
 <b>Maiale</b>	3,400
Pork belly, horseradish, pears, honey mustard sauce 伯克夏黑猪肉里脊排, 苹果, 苹果白兰地酱汁	
 <b>Milanese</b>	4,300
Breaded milk-fed veal chop 母乳喂养的米兰小牛肉, 浅炸面包屑小牛排	
 <b>Agnello</b>	5,200
Lamb loin, beetroot, potato confit, balsamic 羊肉, 甜菜根, 油封土豆, 巴萨米香醋	

 signature selection | 签名选择  seafood | 海鲜  nuts | 坚果  gluten | 麸质  vegetarian | 素食主义者  sustainably sourced | 可持续采购  authentic Italian | 传统意大利菜

Please advise our service team prior to ordering should you have any food allergies, intolerances, or special dietary requirements.

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

为了您能获得美好的用餐体验, 如果您对任何食物有过敏的情况或特别饮食禁忌, 请在点餐前提前告知我们的服务员。

所有价格均以菲律宾比索计算, 含增值税, 并需加收 10% 的服务费。



## GRIGLIA | GRILL | 烤肉

<b>Australian "Bavetta" flap meat (200g)</b> 澳大利亚侧腹牛排	2,800	<b>Japanese A5 Wagyu striploin (180g)</b> 日本A5和牛西冷牛排	8,800
<b>Australian Boneless M5 rib eye (500g)</b> 澳大利亚无骨M5和牛肉眼牛排	12,000	<b>US Prime tenderloin (300g)</b> 美国优质里脊牛排	6,400
<b>Australian Boneless M7 rib eye (400g)</b> 澳大利亚无骨M7和牛肉眼牛排	12,000	<b>US Prime bone-in striploin (600g)</b> 美国优质带骨西冷牛排	5,900
<b>Australian Tomahawk (1,500g)</b> 澳大利亚战斧牛排	15,000	<b>US Prime T-bone (1,200g)</b> 美国优质T骨牛排	12,000
<b>Australian rack of lamb kinross (400g)</b> 澳大利亚羊排	8,900	<b>US Prime Porterhouse (1,500g)</b> 美国优质红屋牛排	14,000
<b>Australian rack of lamb kinross (800g)</b> 澳大利亚羊排	16,500	<b>Tiger prawns</b> 虎虾	3,800

\*All steaks are served with a sauce of your choice  
所有肉排配自选酱汁

## SALSE | SAUCES | 酱汁

<b>Shallots and honey</b> 蜂蜜葱头油醋汁	<b>Salsa verde</b> 萨萨绿酱	<b>Finestra steak sauce</b> 牛排酱	<b>Veal jus</b> 牛肉汁	<b>Béarnaise</b> 蛋黄龙蒿酱	<b>Black pepper jus</b> 黑胡椒汁
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## CONTORNI | SIDES | 配菜

<b>Mashed potato</b> 土豆泥	350	<b>Sautéed asparagus</b> 炒芦笋	400
<b>Creamy spinach</b> 奶油菠菜	350	<b>Grilled Roma tomato, eggplant</b> 烤罗马番茄、茄子	500
<b>Steak fries</b> 薯条	350	<b>Steamed broccoli, Parmesan cheese, pine nuts</b> 蒸西兰花, 帕马森芝士, 松子	600
		<b>Assorted seasonal mushrooms with black truffle</b> 黑松露配混合蘑菇	600

## DOLCI | DESSERTS | 甜品

<b>Finestra tiramisu</b> Prepared table-side 餐桌旁现做	880	<b>Artisanal homemade gelato of the day</b> 当日自制冰淇淋	1,080
<b>Marzipan cake, dried fruits, crème fraîche, anis scent</b> 杏仁蛋白软糖蛋糕, 干果, 鲜奶油, 可食用茴香香味剂	650	<b>Chocolate, chestnut, bitter almonds crème brûlée</b> 巧克力、栗子、苦杏仁焦糖布丁	500
<b>Roasted pears, zabaglione, cinnamon ladyfingers</b> 烤梨, 蛋酒奶油肉桂手指饼干	650	<b>Earl grey tea tarte, passion fruit, yoghurt</b> 伯爵茶挞, 百香果, 酸奶	650

signature selection | 签名选择   seafood | 海鲜   nuts | 坚果   gluten | 麸质   vegetarian | 素食主义者   sustainably sourced | 可持续采购   authentic Italian | 传统意大利菜

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