



Arancini alla Carbonara

ANTIPASTI

Gamberi All'Aglio 🍷
Shrimps, spicy garlic sauce **PHP 390**

Arancini alla Carbonara 🍷
Crispy fried balls with carbonara rice, mozzarella, prosciutto **PHP 390**

Vegetable Antipasto with Prosciutto 🍷🍷
Grilled zucchini, red and green bell peppers, eggplant, prosciutto, focaccia, Parmesan **PHP 420**

Seafood Ceviche 🍷
Maya-maya fillet and shrimps cured in citrus juices and herbs **PHP 420**

Ravioli Verde 🍷🍷
Deep-fried stuffed pasta with malunggay, spinach **PHP 390**

Cold Cuts and Cheese Platter 🍷🍷 **PHP 1,590**
Salami, pastrami, mortadella, Emmental, manchego, Brie, walnuts, grapes, dried fruits, tapenade, marinated olives, crackers

Grilled Seasonal Catch with Gremolata

INSALATE

Azurea Garden 🍷🍷🍷 **PHP 560**

Alugbati, cashew, kesong puti, turnips, radish, lettuce, Balsamic coconut vinaigrette

Frutti di Mare 🍷 **PHP 600**

Shrimps, mussels, calamari, lemon, herbs

Eggplant Parmigiana 🍷🍷 **PHP 400**

Baked with marinara sauce, blue cheese

Caprese 🍷 **PHP 390**

Buffalo mozzarella, tomatoes, sweet basil, olive oil

ZUPPE

Tomato Bisque 🍷 **PHP 290**

Roasted tomato, herbs, red wine, unsalted butter, cream

Toscana 🍷 **PHP 290**

Sausage, kale, potatoes

Minestrone de Azurea **PHP 260**

Eggplant, string beans, macaroni pasta

Sweet Potato Leek 🍷 **PHP 280**

Kamote, leeks, cream



Azurea Garden

PASTA

Shrimp Diablo 🍷🍷🍷 **PHP 680**

Linguini, spicy prawns, pomodoro sauce, herbs

Bolognese alla Ragù 🍷🍷 **PHP 600**

Rigatoni, meat sauce, grilled tomato, herbs

Seafood 🍷🍷🍷 **PHP 640**

Tagliatelle, clams, mussels, shrimps, white wine

Mushroom and Spinach 🍷🍷 **PHP 620**

Tagliatelle, sautéed mushroom, cream, spinach

Classic Carbonara 🍷🍷 **PHP 580**

Spaghetti, eggs, cheese, prosciutto

Vongole 🍷🍷 **PHP 600**

Linguine, clams, garlic, white wine

Lasagna 🍷🍷 **PHP 620**

Layered ground beef, pomodoro sauce, herbs

RISOTTOS

Pumpkin and Shrimp 🍷🍷 **PHP 580**

Arborio rice, sweet pumpkin, shrimp

Chicken and Mushroom 🍷 **PHP 580**

Arborio rice, chicken, shiitake and button mushrooms

BURGERS AND SANDWICHES

Pan De Panini 🍷 **PHP 510**

Three sliders with chicken adobo flakes, beef tapa, sardines, fries

Triple Decker Club 🍷 **PHP 590**

Grilled chicken breast, bacon, lettuce, eggs, tomatoes, fries

Pico Beef Burger 🍷 **PHP 620**

Pico de gallo, tomato, cucumber, garlic mayo, fries

Artichoke and Spinach



PIZZAS

Margherita 🍷🍷 **PHP 600**

Tomatoes, basil, olive oil, mozzarella

Seafood 🍷🍷 **PHP 660**

Shrimp, mussels, calamari, tomato sauce, mozzarella

Meat and Sausage 🍷🍷 **PHP 690**

Pepperoni, Italian sausage, ham, mozzarella, marinara sauce

Green Goddess 🍷🍷 **PHP 620**

Spinach, zucchini, broccoli, basil pesto, mozzarella, cheddar

Four Cheese 🍷🍷 **PHP 660**

Parmesan, cheddar, blue cheese, mozzarella

Artichoke and Spinach 🍷🍷 **PHP 620**

Artichoke, spinach, mozzarella, garlic confit



"Plate for the Planet" is our way of celebrating sustainable dining. We take pride in serving dishes made with locally sourced ingredients that support our community and protect the planet, all while honoring the rich flavors of our culture.

Grilled Lemon and Pepper Chicken **PHP 640**

Free range chicken, Azurea garden herbs

Roasted Vegetable Couscous 🍷 **PHP 595**

Philippine lowland vegetables, Moroccan pasta

Baked Mahi-Mahi in Cartoccio **PHP 660**

French beans, cherry tomatoes, basil, olive oil

Grilled Seasonal Catch with Gremolata **PHP 760**

Mahi-mahi or blue marlin, sautéed potatoes, parsley, lemon, garlic

Grilled Vegetables **PHP 590**

Eggplant, zucchini, carrots, bell pepper

LEGENDS:

🍃 Vegetarian Option

Allergens:

🥛 Milk

🌰 Nuts

🦞 Shellfish

🥛 Soy

🌾 Wheat

For any food restrictions, allergies and preferences, please inform your server.

Rates are inclusive of all applicable taxes. Prices may vary without prior notice.



Bulalosso

SECONDI PIATTI

Grilled Batangas Tenderloin ⓘ PHP 860

Beef tenderloin, vegetables, sweet potato mousseline

Porchetta in Vermouth ⓘ PHP 760

Four-hour oven-baked belly, fortified wine, mashed potatoes

Cotoletta Di Pollo ⓘ ⓘ PHP 640

Breaded and deep-fried chicken fillet, French beans, garlic aioli

Tuscan Salmon ⓘ PHP 990

Grilled with thyme, sun-dried tomatoes, white cream sauce

Chicken Saltimbocca ⓘ PHP 990

Prosciutto-wrapped chicken cutlets, sage, white wine butter sauce

Slow Cooked Beef Ragout with Garlic Aioli PHP 990

Braised ribs, tomato ragu, garlic-infused conchiglie pasta

MI FAMILIA

Good for sharing

Seafood Bounty ⓘ PHP 3,590

Prawns, green crab, squid, tanigue, corn on the cob, pomodoro sauce

Pork Tomahawk ⓘ ⓘ PHP 1,490

Sous vide ribs, grilled zucchini, carrots, red and green bell pepper, mushroom sauce

Bulalosso Good for two (2) persons PHP 1,600

Batangas beef shank, rosemary, thyme, and red wine inspired by the Italian osso bucco

Good for four (4) persons
PHP 2,790

DOLCI

Mango Panna Cotta ⓘ PHP 220

Italian custard with locally-sourced mangoes

Tablea Éclair ⓘ PHP 310

Light pastry filled with Batangas chocolate cream

Chocolate Lemon Tart ⓘ ⓘ PHP 280

Dark chocolate lemon filling

Tiramisu Filipino ⓘ ⓘ PHP 320

A twist on the classic with Broas ladyfingers

Piatto di Frutta PHP 360

Seasonal local fruits



Tiramisu Filipino

LEGENDS:



Vegetarian Option

Allergens: ⓘ Milk ⓘ Nuts ⓘ Shellfish ⓘ Soy ⓘ Wheat

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Scan to share your dining experience!



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