



ANTIPASTI | STARTERS

Battuta di manzo Hand-cut beef tartare, slow-cooked egg yolk , bread chips	1,700
Calamari Squid, fava beans, edamame salad	1,620
Salmone Balik salmon, almond milk, dry seaweed	1,180
Tonno crudo Bluefin "Chutoro" tuna belly tartare, radish, citrus dressing	2,460
Insalata Frisee, fennel, parmesan, lemon capers dressing	850
Vitello tonnato Milk-fed veal tenderloin, fresh tuna, radish	1,850
Carpaccio US Prime beef tenderloin, taggiasca dressing, mizuna, celery, pistachio	1,550
Fegato grasso Duck liver terrine, tuber salad, dry apricot dressing	1,960
Zuppa di funghi Porcini mushroom soup	800
Zuppa d'aragosta Australian rock lobster bisque, king oyster mushroom	1,600

PRIMI | ENTRÉE

Risotto ai funghi Porcini, morel mushrooms, bitter chocolate	1,600
Risotto gamberi e basilico Basil risotto, king prawn, sun-dried cherry tomatoes	1,620
Linguine Clams, smoked extra virgin olive oil	1,500
Garganelli Egg yolk , black cabbage, guanciale	1,535
Fusilli Australian rock lobster , basil oil	1,850
Orecchiette Artisanal orecchiette, broccolini, salted ricotta cheese	1,900
Risoni Saffron, poached guinea fowl breast, shallots	1,300
Plin Homemade beef ravioli in its own jus	1,150

SECONDI | MAINS

Uovo Slow cooked egg , oyster mushrooms, pumpkin, mushroom jus	1,150
Branzino Mediterranean seabass, broccolini, fish stew	3,050
Merluzzo Patagonian toothfish , brown butter, king oyster mushrooms	2,850
Maiale Pork belly, horseradish, pears, honey mustard sauce	2,850
Milanese Breaded milk-fed veal chop	3,650
Guancia Wagyu beef cheek, pumpkin, chocolate crumble	3,200
Anatra Slow-roasted duck leg, swiss chard, port wine	2,980

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.
Prices are in PHP, inclusive of VAT, and subject to local taxes and 10% service charge.



GRIGLIA | GRILL

Tiger prawns	3,250	Australian Boneless M5 rib eye (500g)	10,100
Australian "Bavetta" flap meat (200g)	2,350	Australian Boneless M7 rib eye (400g)	10,100
US Prime tenderloin (200g)	3,400	US Prime T-bone (1,200g)	10,200
US Prime tenderloin (300g)	5,400	US Prime Porterhouse (1,500g)	11,800
US Prime bone-in striploin (600g)	5,000	Australian Tomahawk (1,500g)	12,700
Japanese A5 Wagyu striploin (100g)	7,550	Australian rack of lamb kinross (400g)	7,550

*All steaks are served with a sauce of your choice

CONTORNI | SIDES

Sautéed asparagus, mascarpone, lemon sauce	330	Creamy spinach	290
Cauliflower gratin, raisin, anchovies	500	Mashed potatoes	290
Steamed broccoli, Parmesan cheese, pine nuts	500	Steak fries	290
Assorted seasonal mushrooms, black truffle	500		

SALSE | SAUCES

Shallots and honey	250	Black pepper jus	250
Salsa verde	250	Béarnaise	250
Finestra steak sauce	250	Veal jus	250

DOLCI | DESSERTS

Panna cotta, red fruits, raspberry sorbet	430	Artisanal homemade gelato of the day	900
Bunet chocolate amaretto pudding, salted caramel mousse, vanilla	430	Fresh ricotta cheesecake, cherry syrup, pistachio sauce	430
Caramelized orange, frangipane, crème fraiche	430	Finestra Tiramisu Chocolate brownie, mascarpone cream, cocoa powder	750

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