



## 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

•🌿 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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### PASTA

#### ARTIGIANALE | ARTISANAL

High-quality dry pasta made 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 Clams, smoked extra virgin olive oil	1,800

#### FATTA IN CASA | HOMEMADE

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.

<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 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>Anatra</b> Pan-fried duck breast, candied potatoes, pak choi	3,100
<b>Salmone</b> Slow-roasted salmon, braised shallots, baby carrots	2,900	<b>Maiale</b> Slow-roasted pork shank, horseradish glaze, rosemary potatoes	3,200
<b>Gamberoni</b> Grilled tiger prawns, gratin tomatoes	3,800	<b>Guancia</b> Slow-braised wagyu beef cheek, pumpkin, chocolate crumble	3,800

### CARNE | MEAT

## 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

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

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