



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

Tagliata di Manzo (add 399++)

US prime striploin, sautéed mushroom, peppercorn sauce

Pancia di Maiale

Grilled pork belly, spiced pumpkin

Additional:

Costata di Manzo (Good for sharing)

USDA prime rib eye on the bone 1500g, creamy spinach, hand cut chips
4,880++

DOLCI

Sorbetto di Stagione

Seasonal sorbet

Affogato 🌿🥜

Vanilla gelato, caramelized almonds, espresso

Semifreddo al Pistachio 🥜

Cocoa, zabaglione sauce

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.