



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
	Capesante Pan fried hokkaido scallops, red gazpacho 香煎北海道干贝配红色西班牙冷汤	1,900
	Calamari Squid, fava beans, edamame salad 鱿鱼、蚕豆和毛豆沙拉	1,900
 	Burrata Fresh burrata, zucchini velloutee, mackerel, raisin 新鲜布拉塔芝士配西葫芦浓汤、马鲛鱼、葡萄干	1,200
   	Carpaccio Beef tenderloin carpaccio, taggiasca dressing, mitsuba, celery, pistachio 牛里脊橘腌薄片配塔吉雅斯卡橄榄酱、三叶芹、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 Pan fried duck liver, cherry reduction, onion jam bun 香煎鸭肝配樱桃酱、洋葱果酱小面包	1,900
	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
	Pappardelle Homemade pappardelle, hand cut beef ragout 自制宽面配手切牛肉肉酱	1,800
   	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 Sun blushed tomato pesto, tuna, salted ricotta cheese 晒干番茄酱、金枪鱼、咸味乳清干酪	1,800
 	Plin Homemade beef ravioli in its own jus 自制牛肉饺	1,600
 	Orecchiette Artisanal orecchiette, prawn broth, spicy bell pepper 手工耳形面配虾高汤及香辣圆椒	1,600
  	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
 	Dentice Slow roasted red snapper, salmon roe, lemon sauce 慢烤红鲷鱼配鲑鱼籽、柠檬酱	3,200
  	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 Pan fried duck breast, candied potatoes, pak choi 香煎鸭胸配蜜糖小土豆、小白菜	3,100

 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
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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、覆盆子冰糕	500	Salted caramel pudding, candied carrot, balsamic caramel 咸焦糖布丁配蜜渍胡萝卜、香醋焦糖	500
Pineapple granite, rhum frangipane, white chocolate 菠萝冰沙配朗姆杏仁蛋糕、白巧克力	500	Ricotta cassata, candied orange, caramel pistachio 里考塔奶酪卡萨塔蛋糕配蜜橙、焦糖开心果	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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