



ANTIPASTI | STARTERS | 开胃菜

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

PRIMI | ENTRÉE | 主菜一

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

SECONDI | MAINS | 主菜二

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

 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

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

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	3,000
Australian boneless M5 rib eye (500g) 澳大利亚无骨M5和牛肉眼牛排	8,500	US prime tenderloin (300g) 美国优质里脊牛排	4,800
Australian boneless M7 rib eye (400g) 澳大利亚无骨M7和牛肉眼牛排	8,400	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
--------------------------------------	----------------------------	------------------------------------	------------------------	---------------------------	---------------------------------

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、覆盆子冰糕	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

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。