



Antipasti

PREMIUM BOARD ₱850
Chef's selection of Fine Premium Italian Cold Cuts and Cheese

PROSCIUTTO E FICHI / JAMON IBERICO FRESH FIGS ₱2300
Jamon Iberico Joselito 48 months with Organic Red Figs

INSALATA DEL BOSCO / FOREST SALAD ₱990
Fresh sliced Italian Black Truffle, grilled Portobello, Wild Rocket,
Datterino tomatoes, grilled Italian Sausage, Parmigiano cheese,
Hazelnut, Truffle dressing

OYSTER PLATE
Ask for Daily Oyster Selections

Pasta

AGNOLOTTI BURRATA E TARTUFO ₱890
Handmade ravioli filled with Burrata and Fresh Autumn Truffle, in
Anchovies Truffle cream sauce

RAVIOLI FOIE GRAS ₱1290
Rougie Foie Gras filled ravioli, Morel Mushrooms, fresh Italian winter
Truffle sliced

★ **LINGUINE ALL'ASTICE BLU E GAMBERONI / BRITTANY** ₱1600
LOBSTER AND ARGENTINA PRAWN LINGUINI
Linguine 'Gentile', half 200gr. Brittany blue lobster, Argentina's
Carabineros prawn, AOP

Main

★ **PLUMA IBERICA MELANZANA E TARTUFO / SPANISH PORK** .. ₱990
EGGPLANT AND TRUFFLE
Joselito Pork Pluma, Truffled Baked Eggplant, Parmesan Truffle
Mayo, Fresh winter Truffle

PICCIONE MELA COTOGNA E TARTUFO / 1/2pc ₱1600 | 1pc ₱2900
PIGEON QUINCE AND TRUFFLE
French Pigeon, Quince Compote, Foie gras Rougie, winter truffle

prices are not inclusive of 10% service and 7% tax