

Arancini Alla Carbonara



Antipasti

- 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 MELANZANE** 🌱🍷 320
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 IN LOCAL CHILIES** 🍷🍷 650
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

LEGEND: 🍷 Healthy 🍷 with Nuts
🌱 Vegetarian 🔥 Spicy

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

Burger and Sandwiches

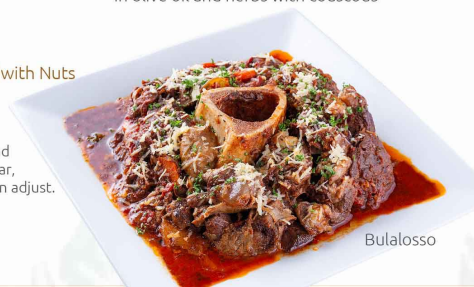
- PICO BEEF BURGER** 580
All-beef sirloin burger patty topped with tomatoes, cucumbers, and sliced cheese
- PAN DE PANINI** 460
Pico sardines, longganisa, and adobo flakes
- PICO CLUB SANDWICH** 460
Chicken inasal, ham, margarine, and kesong puti

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



Bulalosso

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 PAILLOTE** 🍷 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

- MANGO** 180
- SALTED CARAMEL** 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

Sustainable and Gastronomic

PHP 1,800

(Serves two persons)

HERBED PAN SEARED LOCAL FISH
Locally sourced pan-fried Pampano white fish

PASTA VERDE
Penne pasta in creamy pesto sauce

PEPPER AND HERB BATANGAS BEEF STEAK
300 grams pan-seared Batangas Steak

FRESH CALAMANSI WITH LOCAL HONEY
Served with one carafe of frozen calamansi with local honey

Prices may vary without prior notice.