



ANTIPASTI (APPETIZER)

- Carpaccio di polpo con aglio olio e crema di limone**   ----- PHP 380
Octopus Carpaccio with roasted garlic, cherry tomato, extra virgin olive oil & lemon
- Carpaccio alla Cipriani**    ----- PHP 515
The original beef carpaccio
- Prosciutto e melone con gorgonzola e riduzione di balsamico**    ----- PHP 515
Melon, Parma ham, gorgonzola cheese & balsamic reduction
- Caprese di bufala con Balsamico di modena**   ----- PHP 545
Buffalo mozzarella tomato, basil, extra virgin olive oil, balsamic reduction
- Parmigiana**   ----- PHP 405
Baked layer of deep-fried eggplant with tomato sauce and Parmesan cheese
- Affettati misti**     ----- PHP 750
A selection of freshly slice Italian cold cuts served
- Frittura mista di pesce e verdure**       ----- PHP 690
Deep-fried assorted seafood and vegetable served with lemon and arrabbiata sauce



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INSALATE (SALAD)

- Insalata di Cesare**      PHP 360
Fresh Romaine lettuce tossed with Caesar dressing and topped with Parmesan cheese croutons and bacon bits
- Insalata di Cesare pollo**      PHP 485
With grilled marinated chicken
- Insalata di Cesare gamberi**      PHP 590
With Lemon marinated prawns
- Insalata Mista**  PHP 310
Fresh assorted lettuce tossed with balsamic reduction and extra virgin olive oil, served with tomato, onion & carrots
- Insalata di Rucola con formaggio e pere**   PHP 420
Fresh arugula salsa served with pear cheese and sweet balsamic reduction



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ZUPPE (SOUP)

Minestrone    PHP 240

A tomato-based vegetable soup with pesto Genovese

Zuppeta di mare      PHP 550

A light chili and tomato seafood soup

Fregola con arselle    PHP 420

Clams and fregola pasta soup

Crema di funghi al profumo di tartufo   PHP 480

Mushroom truffle soup



Shellfish



Seafood



Beef



Pork



Chicken



Lamb



Dairy



Egg



Gluten



Nuts



Spicy



Vegetarian

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PASTA SECCA (DRY PASTA)

Choice of pasta and combine with your favorite sauce
Spaghetti, Penne, Linguine, Fusilli

All'Amatriciana    	PHP 450
With Matriciana, guanciale ham, onion, tomato sauce, pecorino cheese	
Alla Puttanesca    	PHP 410
With Puttanesca, tomato sauce, olive, garlic, chili, black olive and anchovy	
Alla Bolognese  	PHP 455
With bolognese sauce rich tomato beef sauce	
Alla Carbonara    	PHP 410
With carbonara sauce, bacon, egg, cream & Parmesan cheese	
Al Prosciutto, Funghi e Panna    	PHP 440
With cooked ham, mushrooms and cream	
Arrabbiata   	PHP 360
With tomato sauce, chili, garlic and parsley	
Aglione e Peperoncino   	PHP 345
With garlic, chili, olive oil and parsley	



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PASTA FATTA IN CASA HOMEMADE PASTA

Spaghetti alla bottarga con pomodorini e sedano       ----- PHP 450
Homemade spaghetti chitarra, fish roe, cherry tomatoes and celery

Tortelli di vitello e spinaci con salsa ai funghi e tartuffo       ----- PHP 485
Homemade tortelli pasta filled with veal and spinach, served with mushroom truffle sauce

La vera Carbonara (The Original)    ----- PHP 570
Homemade spaghetti guanciale ham, pecorino Romano, egg, black pepper

Culurgiones Sardi ripieni di patate all'aglio e menta servita con salsa al pomodoro e pecorino sardo    ----- PHP 405
Classic Sardinian ravioli filled with potato, garlic oil and mint served with tomato sauce and pecorino sardo cheese

Lasagna Bolognese     ----- PHP 480
A multiple layers of fresh homemade pasta, bolognese sauce, béchamel sauce, Parmesan cheese and mozzarella cheese, baked in the oven to perfection

Spaghetti con salsiccia e funghi      ----- PHP 550
Homemade spaghetti in a light tomato, mushroom and Italian sausage sauce, topped with Parmesan cheese

Pappardelle Filanti   ----- PHP 415
Homemade Pappardelle with tomato sauce fresh cream and mozzarella cheese

Trio di pasta Tortelli di vitello e spinaci con salsa di tartuffo e funghi, gnocchi di patate al gorgonzola e Penne all'arrabbiata        ----- PHP 565
Pasta trio veal and spinach tortelli with mushroom sauce, potato gnocchi with Gorgonzola sauce, penne with arrabbiata sauce



