



ANTIPASTI | STARTERS | 开胃菜

- Gnocco fritto** 1,200
Broccoli, salsa verde, burrata cheese
西兰花, 萨萨绿酱, 布拉塔芝士
- Insalata** 990
Frisée, fennel, parmesan, lemon capers dressing
苦苣, 茴香, 帕尔马干酪, 柠檬刺山柑酱
- Tonno crudo** 2,900
Bluefin "chutoro" tuna belly tartare, radish, citrus dressing
蓝鳍金枪鱼肚塔塔, 白萝卜, 柑橘酱
- Salmone** 1,400
Balik salmon, almond milk, dry seaweed
冷烟熏三文鱼, 杏仁露, 干海带
- Calamari** 1,900
Squid, fava beans, edamame salad
鱿鱼, 蚕豆和毛豆沙拉
- Battuta di manzo** 2,000
Hand-cut beef tartare, slow-cooked egg yolk, bread chips
手切牛肉鞑靼, 慢煮蛋黄, 面包片
- Carpaccio** 1,800
US prime beef tenderloin, taggiasca dressing, mitsuba, 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
- Vitello tonnato** 2,200
Milk-fed veal tenderloin, fresh tuna, radish
日本鳊鱼片, 松子汁, 蜜糖红洋葱
- Fegato grasso** 2,300
Duck liver terrine, tuber salad, dry apricot dressing
鸭肝酱, 萝卜沙拉, 干杏子酱
- Zuppa di funghi** 900
Porcini mushroom soup
牛肝菌蘑菇汤
- Zuppa d'aragosta** 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

- Risotto ai funghi** 1,900
Porcini, morel mushrooms, bitter chocolate
猪肉意大利烩饭, 牛肚菌, 苦巧克力
- Risotto gamberi e basilico** 1,900
Basil risotto, king prawn, sun-dried cherry tomatoes
罗勒烩饭, 大虾, 晒干樱桃番茄
- Risoni** 1,600
Saffron, poached guinea fowl breast, shallots
藏红花米粒意面, 水煮珍珠鸡胸肉, 葱
- Linguine** 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
- Garganelli** 1,800
Egg yolk , black cabbage, guanciale
意大利蛋黄卷管面 、黑甘蓝、猪脸肉
- Plin** 1,600
Homemade beef ravioli in its own jus
自制牛肉饺
- Orecchiette** 1,900
Artisanal orecchiette, broccolini, salted ricotta cheese
手工猫耳朵面、西兰花、咸味乳清干酪
- Fusilli** 2,800
Australian rock lobster , basil emulsion
手工意大利螺丝面, 澳大利亚岩龙虾 , 罗勒油

SECONDI | MAINS | 主菜二

- Uovo** 1,400
Slow-cooked egg , oyster mushrooms, pumpkin, mushroom jus
慢煮鸡蛋 、平菇、南瓜、蘑菇汁
- Branzino** 3,800
Mediterranean seabass, broccolini, fish stew
地中海鲈鱼, 西兰花浓汤
- Merluzzo** 3,600
Patagonian toothfish, brown butter, king oyster mushrooms
巴塔哥尼亚齿鱼、棕色黄油、杏鲍菇
- Guancia** 3,800
Wagyu beef cheek, pumpkin, chocolate crumble
温热甜菜根片, 水瓜柳, 番茄, 黑巧克力
- Maiale** 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
- Milanese** 4,500
Breaded milk-fed veal chop
母乳喂养的米兰小牛肉, 浅炸面包屑小牛排
- Anatra** 3,500
Slow-roasted duck leg, swiss chard, port wine
慢烤鸭腿、瑞士甜菜、波特酒

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, 如果您有任何食物过敏的情况或特别饮食禁忌, 请在点餐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

Australian "bavetta" flap meat (200g) 澳大利亚侧腹牛排	3,000	US prime tenderloin (200g) 美国里脊肉 200 克	4,000
Australian boneless M5 rib eye (500g) 澳大利亚无骨M5和牛肉眼牛排	12,000	US prime tenderloin (300g) 美国优质里脊牛排	6,400
Australian boneless M7 rib eye (400g) 澳大利亚无骨M7和牛肉眼牛排	12,000	US prime bone-in striploin (600g) 美国优质带骨西冷牛排	6,500
Australian tomahawk (1,500g) 澳大利亚战斧牛排	15,000	US prime t-bone (1,200g) 美国优质T骨牛排	12,000
Australian rack of lamb kinross (400g) 澳大利亚羊排	10,000	US prime porterhouse (1,500g) 美国优质红屋牛排	14,000
Japanese A5 wagyu striploin (180g) 日本A5和牛西冷牛排	8,800	Tiger prawns 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

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

Mashed potato 土豆泥	350	Sautéed asparagus, mascarpone lemon sauce 煎芦笋, 马斯卡彭柠檬酱	350
Creamy spinach 奶油菠菜	350	Cauliflower gratin, raisin, anchovies 焗烤花椰菜、葡萄干、凤尾鱼	500
Steak fries 薯条	350	Sautéed broccoli, parmesan cheese, pine nuts 蒸西兰花、帕尔马干酪、松子	500
		Assorted seasonal mushrooms, black truffle 黑松露配混合蘑菇	500

DOLCI | DESSERTS | 甜品

Finestra tiramisu 餐桌旁现做	880	Artisanal homemade gelato of the day 当日自制冰淇淋	1,080
Panna cotta, red fruits, raspberry sorbet 意式奶冻、红色水果、覆盆子雪糕	500	Bunet chocolate amaretto pudding, salted caramel mousse, vanilla 面包 巧克力杏仁布丁、咸焦糖慕斯、香草	500
Caramelized orange, frangipane, crème fraîche 焦糖橙、杏仁奶油、法式酸奶油	500	Fresh ricotta cheesecake, cherry syrup, pistachio sauce 新鲜意大利乳清干酪芝士蛋糕、糖渍樱桃、开心果酱	500

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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