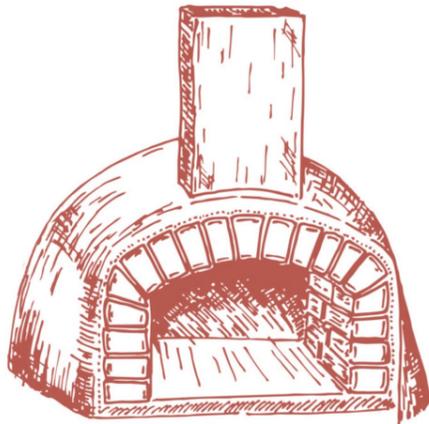


# Trattoria e Dolci



## PIZZE

### BIANCHE

- Funghi** 🌿 800  
Marinated mushroom, porcini, smoked ricotta
- Anchovy** 🌿🐟 850  
Scamorza, cherry tomatoes, parsley
- Quattro formaggi** 🌿 850  
Mozzarella, parmesan, asiago, gorgonzola
- Trattoria** 🌿🥜 850  
Mortadella, burrata, pistachio
- Cacio e pepe** 🌿 750  
Pecorino, ricotta, black pepper

### ROSSE

- Margherita** 🌿 750  
Mozzarella, tomato, basil
- Diavola** 🌿🔥 850  
Spicy salami, mozzarella, chili flakes
- Rossa** 🌿 900  
Parma ham, cherry tomatoes, rocket salad, parmesan shaving
- Frutti di mare** 🌿🐟 900  
Shrimp 🐟, mussels, clams, tuna, capers
- Eggplant parmigiana** 🌿 750  
Tomato sauce, mixed cheese, basil
- Cacciatora** 🌿 800  
Marinated chicken, tomatoes, roast peppers, olives, mushrooms

### ADD-ONS

- |                    |                          |                 |
|--------------------|--------------------------|-----------------|
| Balsamic onion     | Anchovies 🐟              | Whole Burratina |
| Pineapple          | Pancetta                 | Black truffle 🌿 |
| Marinated mushroom | Arugula                  | 500             |
| Piquillo peppers   | Grilled shrimp 🐟         |                 |
| Kalamata olives    | Homemade Italian sausage |                 |
| 80                 | 150                      |                 |

## ANTIPASTI E INSALATE

- Focaccia** 🌿 480  
Caponata, smoked mascarpone, balsamic
- Antipasto** 750  
Iceberg, grilled corn, spicy salami, pecorino
- Pan-seared tuna** 🐟 750  
Fennel, green beans, cured egg yolk
- Burratina** 🥜 960  
Tomatoes, basil, aged balsamic, arugula
- Insalata di mare** 🐟 755  
Shrimp 🐟, squid, mussels, clams, arugula, tomatoes, lemon vinaigrette
- Beef carpaccio** 990  
USDA beef tenderloin, arugula, shaved parmesan



## CALZONI

- Moza** 🌿 650  
Mozzarella, ham, black olives, mushrooms
- Piccante** 🌿🔥 750  
Ricotta, scamorza, spicy salami, artichokes

## PASTE

- Ricotta cannelloni** 🌿 720  
Citrus spinach, scamorza, herb oil
- Pappardelle al ragu** 🌿 950  
Pulled beef, tomato sauce, oregano, basil
- Frutti di mare** 🌿🐟 700  
Prawns 🐟, mussels, clams, tomatoes, parmesan, zest
- Fettuccine salumi** 🌿🥜 730  
Cured meats, sun dried tomatoes, arugula, padano
- Pesto capellini** 🌿🥜 880  
Basil, pine nuts, mozzarella bufala
- Fettuccine with smoked salmon** 🐟 and dill 🌿🐟 800  
Homemade smoked salmon, zest, parsley, fresh horseradish
- Casarecce alla soarentina** 🌿 720  
Tomato, mozzarella, mascarpone, basil

## Salumi e Formaggi

Assorted cold cuts 🌿🥜 and cheeses, baked olives, truffle honey 🌿, apple chutney 🍏, cocktail onions, grissini 🍞 and lavash 🍞 1,330++

## DOLCI

220

- Tiramisu** 🌿
- Vanilla panna cotta**  
Berry consommé
- Bomboloni** 🌿🥜  
Vanilla custard, Nutella, pistachio cream
- Ricotta cannoli** 🌿🥜  
Candied orange, dark chocolate chips, pistachio
- Polenta orange cake** 🌿🥜  
Vanilla mascarpone, orange chantilly

## CHEF'S CREATION

BY CHEF NICKIE TALENS

- Fennel orange salad** 🌿🍏 770  
Anchovies, mixed olives, orange vinaigrette, pecorino
- Garlic shrimp pasta** 🌿🐟 720  
Garlic confit, basil, parmesan
- Pesto cremoso e pancetta pizza** 🌿🥜 840  
Parmesan, ricotta sauce, caramelized onions, basil

🐟 seafood    🌿 gluten    🥜 nuts    🔥 spicy    🌱 sustainably sourced

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.

## CARTA DEI VINI

### FRIZZANTI

	Glass	Bottle
<b>Prosecco Brut, Rivani, Italy</b>	395	1,900
Large and pleasant bubbles with rich bouquet of white fruits, biscuits, and floral aroma.		
<b>Prosecco Rose, Rivani, Italy</b>	450	2,200
Salmon pink color, with fine, creamy, and persistent bubbles. Delicate notes of red berries with a soft palate, pure pleasure!		

