

## ANTIPASTI | STARTERS

 <b>Ostriche</b>	Market Price
½ dozen Gillardeau Nr.1 premium oysters	
 <b>Battuta di manzo</b>	1,700
Hand-cut beef tartare, slow-cooked egg yolk  , bread chips	
 <b>Calamari</b>	1,620
Squid, fava beans, edamame salad	
  <b>Salmone</b>	1,180
Balik salmon, almond milk, dry seaweed	
 <b>Tonno crudo</b>	2,460
Bluefin “Chutoro” tuna belly tartare, radish, citrus dressing	
 <b>Finestra Caesar</b>	850
Baby cos lettuce, chicken breast, aged Parmesan, focaccia croutons	
  <b>Vitello tonnato</b>	1,850
Milk-fed veal tenderloin, fresh tuna, radish	
   <b>Carpaccio</b>	1,550
US Prime beef tenderloin, taggiasca dressing, mizuna, celery, pistachio	
 <b>Fegato grasso</b>	1,900
Duck liver terrine, tuber salad, dry apricot dressing	
 <b>Gnocco fritto</b>	1,050
Broccoli, salsa verde, burrata cheese	
 <b>Zuppa di funghi</b>	750
Porcini mushroom soup	
 <b>Zuppa d’aragosta</b>	1,600
Australian rock lobster  bisque, king oyster mushroom	

## PRIMI | ENTRÉE

 <b>Risotto ai funghi</b>	1,600
Porcini, morel mushrooms, bitter chocolate	
  <b>Risotto gamberi e basilico</b>	1,620
Basil risotto, king prawn, sun-dried cherry tomatoes	
  <b>Linguine</b>	1,500
Clams, smoked extra virgin olive oil	
 <b>Garganelli</b>	1,535
Egg yolk  , black cabbage, guanciale	
  <b>Fusilli</b>	1,850
Australian rock lobster  , basil oil	
 <b>Orecchiette</b>	1,900
Artisanal orecchiette, broccolini, salted ricotta cheese	
 <b>Risoni</b>	1,300
Pork ragout, Italian sausage, pork neck, tomato, pecorino cheese	
 <b>Plin</b>	1,150
Homemade beef ravioli in its own jus	

## SECONDI | MAINS

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

 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	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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