

ANTIPASTI

Prosciutto di Parma DOP, gnocco fritto 🌿🥜	900	Mushroom soup, porcini mushroom, citrus 🌿	680
Calamari, lemon, parsley sauce 🌿	750	15 Vegetables minestrone soup, pesto 🥜	680
Crispy risotto croquette, wagyu beef ragout	980	Charred eggplant, buffalo mozzarella, semi-dried tomato	780
Burrata from Puglia, roasted capsicum Sicilian style 🌿	950	Finestra Caesar, gem lettuce, focaccia croutons, Grana Padano 🌿🌿	700
Classic beef tartare, potato millefeuille 🌿🌿	980	Lightly seared Wagyu M5 carpaccio, three kinds of onion, truffle dressing 🌿🌿	980
Sourdough bruschetta, marinated zucchini, pecorino 🌿🥜	550		
House-cured balik salmon, green apple, fennel scent 🌿🥜	750		

PASTE & RISOTTI

	solo	for sharing		solo	for sharing
Finestra Lasagna, USDA beef ragout, béchamel (good for 2 persons) 🌿		1800	Linguine vongole, basil, Finestra extra virgin olive oil 🌿🥜	1100	2100
Handmade Parma ham tortelli, onion cream, aged balsamic 🌿	950		Spaghetti pomodoro, 3 kinds of tomato textures 🌿	880	1600
Fusilli, olive oil confit tuna, capers and black olives 🌿🌿	1100	1950	Risotto with mixed forest mushroom, porcini powder	980	1850
Artisanal orecchiette, king prawns, broccoli, toasted bread crumb 🌿🌿	990	1950	Mixed seafood risotto, parsley, lime zest 🌿	1100	2100
			Risoni, house made Italian sausage, saffron 🌿🥜	950	1750

SECONDI

Slow-cooked Porchetta, pear and raisins 🥜	1450
Veal wrapped in prosciutto, sage, marsala wine sauce 🌿	2500
Stuffed half spring chicken, Albufera sauce 🌿	1250
Australian rack of lamb, pumpkin	2950
Charred yellowfin tuna loin, pickled lemon 🌿🌿	1450
Seared mediterranean seabass, fennel and orange 🌿	2950
Red snapper, potato crust, fine herbs, caciucco sauce 🌿	1450
Lightly smoked king tiger prawns 🌿🌿🥜	3250

STEAKS

Australian Wagyu Portoro M3 rib eye (250g) 🌿🥜	2800
US prime tenderloin (200g)	3900
Ibaraki Japanese wagyu striploin (100g) 🌿🥜	4700
Australian Wagyu Carrara M9 rib eye (400g) 🌿🥜	5900
US prime striploin (500g) 🌿🥜	5000
Australian tomahawk 1.2kg 🌿🥜	11800
Fiorentina cut T-Bone 1.2kg 🌿🥜	10200

CONTORNI

Fries	290	Assorted seasonal mushrooms, black truffle 🌿	290
Mashed potatoes	290	Garden salad, pears, parmesan	290
Creamy spinach	290	Smoked string beans, pan grattato 🌿	290
Sautéed asparagus	350	Tuscan white beans	290
Charred broccoli, aglio e olio	350	Duck fat roasted potato	290
		Roma tomato, eggplant, parsley 🌿	350

SALSE

125

Veal jus | Peppercorn jus | Béarnaise | Salsa verde 🌿 | Mustard jus | Caciucco 🌿
Caramelized onion | Red pepper Sicilian pesto 🥜 | Chimichurri | Marinated tomato crudaiola

DOLCI

Panna cotta, strawberries, toasted corn flakes 🌿🥜	450	Vanilla gelato, chocolate glaze 🌿🥜	430
My Nonna Hanni brown sugar tart, coffee gelato 🌿🥜	450	Warm chocolate pudding, hazelnut gelato, vanilla custard 🌿🥜	450
Finestra tiramisu, mascarpone cream, cocoa 🌿🥜	750		

🌿 seafood

🥜 nuts

🌿 gluten

🌿 vegetarian

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.