### BIANCHI

	Glass	Carafe	Bottle
<b>Pinot Grigio 'La Gondola', Veneto, Italy</b>	375	1,000	1,500
Easy-going and refreshing Pinot Grigio with a pleasant and persistent crispy finish.			
<b>Grillo, Mandrarossa, Sicily, Italy</b>	495	1,200	1,900
Unwooded Grillo shows intense and vibrant scents of tropical fruits and Sicilian citrus. Pure Sicilian freshness and pleasure into your glass!			
<b>Moscato d'Asti, Grimaldi, Piedmonte, Italy</b>	595	1,600	2,400
This sweet Moscato expresses exotic fruits and honeydew with an endless freshness.			
<b>Sauvignon Blanc, Cantina Lavis, Trento</b>			2,600
<b>Riesling dry, Cantina Lavis, Trento</b>			2,600
<b>Arneis 'Langhe', Cordero di Montezemolo</b>			3,900

### ROSSI

	Glass	Carafe	Bottle
<b>Montepulciano d'Abruzzo, Boccantino, Italy</b>	375	1,000	1,500
Smooth and fruity wine with light tannins leading to a pleasant soft finish.			
<b>Chianti 'Querceto', Castello di Querceto, Tuscany, Italy</b>	495	1,200	1,900
Light and fruity Sangiovese with a hint of mint.			
<b>Col di Sasso by Banfi, Tuscany, Italy</b>	616	1,400	2,200
This refined Cabernet and Sangiovese blend offers intense aromas of red berries. Well balanced with violet flowers leading to a charming and persistent finish.			
<b>Nero D'Avola 'Costadune', Mandrarossa, Sicily, Italy</b>	575	1,500	2,300
Bold on dark fruits with a hint of pepper and finish with a smooth tannins.			
<b>Valpolicella Classico, Speri, Veneto</b>			2,500
<b>Barbera d'Asti, Enrico Ghiga, Piedmonte</b>			2,900
<b>Dolcetto d'Alba, Pelissero, Piedmonte</b>			2,900
<b>Chianti Classico Riserva, Castello di Querceto, Tuscany</b>			4,900
<b>Nebbiolo 'Langhe', Cigliuti, Piedmonte</b>			4,900
<b>Le Volte, Ornellaia, Tuscany Bolgheri</b>			5,500
<b>Cum Laude, Castello Banfi, Tuscany, Bolgheri</b>			5,900
<b>Brunello, Col d'Orcia, Tuscany, Montalcino</b>			6,900
<b>Barbaresco 'Nubiola', Pelissero, Piedmonte</b>			7,900
<b>Tignanello, Marchesi Antinori, Tuscany, Bolgheri</b>			22,900

## BEVANDE ANALCOLICHE

### TRATTORIA SODAS | 280

<b>Strawberry</b> Strawberry, milk, soda water	<b>Pistachio-caramel</b> 🍌 Pistachio, caramel, milk, soda water
<b>Mango</b> Mango puree, milk, soda water	<b>Coconut Banana</b> Banana syrup, coconut cream, milk, soda water
<b>Caramel</b> Caramel, milk, soda water	<b>Choco Vanilla</b> Chocolate and vanilla, milk, soda water

		FRESH JUICES	
San Pellegrino Aranciata	250	Watermelon	400
San Pellegrino Limonata	250	Orange	450
Santa Vittoria Still		Mango	400
500ml   1000ml	250   395	Solaire Iced Tea	360
Santa Vittoria Sparkling			
500ml   1000ml	250   395		

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## ALCOLICI

### APERITIVI

	Shot
<b>Campari</b>	300
<b>Aperol</b>	350
<b>Mancino Vermouth Secco</b>	390
<b>Mancino Vermouth Bianco Ambrato</b>	390
<b>Mancino Vermouth Rosso Amaranto</b>	390
<b>Mancino Vermouth Chinato</b>	390
<b>Mancino Vermouth Sakura</b>	550
<b>Mancino Vermouth Kopi</b>	550

### GIN

<b>Malfy Rose</b>	420
<b>Malfy Con Limone</b>	390

### LIQUORI

	Glass	Bottle
<b>Averna</b>	350	3,900
<b>Montenegro</b>	420	5,900

### GRAPPA

	Shot	Bottle
<b>Podere Della Beccaccia</b>	350	3,900
<b>Jacopo Poli Bassano Classica</b>	490	5,900
<b>Zenato Grappa di Amarone</b>	900	8,900
<b>Berta Roccanivo 2009</b>	1,500	19,900

### BIRRA

<b>San Miguel Pale Pilsen</b>	210
<b>San Miguel Light</b>	210
<b>San Miguel Free, 0.0 Alcohol</b>	210
<b>Cerveza Blanca</b>	240
<b>Solaire Ale</b>	250
<b>Peroni</b>	325

## Bevande Della Casa

### SPRITZ

380

**Aperol Aranciata Spritz**  
Aperol, Aranciata soda, Prosecco

**Torino Spritz**  
Campari, Aranciata soda, Prosecco

### BELLINI

380

**Pesca Mango**  
Mathilde Peach, mango juice, Cava Rose

**Garden Bellini**  
Hendrick's, St-Germain, peach puree, Prosecco

### COCKTAILS AL LIMONCELLO

380

**Limon Spritz**  
Limoncello, Limonata soda, Prosecco

**Rosa Limon Spritz**  
Malfy Rosa, Limoncello, soda water, Prosecco

### TÉ

<b>Jasmine</b>	195
<b>Sencha</b>	
<b>English Breakfast</b>	
<b>Earl Grey</b>	
<b>Peppermint</b>	

### CAFFÉ

<b>Espresso</b>	195
<b>Americano</b>	195
<b>Macchiato</b>	195
<b>Cappuccino</b>	195
<b>Caffe Latte</b>	195
<b>Hot Chocolate</b>	270