



## CHEF'S SPECIALS

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

**COMBO CRUDO AND FERRARI GLASS** ..... \$990  
Fresh Raw Seafood Selection, Paired with Premium Italian  
Sparkling Wine

**ZUPPA DI POMODORO/ TOMATOES SOUP** ..... \$390  
Fresh Italian Tomatoes Soup, Burrata, Herbs Crouton

**CARPACCIO DI RICCIOLA** ..... \$890  
Thinly Sliced Raw Japanese Hamachi, Oscietra Caviar, Baby  
Greens Salad, Lemon, Bell pepper, Onion, Celery

**CAPELLINI MAZARA OSTRICHE E CAVIALE / ANGEL HAIR** \$1490  
**RED PRAWN OYSTER AND CAVIAR**  
Angel Hair Pasta with Garlic and Chili, Sicilian Red Prawn,  
French Oyster Oscietra Caviar

**SPEZZATINO DI CINGHIALE POLENTA AL GORGONZOLA** ... \$890  
**/ WILD BOAR STEWED AND BLUECHEESE POLENTA**  
Stewed Wild Boar, Creamy Blue Cheese Polenta,  
Gremolada (Fresh Herbs, Lemon Zest, Garlic)

Prices are not inclusive of 10% SC and 7% tax