



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
	Capesante Pan fried hokkaido scallops, red gazpacho	1,900
	Calamari Squid, fava beans, edamame salad	1,900
 	Burrata Fresh burrata, zucchini velloutée, mackerel, raisin	1,200
  	Carpaccio Beef tenderloin carpaccio, taggiasca dressing, mitsuba, celery, pistachio	1,800
 	Vitello tonnato Milk-fed veal tenderloin, fresh tuna, radish	2,200
	Fegato grasso Pan fried duck liver, cherry reduction, onion jam bun	1,900
	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
	Pappardelle Homemade pappardelle, hand cut beef ragout	1,800
   	Linguine Clams, smoked extra virgin olive oil	1,800
 	Garganelli Egg yolk  , sun blushed tomato pesto, salted ricotta cheese	1,600
 	Plin Homemade beef ravioli in its own jus	1,600
 	Orecchiette Artisanal orecchiette, prawn broth, spicy bell pepper	1,600
  	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
 	Dentice Slow roasted red snapper, salmon roe, lemon sauce	3,200
  	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 Pan fried duck breast, candied potatoes, pak choi	3,100

 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)	3,000
Australian boneless M5 rib eye (500g)	8,500	US prime tenderloin (300g)	4,800
Australian boneless M7 rib eye (400g)	8,400	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	 Salted caramel pudding, candied carrot, balsamic caramel	500
  Pineapple granite, rum frangipane, white chocolate	500	  Ricotta cassata, candied orange, caramel pistachio	500

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