








ANTIPASTI | STARTERS

   Gnocco fritto Broccoli, salsa verde, burrata cheese	1,200
  Insalata Frisée, fennel, parmesan, lemon capers dressing	990
  Tonno crudo Bluefin “chutoro” tuna belly tartare, radish, citrus dressing	2,900
  Salmone Balik salmon, almond milk, dry seaweed	1,400
 Calamari Squid, fava beans, edamame salad	1,900
  Battuta di manzo Hand-cut beef tartare, slow-cooked egg yolk, bread chips	2,000
   Carpaccio US prime beef tenderloin, taggiasca dressing, mitsuba, celery, pistachio	1,800
  Vitello tonnato Milk-fed veal tenderloin, fresh tuna, radish	2,200
  Fegato grasso Duck liver terrine, tuber salad, dry apricot dressing	2,300
 Zuppa di funghi Porcini mushroom soup	900
  Zuppa d’aragosta Australian rock lobster [®] bisque, king oyster mushroom	1,900

PRIMI | ENTRÉE

   Risotto ai funghi Porcini, morel mushrooms, bitter chocolate	1,900
   Risotto gamberi e basilico Basil risotto, king prawn, sun-dried cherry tomatoes	1,900
  Risoni Saffron, poached guinea fowl breast, shallots	1,600
   Linguine Clams, smoked extra virgin olive oil	1,800
  Garganelli Egg yolk [®] , black cabbage, guanciale	1,800
  Plin Homemade beef ravioli in its own jus	1,600
  Orecchiette Artisanal orecchiette, broccolini, salted ricotta cheese	1,900
   Fusilli Australian rock lobster [®] , basil emulsion	2,800

SECONDI | MAINS

   Uovo Slow-cooked egg [®] , oyster mushrooms, pumpkin, mushroom jus	1,400
   Branzino Mediterranean seabass, broccolini, fish stew	3,800
 Merluzzo Patagonian toothfish, brown butter, king oyster mushrooms	3,600
   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	4,500
Anatra 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, mascarpone lemon sauce	350
Creamy spinach	350	Cauliflower gratin, raisin, anchovies	500
Steak fries	350	Sautéed 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, frangipane, crème fraîche	500	Fresh ricotta cheesecake, cherry syrup, pistachio sauce	500

signature selection | seafood | nuts | gluten | vegetarian | sustainably sourced | authentic Italian

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