

CROSTACEI

Tortino di Granchio | Alaskan Crab (100g) 1,480
Crab cake, Amalfi lemon emulsion, Italian slaw

Cocktail di Gamberi | Tiger Prawns 2,480
Classic on ice, cocktail sauce, horseradish whip, lemon

ANTIPASTI

Carpaccio 880
Organic Australian beef tenderloin carpaccio, mustard dressing, rocket, 36-month aged Parmesan shavings

Fritto Misto 980
Deep-fried king prawns, calamari, zucchini

Pork Terrine Trio 🍖 980
Classic | Italian pig head | Pork & dried fruits

Affettati | Italian Cold Cuts 1,180
Baked olives, homemade dried tomatoes, 36-month aged Parmigiano Reggiano

Capesante e Pancetta | Scallops & Pancetta 1,180
Seared Hokkaido scallops, pea puree, crispy pancetta, asparagus, apple caviar

Tartar di Manzo | Steak tartar 🍖 1,180
USDA beef tenderloin, sous vide-cooked egg yolk

Polipo alla griglia | Grilled Octopus 1,180
Gaeta black olives, potatoes, celery shavings

Salmone Affumicato Balik | Smoked Balik Salmon 🍷 1,380
Pickled beetroot, Japanese seaweed, horseradish whip

INSALATE

Insalata di Stagione | Finestra Garden Salad 🍷 🌿 600
Heirloom tomatoes, Tropea onion, seasonal leaves, garden vegetables, 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

PINSA ROMANA

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, aged Parmesan shaving, truffle oil

Funghi 🌿 1,180
Mozzarella, smoked scamorza, wild mushroom, aged Parmesan, parsley

CAVIALE

Sturia Oscietra Caviar (30g) 🍷 11,800
Blinis, condiments, sour cream

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

Best Catch of the Month Market price

ZUPPE

Cappuccino di Funghi | Mushroom Cappuccino 🍷 🌿 680
Wild mushroom, dehydrated porcini, black truffle oil cream

Minestrone | Italian vegetable soup 🍷 🌿 680
Selection of 12 seasonal vegetables, clear vegetable broth

Cioppino | Seafood soup 980
Prawns, squid, mussels, clams, crab

PASTA e RISO

Risoni al Ragù di Maiale 🍷 880
Italian sausage, pork neck, tomato, pecorino cheese

Spaghetti e Polpette 980
Wagyu meatballs, tomato sauce, microplaned aged Parmesan cheese

Linguine alle Vongole 1,180
New Zealand clams, Italian cherry tomatoes, rocket, garlic, chili

Risotto Porcini 1,180
Carnaroli rice, porcini mushroom, pan-seared Rougié foie gras

Paccheri alle Spugnole 🍷 🌿 1,280
Paccheri pasta, asparagus, morel mushroom, black pepper, sauvignon blanc

Agnolotti Tartufo Carbonara 🍷 1,380
Handmade pasta parcels, carbonara stuffing, crispy bacon, diced zucchini, black truffle shaving

Risoni Zafferano 1,380
Saffron, tiger prawns, zucchini, parsley

Risotto alla Pescatora 1,680
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



Nuts



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, delivering richer and juicier flavors.

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

MEAT SAMPLER - 300g

Beef Tenderloin (USDA Angus Beef)	9,500
Flank Steak (Snake River Farm)	
Sirloin (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.

Flank Steak (300g)	3,900
Rib Eye (300g)	5,900
Tenderloin (300g)	6,900

JAPANESE OMI

Omi beef has a 400-year history and is regarded as one of Japan's top three wagyu brands. It comes from black Japanese cattle raised in the rich, natural environment of Shiga Prefecture.

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

CLASSIC FIORENTINA ITALIANA 🍖

2,000g Josper-cooked Porter House Steak
Tuscan herbs, spices from Chianti
Please allow 50 minutes cooking time.

12,500

OVEN SPECIALTIES

Gamberoni Grilled jumbo prawns, pizzaiola, tomato, garlic, oregano (3 pcs)	2,300	Halibut 🍖 Porcini mushroom crust, warm leeks truffle vinaigrette	2,800
Petto di Pollo Ripieno Organic chicken breast, scamorza cheese, roasted cherry tomatoes, basil, eggplant	2,500	Branzino Grilled Mediterranean sea bass, roasted fennel, rocket salad, Amalfi lemon	4,000
Tonno 🍖 🍖 Grilled yellowfin tuna steak, Sicilian caponata (250g)	2,500	Agnello Australian grass-fed 8-bone lamb rack (600g)	5,200

Aragosta

Live tiger lobster, grilled or baked

Market Price

SAUCES

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

SIDE DISHES

Cauliflower puttanesca 🍖	300	Eggplant parmigiana 🌿	300
Duck fat-fried potato chips	300	Wilted spinach Napoletana, garlic chips, chili 🌿	300
Grilled Mediterranean vegetables, pesto, pine nuts 🍖 🌿	300	Spaghetti pomodoro, homegrown basil, 🌿 🍖 Italian cherry tomato, garlic	350
Josper-grilled asparagus, lemon zest, olive oil 🌿	300	Pan-seared gnocchi, provolone cheese, 🍖 🍖 🌿 truffle, parmesan gratin	400
Truffled mashed potatoes 🌿	300		

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🍖 Finestra's signature selections

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