



PERCORSO DEGUSTAZIONE | TASTING EXPERIENCE

A curated 3 course Italian journey, celebrating seasonality, Chef Andrea’s craftsmanship, and authentic flavors.  
At 2,800+ per person / add 1,200+ for a curated alcoholic or non-alcoholic pairing

I CLASSICI | THE CLASSICS

<b>Eggplant parmigiana</b> Baked eggplant, tomato, cheese	980	<b>Gnocchi</b> Homemade potato gnocchi, four Italian cheese sauce	1,180
<b>Parma ham burrata</b> Fresh burrata, 24-month Parma ham	1,480	<b>Pollo alla ligure</b> Slow-roasted chicken breast, white wine sauce, taggiasca olives, pine nuts	2,800
<b>Spaghetti carbonara</b> Egg yolk, pecorino, black pepper, guanciale	1,080	<b>Milanese</b> Breaded milk-fed veal chop	4,500
<b>Bolognese</b> Homemade pappardelle, hand cut beef ragout	1,800	<b>Ossobuco</b> Slow-braised veal shank, saffron risotto, fresh gremolata	4,500

ANTIPASTI | STARTERS

FREDDI | COLD

<b>Insalata</b> Frisée, fennel, parmesan, lemon capers dressing	990
<b>Burrata</b> Fresh burrata, zucchini velloutee, mackerel, raisin	1,200
<b>Vitello tonnato</b> Milk-fed veal tenderloin, fresh tuna, radish	2,200
<b>Beef Carpaccio</b> Beef tenderloin carpaccio, taggiasca dressing, mitsuba, celery, pistachio	1,800
<b>Tonno crudo</b> Bluefin “chutoro” tuna belly tartare, radish, citrus dressing	2,900

CALDI | WARM & HOT

<b>Gnocco Fritto</b> Broccoli, salsa verde, burrata cheese	1,200
<b>Calamari</b> Squid, fava beans and edamame salad	1,900
<b>Capesante</b> Pan-fried hokkaido scallops, red gazpacho	1,900
<b>Fegato grasso</b> Pan-fried duck liver, cherry reduction, onion jam bun	1,900

ZUPPE | SOUPS

<b>Zuppa d’aragosta</b> Australian rock lobster  bisque, king oyster mushroom	1,900	<b>Zuppa di funghi</b> Porcini mushroom soup	900
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PASTE

PASTA ARTIGIANALE | ARTISANAL PASTA

High-quality dry pasta using bronze dies and slow drying to develop better texture and flavor.

<b>Fusilli</b> Australian rock lobster , basil emulsion	2,800
<b>Orecchiette</b> Artisanal orecchiette, prawn broth, spicy bell pepper	1,600
<b>Linguine alle vongole</b> Clams, smoked extra virgin olive oil	1,800

PASTA FATTA IN CASA | HOMEMADE PASTA

Fresh pasta made in-house, hand-shaped and prepared daily for a soft, delicate texture.

<b>Garganelli</b> Sun blushed tomato pesto, tuna, salted ricotta cheese	1,600
<b>Plin</b> Homemade beef ravioli in its own jus	1,600
<b>Tagliolini</b> Homemade tagliolini, slow-braised duck leg ragout, wild mushrooms	1,800

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.









## RISO | RICE

Risotti are crafted with Acquerello rice, an Italian aged Carnaroli rice variety celebrated for its richness and naturally creamy texture.




 <b>Risotto ai funghi</b> Porcini, morel mushrooms, bitter chocolate	1,900	 <b>Risotto ai gamberi e basilico</b> Basil risotto, king prawn, sun-dried cherry tomatoes	1,900
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## PIZZA


 <b>Margherita</b> Homegrown tomato, basil, fresh mozzarella	880	 <b>Funghi</b> Mozzarella, wild mushrooms, aged parmesan	980
 <b>Diavola</b> Spicy salami, mozzarella, taggiasca, bell pepper	880	 <b>Burrata</b> Fresh burrata, mortadella, pistachio	1,300

## SECONDI | MAINS

### PESCE | FISH

 <b>Branzino</b> Mediterranean seabass, broccolini in its own broth	3,800
 <b>Salmone</b> Slow-roasted salmon, braised shallots, baby carrots	2,900
 <b>Gamberoni</b> Grilled tiger prawns, gratin tomatoes	3,800

### CARNE | MEAT

<b>Anatra</b> Pan-fried duck breast, candied potatoes, pak choi	3,100
<b>Maiale</b> Kurobuta pork shank, horseradish glaze, rosemary potatoes	3,400
 <b>Guancia</b> Wagyu beef cheek, pumpkin, chocolate crumble	3,800

## OUR PREMIUM CUTS

### Signature dry-aged Whisky Steak

M9 Australian Wagyu Tomahawk (1.5kg), dry-aged for 2 weeks in single-malt whisky to achieve exceptional depth, tenderness, and a delicate whisky-infused aroma. Served with your three side dishes, and signature whisky sauce.

18,888+

### Chef's Favourite

Australian “bavetta” flap meat 200g	3,000	US tenderloin 200g	3,000
Australian boneless M5 rib eye 500g	8,500	US tenderloin 300g	4,800
Australian boneless M7 rib eye 400g	8,400	US boneless rib eye 500g	7,000
Australian tomahawk 1,500g	15,000	US prime bone-in striploin 600g	6,500
Australian rack of lamb 400g	10,000	US t-bone 1,200g	12,000
Japanese striploin 180g	8,800	US porterhouse 1,500g	14,000

### Into “Sur & Turf” 300

add a Boston lobster tail, in garlic butter sauce to any steaks

### All steaks are served with a sauce of your choice

Shallots and honey / Salsa verde / Black pepper / Bearnaise / Veal jus / Finestra bbq

## CONTORNI | SIDES

 Mashed potatoes	250	 Assorted seasonal mushrooms, black truffle	400
 Creamy spinach	250	 Steak fries	250
 Cauliflower gratin, raisins, anchovies	300	 Sautéed broccoli, Parmesan cheese pine nuts	300
 Sautéed asparagus, mascarpone lemon sauce	250		

 signature selection  seafood  nuts  gluten  vegetarian  sustainably sourced  authentic Italian

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