

Arancini Alla Carbonara



## Antipasti

- BAKED BURRATA** 🍷 420  
With tomato and prosciutto wrapped in puff pastry
- GAMBERONI** 🍷 380  
**ALL'AGLIO**  
Shrimps in spicy garlic sauce
- ARANCINI ALLA CARBONARA** 🌱 360  
Deep-fried carbonara rice balls and mozzarella
- BRUSCHETTA** 🍷 320  
Cherry tomatoes, Spanish sardines, and prosciutto
- AL FORNO** 🌱🍷 320  
**MELANZANE**  
Roasted eggplant and cheese dip with melba toast

## Charcuteria

- COLD CUTS AND CHEESE** 🥜 1,500  
With tapenade, dried fruits, marinated olives, grapes, nuts, and crackers
- CHEESE PLATTER** 880  
Brie, manchego, emmental, and parmesan
- COLD CUTS** 780  
Mortadella, salami, pastrami, and crackers

## Insalate

- FRUTTI DI MARE** 🍷 600  
Mixed seafood, pomelo, vegetables, and calamansi vinaigrette
- AZUREA GARDEN** 🌱🍷 530  
Balsamic coconut vinaigrette, alugbati, lettuce, turnips, mint leaves, raddish, cashew, and kesong puti
- MAHOGANY CESARE** 530  
Bagoong Balayan dressing, small slices of Batangas beef, pandesal croutons, and soft poached eggs

## Zuppe

- TOMATO BISQUE** 🌱🍷 260  
Flavored with herb, garlic, and cream
- LA RIBOLITA** 🌱🍷 240  
Minced vegetables and beans in herb clear broth
- SWEET POTATO AND LEEK** 🌱🍷 230  
Served with coconut cream

## Pasta

- SHRIMP DIABLO** 🍷🔥 650  
**IN LOCAL CHILIES**  
Linguine, baby prawns in rich spicy pomodoro sauce
- MALUNGGAY AND SPINACH RAVIOLI** 🌱 490  
With cream cheese filling and burnt butter
- BOLOGNESE** 490  
Fettucine in slow cooked meat sauce
- SEAFOOD** 490  
Spaghetti, mixed seafood, olive oil, and wine
- MUSHROOM SPINACH** 🌱🍷 490  
Fusilli and cream
- CLASSIC CARBONARA** 490  
Linguine with smoked bacon, fresh egg yolks, and parmesan cheese

## Risotto

- PUMPKIN AND SHRIMP** 🍷 470  
Cooked in light cream and herbs
- CHICKEN AND MUSHROOM** 470  
Chicken breast and fresh mushrooms with truffle oil



Italian Herb-Crusted Fish Fillet

## Burger and Sandwiches

- PICO BEEF BURGER** 580  
All-beef sirloin burger patty topped with tomatoes, cucumbers, and sliced cheese
- PAN DE PANINI** 460  
Pico sardines, longganisa, and adobo flakes
- PICO CLUB SANDWICH** 460  
Chicken inasal, ham, margarine, and kesong puti

## Pizza

- SEAFOOD** 650  
Shrimps, calamares, clams, onions, peppers, herbs, and mozzarella
- MEAT AND SAUSAGE** 630  
Italian sausage, pepperoni, bolognese, and mozzarella
- GREEN GODDESS** 🌱 520  
Broccoli, zucchini, spinach, alugbati, pesto, mozzarella, and cream cheese
- MARGHERITA** 🌱 450  
Tomato, basil, and mozzarella

## Light and Healthy

- ITALIAN HERB-CRUSTED FISH FILLET** 🍷 650  
Served with coleslaw and Adlai pilaf
- GRILLED LEMON PEPPER CHICKEN** 🍷🔥 580  
Marinated boneless chicken thigh with Adlai pilaf
- ROASTED VEGETABLE COUSCOUS** 🌱🍷 450  
Highland roasted vegetables marinated in olive oil and herbs with couscous

Grilled Beef Batangas Tenderloin



## Secandi Piatti

- GAMBERI ALLA GRIGLIA** 1,000  
Marinated grilled prawns drizzled with coriander calamansi sauce with vegetable kebab
- TUSCAN FISH** 🍷 1,000  
Pan-seared salmon in creamy sauce with vegetables on the side
- GRILLED BEEF BATANGAS TENDERLOIN** 800  
Local beef served with vegetables and sweet potato mousseline
- CHICKEN PAILLARD** 660  
Grilled boneless chicken served with potato, French beans, and lemon caper sauce
- POLLO ALA CACCIATORE** 660  
Braised chicken in tomato sauce with herbs and mushrooms
- SLOW-ROASTED PORK BELLY IN VERMOUTH AU JUS** 630  
Four-hour oven-baked pork served with mashed potatoes
- BAKED FISH PAPILOTE** 🍷 630  
Fish fillet in an enclosed wrapper and baked with lemon sauce
- COTOLETTA DI POLLO** 580  
Breaded and deep-fried chicken fillet with French beans and garlic aioli

## Mi Famiglia

- SEAFOOD BOUNTY** 3,500  
Crabs, mussels, shrimps, fish, squid, and vegetables broiled in rich tomato stock  
(Serves four persons)
- BULALOSSO** 2,980  
Beef bone marrow cooked ossobuco-style  
(Serves four persons)
- SOUS VIDE COSTOLETTE DI MAIALE AI FUNGHI** 1,400  
Pork tomahawk in creamy mushroom sauce  
(Serves two persons)

All prices are inclusive of service charge and all applicable local taxes. All prices are in Philippine Peso (PHP).

## Gelato

- BROWNIE FUDGE** 180
- MANGO** 180
- STRAWBERRY** 180

## Desserts

- TABLEA ECLAIR CAKE** 🥜 320  
Choux pastry and vanilla cream
- CHOC NUT TIRAMISU** 320  
Coffee-soaked lady fingers and layers of cream
- FRESH FRUIT PLATTER** 🍷 290  
An assortment of local fruits in season
- PINEAPPLE PANNA COTTA** 220  
Combination of coconut milk, lime, and fresh pineapples



Bulalosso



Seafood Bounty

LEGEND: 🍷 Healthy 🌱 Vegetarian  
🥜 with Nuts 🔥 Spicy

For any food restrictions, allergies and preferences such as less salt and sugar, kindly approach your server so we can adjust.