



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



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

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

pico
restaurant & bar

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

SUSTAINABLE AND GASTRONOMIC

Good for 2 persons
PHP 1,800

Herbed Pan-Seared Fish
Pampano, tomatoes, thyme, olive oil

Pasta Verde 🍷🍷
Penne, malunggay pesto sauce, broccoli, spinach, Parmesan

Batangas Beef Tenderloin 🍷
Pan-seared beef, rosemary, thyme, olive oil, red wine

Calamansi Lemonade
One carafe of frozen calamansi with local honey

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.

RISOTTOS

Pumpkin and Shrimp 🌱🐠

Arborio rice, sweet pumpkin, shrimp

PHP 580

Chicken and Mushroom 🐔

Arborio rice, chicken, shiitake and button mushrooms

PHP 580



Bulalosso

SECONDI PIATTI

Grilled Batangas Tenderloin 🐔

Beef tenderloin, vegetables, sweet potato mousseline

PHP 860

Porchetta in Vermouth 🐔

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

PHP 760

Cotoletta Di Pollo 🍗🐔

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

PHP 640

Tuscan Salmon 🐟

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

PHP 990

Chicken Saltimbocca 🐔

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

PHP 990

Slow Cooked Beef Ragout with Garlic Aioli

Braised ribs, tomato ragu, garlic-infused conchiglie pasta

PHP 990

MI FAMILIA

Good for sharing

Seafood Bounty 🐠

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

PHP 3,590

Pork Tomahawk 🐷

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

PHP 1,490

Bulalosso

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

Good for two (2) persons

PHP 1,600

Good for four (4) persons

PHP 2,790

DOLCI

Mango Panna Cotta 🍌

Italian custard with locally-sourced mangoes

PHP 220

Tablea Éclair 🍰🍫

Light pastry filled with Batangas chocolate cream

PHP 310

Chocolate Lemon Tart 🍰🍋

Dark chocolate lemon filling

PHP 280

Tiramisu Filipino 🍰🐔

A twist on the classic with *Broas* ladyfingers

PHP 320

Piatto di Frutta

Seasonal local fruits

PHP 360

Tiramisu Filipino



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Allergens:

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🌰 Nuts

🦞 Shellfish

🥛 Soy

🌾 Wheat

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Scan to share your dining experience!



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