



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
Carbonara Artisanal spaghetti, 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

CALDI | WARM & HOT

Insalata Frisée, fennel, parmesan, lemon capers dressing	990	Gnocco Fritto Broccoli, salsa verde, burrata cheese	1,200
Burrata Fresh burrata, zucchini velloutee, mackerel, raisin	1,200	Calamari Squid, fava beans and edamame salad	1,900
Vitello tonnato Milk-fed veal tenderloin, fresh tuna, radish	2,200	Capesante Pan-fried hokkaido scallops, red gazpacho	1,900
Beef Carpaccio Beef tenderloin carpaccio, taggiasca dressing, mitsuba, celery, pistachio	1,800	Fegato grasso Pan-fried duck liver, cherry reduction, onion jam bun	1,900
Tonno crudo Bluefin “chutoro” tuna belly tartare, radish, citrus dressing	2,900		

ZUPPE | SOUPS

Zuppa d’aragosta Australian rock lobster  bisque, king oyster mushroom	1,900	Zuppa di funghi Porcini mushroom soup	900
---	-------	--	-----

PASTA

ARTIGIANALE | ARTISANAL

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

FATTA IN CASA | HOMEMADE

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

Fusilli Australian rock lobster , basil emulsion	2,800	Garganelli Sun-blushed tomato pesto, tuna, salted ricotta cheese	1,600
Orecchiette Artisanal orecchiette, prawn broth, spicy bell pepper	1,600	Plin Homemade beef ravioli in its own jus	1,600
Linguine Clams, smoked extra virgin olive oil	1,800	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.




 <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
--	-------	--	-------

PIZZA


 <b>Margherita</b> Homegrown tomatoes, 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> Slow-roasted pork shank, horseradish glaze, rosemary potatoes	3,200
 <b>Guancia</b> Slow-braised wagyu beef cheek, pumpkin, chocolate crumble	3,800

DALLA GRIGLIA | FROM THE GRILL

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 “Surf & 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

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.