



CHEF SPECIALS

Antipasti

★ TAGLIERE DI ECCELLENZE / PREMIUM BOARD S ₱850 | L ₱1500
Chef's selection of Fine Premium Cold Cuts and Cheese

INSALATA DI MARE / SEAFOOD SALAD ₱890
Spicy Seafood Salad Mediterranean style (Octopus, Squid, Mussels,
Clams, prawn, pickles)

BATTUTA DI SALMONE SELVATICO / WILD SALMON TARTARE ₱990
Fresh Wild Salmon Tartare, Oscietra Caviar and Salmon roe, Avocado,
Fresh red berry, Jalapeño Mayonnaise

CRUDO MARE / OYSTER AND SEAFOOD PLATE
Ask for Daily Oyster and Raw Seafood Selections

Pasta

★ PAPPARDELLE AL RAGU DI CINGHIALE / PAPPARDELLE WILD ₱590
BOAR RAGU
Handmade Flat and Wide Pasta, Slow cooked Wild boar Ragout,
Parmigiano flakes

CAPELLINI RICCI DI MARE GAMBERO ROSSO E CAVIALE ₱1990
Angel Hair Pasta with Garlic and Chili, Italian Sea Urchin, Sicilian
Red Prawn Tartare, Oscietra Caviar

Main

★ PRESA IBERICA ₱1490
Joselito Spanish Pork Presa 250gr (served medium), fresh truffle and
import mushrooms, truffle mushrooms gravy

GUANCIA DI RANA PESCATRICE / MONKFISH CHEEK ₱690
Deep Fried Monkfish Cheek, Pizzaiola Sauce (tomatoes garlic, chili,
oregano)