

ANTIPASTI | STARTERS

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

PRIMI | ENTRÉE

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

SECONDI | MAINS

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

 signature selection  seafood  nuts  gluten  vegetarian  sustainably sourced  authentic Italian

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.



GRIGLIA | GRILL

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

*All steaks are served with a sauce of your choice

SALSE | SAUCES

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

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

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

signature selection seafood nuts gluten vegetarian sustainably sourced authentic Italian

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