

CROSTACEI

- Tortino di Granchio | Alaskan Crab** (100g) 1,380
Crab cake, Amalfi lemon emulsion, Italian slaw
- Cocktail di Gamberi | Tiger Prawns** 2,400
Classic on ice, cocktail sauce, horseradish whip, lemon

ANTIPASTI

- Cotechino e Lenticchie** 780
Italian cotechino pork sausage, castelluccio lentils, fruit mustard
- Polipo** 780
Octopus carpaccio, cherry tomatoes, olives, spring onion, basil, Ligurian extra virgin olive oil, Amalfi lemon zest
- Carpaccio** 850
Organic Australian beef tenderloin carpaccio, mustard dressing, rocket, 36-month aged Parmesan shavings
- Fritto Misto** 850
Deep-fried king prawns, calamari, zucchini
- Affettati** 1,100
Italian cold cuts, baked olives, homemade dried tomatoes, 36-month aged Parmigiano Reggiano
- Capesante e Pancetta** 1,180
Seared Hokkaido scallops, crispy pancetta, morcilla sausage
- Tartar di Manzo** 1,180
USDA beef tenderloin steak tartar, sous-vide cooked egg yolk

INSALATE

- Insalata di Stagione | Finestra Garden Leaves Salad** 🌿 600
Heirloom tomatoes, Tropea onion, seasonal garden vegetables and herbs
- Rucola e Carciofi | Rocket Salad** 🌿 680
Roasted almond, marinated artichokes, lemon zest, Palawan honey vinaigrette
- Finestra Caesar** 780
Spanish anchovies, pancetta, aged Parmesan, grilled focaccia croutons
- Giant Burrata** 🌿 🍷 2,280
Italian heirloom tomato, homegrown herbs, 25-year-old aged balsamic

PIZZETTE

- Margherita** 🌿 780
Homegrown tomato, basil, fresh mozzarella, extra virgin olive oil
- Diavola** 880
Spicy salami, mozzarella, black Taggiasca olives, roasted peppers
- Primavera** 🍷 980
Mozzarella, Prosciutto di Parma, wild rocket, Parmesan shaving, truffle oil

OSTRICHE

- Fine de Claire** Market price
Juicy, smooth, earthy flavor from French Atlantic coast
- Gillardeau** Market price
Claire - finished oysters from Ile d' Oleron in western France
- Pacific** Market price
Juicy, sweet oysters from Japan

ZUPPE

- Ribbollita | Tuscan Soup** 600
Borlotti beans, barley, potato, cauliflower, spinach, garden vegetables
- Cappuccino di Funghi | Mushroom Cappuccino** 680
Wild mushroom, dehydrated porcini, black truffle oil cream
- Zuppa di Granceola | Crab Soup** 🍷 680
Alaskan crab meat, crab espuma, spiced broth

PASTA e RISO

- Lasagna Classica** 980
Hand-cut Wagyu beef, creamy béchamel sauce, Parmesan cheese
- Spaghetti e Polpetta** 980
Wagyu meatballs, tomato sauce, microplaned Parmesan cheese
- Agnolotti Tartufo Carbonara** 🍷 1,380
Handmade pasta parcels, carbonara stuffing, crispy bacon, diced zucchini, black truffle shaving
- Linguine alle Vongole** 1,100
New Zealand clams, Italian cherry tomatoes, rocket, garlic, chili
- Risoni al Ragù di Maiale** 880
Italian sausage, pork neck, tomato, pecorino cheese
- Risoni Zafferano** 1,350
Saffron, tiger prawns, zucchini, parsley
- Risotto Porcini** 1,180
Carnaroli rice, porcini mushroom, pan-seared Rougié foie gras
- Risotto alla Pescatora** 1,380
Carnaroli rice, squid, prawn, clam, mussel, crustacean sauce

MODERN ITALIAN CLASSICS

- Ossobuco Finestra** 2,300
Braised veal shank, saffron risotto, gremolata
- Veal Milanese** 2,800
Breaded veal, rocket, cherry tomatoes



Finestra's signature selections



vegetarian

All prices are in PHP, inclusive of VAT & subject to 10% service charge. If you are concerned about food allergies, please alert a member of our service team.

FROM THE JOSPER CHARCOAL OVEN

USDA ANGUS BEEF

Exceeding the standards of high-quality beef, USDA Omaha Angus beef is known for its finely-marbled and tender meat, which results in richer and juicier flavors.

Sirloin Bone-in (500g)	3,700
Beef Tenderloin (300g)	4,000
Prime Rib Eye (500g) 🍖	4,700
Fiorentina T-bone Steak (800g)	5,100
Fiorentina Porter House Steak (1,000g)	6,300
Tomahawk (1,500g) 🍖	12,500

MEAT SAMPLER - 300g

Beef Tenderloin (USDA Angus Beef)	9,500
Top Blade (Snake River Farm)	
Rib Eye (Japanese Omi)	

SNAKE RIVER FARMS WAGYU BEEF

Snake River Farms produces top-of-the-line Wagyu beef, considered by Bloomberg as one of the best premium steaks in the world. Buttery texture, intense marbling and subtle flavors that linger in every bite.

Top Blade (300g) 🍖	3,900
Rib Eye (300g)	5,900
Tenderloin (300g)	6,900

JAPANESE OMI

Omi beef has a 400 year history and is one of Japan's Top Three Wagyu. Omi beef refers to cuts of beef from Black Japanese cattle which for the longest time have been raised in Shiga Prefecture, in an environment surrounded by water and bountiful nature.

Striploin 9+ (250g)	15,000
Rib Eye 9+ (250g)	18,500
Tenderloin 9+ (200g) 🍖	18,500

OVEN SPECIALTIES

Aragosta Live tiger lobster, grilled or baked (100g)	1,680	Branzino Mediterranean sea bass al cartoccio (600g)	4,000
Gamberoni Grilled jumbo prawns, pizzaiola, tomato, garlic, oregano (3pcs)	2,300	Agnello Australian grass fed 8-Bone lamb rack (600g)	4,600
Tonno Grilled yellowfin tuna steak, Sicilian caponata (250g)	2,500	Salmone Grilled Australian king salmon steak, Italian herbs, dehydrated capers (250g)	3,800

SAUCES

Bernaise	Green Peppercorn	Mushroom Cream Sauce	Whipped Foie Gras Butter 🍖
Whipped Truffle Butter	Provolone Fonduta Valdostana 🍖	Pizzaiola	Salsa Verde 🍖

SIDE DISHES

Baked cannellini beans, roasted peppers, herbs 🌿	300	Truffled mashed potatoes 🌿	300
Cauliflower puttanesca 🍖	300	Wilted spinach Napoletana, garlic chips, chili 🌿	300
Duck fat-fried potato chips, sea salt, thyme	300	Spaghetti pomodoro, fresh basil, Parmesan cheese 🌿 🍖	300
Grilled Mediterranean vegetables, pesto, pine nuts 🌿	300	Pan-seared gnocchi, provolone cheese, truffle, Parmesan gratin	400
Josper-grilled asparagus, lemon zest, olive oil 🌿	300		

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