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RISOTTO

Al nero con filetti di seppia e crema di piselli    PHP 580

Black ink risotto, cuttlefish, green peas cream, asparagus

Ai frutti di mare    PHP 750

Seafood risotto in a light tomato sauce

Alla Salsiccia   PHP 790

Italian sausage risotto with saffron

Ai funghi con crema di pecorino Sardo   PHP 670

Wild mushroom risotto, cream of pecorino sardo cheese



Shellfish



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Chicken



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SECONDI DI PESCE (MAIN FISH AND SEAFOOD)

Salmone alla piastra con spinaci, cous cous e salsa al limone     ---- PHP 940
Seared salmon fillet with spinach, couscous and lemon sauce

Sgombro alla griglia con limone e insalata di pomodoro   ----- PHP 1,100
Grilled mackerel with lemon and tomato salad

Pepata di Cozze   ----- PHP 940
Peppered mussels cooked in white wine lemon and olive oil

Gamberoni all forno con pomodoro e zucchine    ----- PHP 1,420
Baked Prawns with tomato & zucchini

(MAIN MEAT)

Filetto di manzo con crema di asparagi, Riduzione di Madeira e patate al tartuffo      ----- PHP 2,100
Seared beef tenderloin, cream of asparagus, Madeira wine reduction, truffle potato

Sirloin Steak     ----- PHP 2,500
Grilled sirloin with black pepper, corn sauce, French beans, truffle potatoes, and confit tomato

Rib Eye Steak     ----- PHP 3,300
Grilled ribeye with arugula salad and black pepper corn sauce

Costolette di agnello alla griglia con patate al rosmarino salsa alla menta e mostarda     ----- PHP 1,780
Grilled lamb chop, press potatoes, mint mustard sauce

Polletto alla diavola con patate e spinaci    ----- PHP 900
Roasted whole chicken, marinated in red chili served with potatoes and spinach

Petto di pollo alla griglia con salsa al rosmarino, pure di cavolfiore e funghi trifolati     ----- PHP 920
Roasted chicken breast, rosemary juice, cauliflower pure, wild mushrooms



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PIZZA

Margherita   	-----	PHP 440
Pizza sauce, mozzarella cheese and fresh Italian basil		
Quattro Formaggi   	-----	PHP 530
Pizza sauce, mozzarella cheese, gorgonzola cheese, cheddar cheese and Parmesan cheese		
Diavola   	-----	PHP 580
Pizza sauce, mozzarella cheese, salami calabrese (spicy salami) and black olives		
Hawaiian    	-----	PHP 520
Pizza sauce, mozzarella cheese, cooked ham, pineapple		
Sarda   	-----	PHP 490
Pizza sauce, mozzarella cheese, pecorino cheese and Italian sausage		
Prosciutto & Rucola    	-----	PHP 580
Pizza sauce, mozzarella cheese, parma ham, arugula and Parmesan cheese		
Ortolana   	-----	PHP 435
Pizza sauce, mozzarella cheese, assorted grilled vegetables		



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Prosciutto e Funghi    	PHP 435
Pizza sauce, mozzarella cheese, cooked ham and mushrooms	
Mare e Monti    	PHP 435
Pizza sauce, mozzarella cheese, seafood and mushrooms	
Carnivora   	PHP 560
Pizza sauce, mozzarella cheese, bacon, pepperoni and Milano salami	
Marinara  	PHP 410
Pizza sauce, garlic and oregano	
Quattro Stagioni    	PHP 590
Pizza sauce, mozzarella cheese, ham, mushrooms, artichoke and olives	
Tonno e Cipolla   	PHP 550
Pizza sauce, mozzarella cheese, tuna, red onion	

           

Shellfish Seafood Beef Pork Chicken Lamb Dairy Egg Gluten Nuts Spicy Vegetarian

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DOLCE (DESSERT)

Tiramisu    PHP 305

Creamy mascarpone mousse with lady finger cookies
dipped in a rich espresso and dusted with cocoa powder

Panna cotta alla vaniglia con mango e salsa di lamponi   PHP 330

Vanilla panna cotta with mango and raspberry coulis

Tortino caldo al cioccolato con PHP 450

gelato al pistacchio e salsa alla vaniglia    

Hot chocolate cake with pistachio gelato and vanilla sauce

GELATO

Gelato per gusto  PHP 280

Gelato by scoop

Mascarpone, Limone, Pistacchio

Mascarpone, lemon, and pistachio



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