



## ANTIPASTI | STARTERS

 <b>Gnocco fritto</b> Broccoli, salsa verde, burrata cheese	1,200
 <b>Finestra caesar</b> Baby cos lettuce, chicken breast, aged parmesan, focaccia croutons	990
 <b>Ostriche</b> Gillardeau no.1 premium oysters (½ dozen)	Market price
 <b>Tonno crudo</b> Bluefin “chutoro” tuna belly tartare, radish, citrus dressing	2,900
 <b>Salmone</b> Balik salmon, almond milk, dry seaweed	1,400
 <b>Calamari</b> Squid, fava beans, edamame salad	1,900
 <b>Battuta di manzo</b> Hand-cut beef tartare, slow-cooked egg yolk, bread chips	2,000
 <b>Carpaccio</b> US prime beef tenderloin, taggiasca dressing, mitsuba, celery, pistachio	1,800
 <b>Vitello tonnato</b> Milk-fed veal tenderloin, fresh tuna, radish	2,200
 <b>Fegato grasso</b> Duck liver terrine, tuber salad, dry apricot dressing	2,300
 <b>Zuppa di funghi</b> Porcini mushroom soup	900
 <b>Zuppa d’aragosta</b> Australian rock lobster <sup>🌱</sup> bisque, king oyster mushroom	1,900

## PRIMI | ENTRÉE

 <b>Risotto ai funghi</b> Porcini, morel mushrooms, bitter chocolate	1,900
 <b>Risotto gamberi e basilico</b> Basil risotto, king prawn, sun-dried cherry tomatoes	1,900
 <b>Risoni</b> Pork ragout, italian sausage, pork neck, tomato, pecorino cheese	1,600
 <b>Linguine</b> Clams, smoked extra virgin olive oil	1,800
 <b>Garganelli</b> Egg yolk <sup>🌱</sup> , black cabbage, guanciale	1,800
 <b>Plin</b> Homemade beef ravioli in its own jus	1,600
 <b>Orecchiette</b> Artisanal orecchiette, broccolini, salted ricotta cheese	1,900
 <b>Fusilli</b> Australian rock lobster <sup>🌱</sup> , basil emulsion	2,800

## SECONDI | MAINS

 <b>Uovo</b> Slow-cooked egg <sup>🌱</sup> , oyster mushrooms, pumpkin, mushroom jus	1,400
 <b>Branzino</b> Mediterranean seabass, broccolini, fish stew	3,800
 <b>Merluzzo</b> Patagonian toothfish, brown butter, king oyster mushrooms	3,600
 <b>Guancia</b> Wagyu beef cheek, pumpkin, chocolate crumble	3,800
 <b>Maiale</b> Pork belly <sup>🌱</sup> , horseradish, pears, honey mustard sauce	3,400
 <b>Milanese</b> Breaded milk-fed veal chop	4,500
<b>Anatra</b> Slow-roasted duck leg, swiss chard, port wine	3,500

 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)	3,000	US prime tenderloin (200g)	4,000
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)	6,500
Australian tomahawk (1,500g)	15,000	US prime t-bone (1,200g)	12,000
Australian rack of lamb kinross (400g)	10,000	US prime porterhouse (1,500g)	14,000
Japanese A5 wagyu striploin (180g)	8,800	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	350
Creamy spinach	350	Cauliflower gratin, raisin, anchovies	500
Steak fries	350	Steamed broccoli, parmesan cheese, pine nuts	500
		Assorted seasonal mushrooms, black truffle	500

## DOLCI | DESSERTS

Finestra tiramisu	880	Artisanal homemade gelato of the day	1,080
Panna cotta, red fruits, raspberry sorbet	500	Bunet chocolate amaretto pudding, salted caramel mousse, vanilla	500
Caramelized orange, frangipan, crème fraîche	500	Fresh ricotta cheesecake, cherry syrup, pistachio sauce	500

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.