



## ANTIPASTI

**Bruschetta ai Funghi** 🌿  
Seasonal mushroom, pecorino, spring onion

**Carpaccio di Bresaola**  
Parmesan, citrus dressing

**Insalata Caprese**  
Heritage tomato, basil, mozzarella fior di latte

**Zuppa del Giorno** 🌿  
Seasonal chef's soup

## PRIMI PIATTI

**Lasagna alla Bolognese** 🌿  
USD prime beef, roasted tomato,  
parmesan sauce

**Tagliolini al Ragu di Agnello** 🌿  
Handmade pasta, Australian braised lamb,  
parmesan sauce

**Linguine al Pesto** 🌿 🥜  
Fresh basil sauce, green beans, potato  
(add two grilled prawns 🦐 for 888++)

## SECONDI

All our secondi are served with a portion of freshly grilled vegetables with salsa verde

**Spigola Arrosto** 🦐 🌿  
Fillet of stripe bass, marinara sauce,  
roasted pepper

**Pollo al Mattone**  
Thyme and lemon scented  
half roasted chicken, golden potato

**Pancia di Maiale** 🥜  
Grilled pork belly, spiced pumpkin

**Tagliata di Manzo**  
US prime striploin, sautéed mushroom,  
peppercorn sauce  
(add 399++)

**Costata di Manzo** (Good for two)  
USDA prime rib eye on the bone 1500g,  
creamy spinach, hand cut chips  
(add 4,880++)

## DOLCI

**Sorbetto di Stagione**  
Seasonal sorbet

**Affogato** 🌿 🥜  
Vanilla gelato, caramelized almonds, espresso

**Semifreddo al Pistacchio** 🥜  
Cocoa, zabaglione sauce

**2 COURSES**  
2,400++

**3 COURSES**  
2,600++

**4 COURSES**  
2,800++

🦐 seafood

🥜 nuts

🌿 gluten

Please advise our service team prior to ordering should you have any food allergies, intolerances, or special dietary requirements.  
Prices are in PHP, inclusive of VAT, and subject to local taxes and 10% service charge.