



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 •

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

ANTIPASTI | STARTERS

FREDDI | COLD

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

CALDI | WARM & HOT

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

ZUPPE | SOUPS

• Zuppa d'aragosta Australian rock lobster bisque, king oyster mushroom	1,900
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• Zuppa di funghi 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.

• Fusilli Australian rock lobster, basil emulsion	2,800
• Orecchiette Artisanal orecchiette, prawn broth, spicy bell pepper	1,600
• Linguine alle vongole 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.

• Garganelli Sun blushed tomato pesto, tuna, salted ricotta cheese	1,600
• Plin Homemade beef ravioli in its own jus	1,600
• Tagliolini 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.

risotto ai funghi

Porcini, morel mushrooms, bitter chocolate

1,900

risotto ai gamberi e basilico

Basil risotto, king prawn, sun-dried cherry tomatoes

1,900

PIZZA

Margherita

Homegrown tomato, basil, fresh mozzarella

880

Funghi

Mozzarella, wild mushrooms, aged parmesan

980

Diavola

Spicy salami, mozzarella, taggiasca, bell pepper

880

Burrata

Fresh burrata, mortadella, pistachio

1,300

SECONDI | MAINS

PESCE | FISH

Branzino

Mediterranean seabass, broccolini in its own broth

3,800

Anatra

Pan-fried duck breast, candied potatoes, pak choi

3,100

Salmone

Slow-roasted salmon, braised shallots, baby carrots

2,900

Maiale

Kurobuta pork shank, horseradish glaze, rosemary potatoes

3,400

Gamberoni

Grilled tiger prawns, gratin tomatoes

3,800

Guancia

Wagyu beef cheek, pumpkin, chocolate crumble

3,800

CARNE | MEAT

Anatra

Pan-fried duck breast, candied potatoes, pak choi

3,100

Maiale

Kurobuta pork shank, horseradish glaze, rosemary potatoes

3,400

Guancia

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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