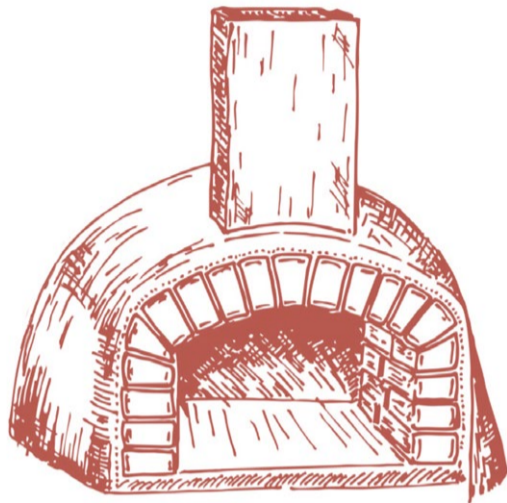


Trattoria e Dolci

BY FINESTRA



PIZZE

WHITE

Funghi 🌿 800
Marinated mushroom, porcini, smoked ricotta, truffle oil

Quattro Formaggi 🌿 850
Mozzarella, parmesan, asiago, gorgonzola

Trattoria 🌿🥜 850
Mortadella, burrata, pistachio

RED

Margherita 🌿 750
Mozzarella, tomato, basil

Diavola 🌿🌶️ 850
Spicy salami, mozzarella, chili flakes

Capricciosa 🌿🥜 850
Olive, artichokes, cooked ham, button mushroom

Ortolana 🌿🥜 850
Red capsicum, eggplant, zucchini, pesto

Rossa 🌿 900
Parma ham, cherry tomatoes, arugula salad, parmesan shaving

CALZONI

Moza 🌿 650
Mozzarella, ham, black olives, mushrooms

Piccante 🌿🌶️ 750
Ricotta, scamorza, spicy salami, artichokes

PIZZE A PORTAFOGLIO

Del Capo 🌿🥜 800
Mortadella, arugula, burrata, pesto

Ghiotta 🌿🥜 800
Prosciutto cotto, tomato, roasted bell peppers mozzarella

INSALATE

Caprese 🌿 870
Buffalo mozzarella, marinated cherry tomatoes, basil

Classic beef carpaccio 990
USDA beef tenderloin, arugula, shaved parmesan

Panzanella salad 🌿 660
Classic bread salad, cucumber, red onion

Seared-tuna salad 🌿 750
Artichokes, fennel, green beans

Antipasto 750
Iceberg, grilled corn, spicy salami, pecorino



Salumi e Formaggi

Provolone • Manchego • Asiago • Grana Padano • Pecorino Romano • Taleggio
Bresaola • Mortadella 🥜 • Parma ham • Prosciutto cotto 🥜 • Salame Milano • Spianata Piccante

Charcuterie 3 kinds 1,260
Charcuterie 6 kinds 1,750

Cold cuts 3 kinds 840
Cold cuts 6 kinds 1,440

Cheese platter 3 kinds 840
Cheese platter 6 kinds 1,440

DOLCI

220

Tiramisu 🌿

Polenta orange cake 🌿🥜
Vanillamascarpone, orange chantilly

Mixed berries panna cotta
Berry consomme

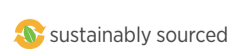
Diplomatico 🌿
Puff pastry, pastry cream

Maritozzo 🌿🥜

Rich sweet bread, creme chantilly

Ricotta cannoli 🌿🥜

Candied orange, dark chocolate chips, pistachio



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
Prosecco Brut, Rivani, Italy	395	1,900
Large and pleasant bubbles with rich bouquet of white fruits, biscuits, and floral aroma.		
Cava Champagne Method Rose, Perelada, Spain, NV	450	2,200
This dry yet fruity Rosé Champagne method has angel pink color with refined and delicate bubbles. It's complexity, smoothness, and silky long-lasting finish, provides pure elegance.		

BIANCHI

	Glass	Carafe	Bottle
Pinot Grigio 'La Gondola', Veneto, Italy	375	1,000	1,500
Easy-going and refreshing Pinot Grigio with a pleasant and persistent crispy finish.			
Grillo, Mandrarossa, Sicily, Italy	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!			
Moscato d'Asti, Grimaldi, Piedmonte, Italy	595	1,600	2,400
This sweet Moscato expresses exotic fruits and honeydew with an endless freshness.			
Sauvignon Blanc, Cantina Lavis, Trento			2,600
Riesling dry, Cantina Lavis, Trento			2,600
Arneis 'Langhe', Cordero di Montezemolo			3,900

ROSSI

	Glass	Carafe	Bottle
Montepulciano d'Abruzzo, Boccantino, Italy	375	1,000	1,500
Smooth and fruity wine with light tannins leading to a pleasant soft finish.			
Chianti 'Querceto', Castello di Querceto, Tuscany, Italy	495	1,200	1,900
Light and fruity Sangiovese with a hint of mint.			
Col di Sasso by Banfi, Tuscany, Italy	550	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.			
Nero D'Avola 'Costadune', Mandrarossa, Sicily, Italy	575	1,500	2,300
Bold on dark fruits with a hint of pepper and finish with a smooth tannins.			
Valpolicella Classico, Speri, Veneto			2,500
Barbera d'Asti, Enrico Ghiga, Piedmonte			2,900
Dolcetto d'Alba, Pelissero, Piedmonte			2,900
Chianti Classico Riserva, Castello di Querceto, Tuscany			4,900
Nebbiolo 'Langhe', Cigliuti, Piedmonte			4,900
Le Volte, Ornellaia, Tuscany Bolgheri			5,500
Cum Laude, Castello Banfi, Tuscany, Bolgheri			5,900
Brunello, Col d'Orcia, Tuscany, Montalcino			6,900
Barbaresco 'Nubiola', Pelissero, Piedmonte			7,900
Tignanello, Marchesi Antinori, Tuscany, Bolgheri			22,900

BEVANDE ANALCOLICHE

ITALIAN SODAS | 280

Strawberry Strawberry, Milk, Soda Water	Pistachio-caramel 🍌 Pistachio, Caramel, Milk, Soda Water
Mango Mango Puree, Milk, Soda Water	Coconut Banana Banana Syrup, Coconut Cream, Milk, Soda Water
Caramel Caramel, Milk, Soda Water	Choco Vanilla Chocolate and Vanilla, Milk, Soda Water

San Pellegrino Aranciata	250
San Pellegrino Limonata	250

FRESH JUICES | 420

Watermelon	Orange
Mango	Pineapple

ALCOLICI

APERITIVI

	Shot	Bottle
Campari	350	3,900
Aperol	350	5,900
Mancino Vermouth Secco	390	
Mancino Vermouth Bianco Ambrato	390	
Mancino Vermouth Rosso Amaranto	390	
Mancino Vermouth Chinato	390	
Mancino Vermouth Sakura	550	
Mancino Vermouth Kopi	550	

GIN

Malfy Rose	420
Malfy Con Limone	420

LIQUORI

	Glass	Bottle
Averna	350	3,900
Montenegro	520	5,900

GRAPPA

	Shot	Bottle
Podere Della Beccaccia	350	3,900
Jacopo Poli Bassano Classica	420	5,900
Zenato Grappa di Amarone	900	8,900
Berta Roccanivo 2009	1,500	19,900

BIRRA

San Miguel Pale Pilsen	210
San Miguel Light	210
Engkanto High Hive Honey Ale	250
Engkanto Live It Up Lager	250
Corona	300
Stella Artois	325
Peroni	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

Jasmine Queen	240
Sencha	
English Breakfast	
Breakfast Earl Grey	
Mint	
Royal Darjeeling	

CAFFÉ

Espresso	195
Americano	195
Macchiato	195
Cappuccino	195
Caffe Latte	195
Hot Chocolate	270