

Arancini alla Carbonara



ANTIPASTI

- Gamberi All'Aglio** 🌱 PHP 410
Shrimps, spicy garlic sauce
- Arancini alla Carbonara** 🌱 PHP 410
Crispy fried balls with carbonara rice, eggs, mozzarella, prosciutto
- Vegetable Antipasto with Prosciutto** 🌱🌱🌱 PHP 420
Grilled zucchini, red and green bell peppers, eggplant, prosciutto, pesto, focaccia, Parmesan
- Seafood Ceviche** 🌱🌱 PHP 450
Maya-maya fillet and shrimps cured in citrus juices, jalapeños, herbs
- Ravioli Verde** 🌱🌱🌱🌱 PHP 390
Deep-fried stuffed pasta with malunggay, spinach, cashews, pesto
- Cold Cuts and Cheese Platter** 🌱🌱 PHP 1,590
Salami, pastrami, mortadella, Emmental, manchego, Brie, walnuts, grapes, dried fruits, tapenade,

INSALATE

- Azurea Garden** 🌱🌱🌱 PHP 560
Alugbati, cashews, 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, eggs, pesto
- Caprese** 🌱🌱 PHP 400
Buffalo mozzarella, tomatoes, sweet basil, cashews, pesto, olive oil

LEGENDS

🌱 Vegetarian Option 🌶️ Spicy

Allergens:

🥛 Milk 🥜 Nuts 🐚 Shellfish 🍷 Soy 🌾 Wheat

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

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

ZUPPE

- Tomato Bisque** 🌱🌱 PHP 290
Roasted tomato, herbs, red wine, cream
- Toscana** 🌱🌱🌱 PHP 290
Sausage, kale, potatoes, cream, chili flakes
- Minestrone de Azurea** 🌱🌱 PHP 260
Eggplant, Baguio beans, tomatoes, herbs, macaroni
- Sweet Potato Leek** 🌱🌱 PHP 280
Kamote, leeks, cream

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 650
Pico de gallo, tomato, cucumber, garlic mayo, fries

Azurea Garden



PASTA

- Shrimp Diablo** 🌱🌱🌱🌱 PHP 680
Linguini, spicy prawns, pomodoro sauce, herbs
- Bolognese alla Ragù** 🌱🌱 PHP 620
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, bacon
- Vongole** 🌱🌱🌱 PHP 600
Linguine, clams, garlic, white wine, chili flakes
- Lasagna** 🌱🌱 PHP 620
Layered ground beef, pomodoro sauce, mozzarella, herbs



"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, pesto

Grilled Seasonal Catch with Gremolata



SUSTAINABLE AND GASTRONOMIC

PHP 1,800
Good for two persons

- Herbed Pan-Seared Fish**
Pampano, tomatoes, thyme, olive oil
- Pasta Verde** 🌱🌱🌱
Penne, malunggay pesto sauce, cashews, 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

RISOTTOS

Pumpkin and Shrimp

Arborio rice, sweet pumpkin, shrimp, cream

PHP 580

Chicken and Mushroom

Arborio rice, chicken, shiitake and button mushrooms, cream

PHP 580

MI FAMILIA

Good for sharing

Seafood Bounty

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

PHP 3,590

Pork Tomahawk

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

PHP 1,490

Bulalosso

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

PHP 1,600

Good for two persons

PHP 2,790

Good for four persons

Artichoke and Spinach



PIZZAS

Margherita

Tomatoes, basil, olive oil, mozzarella

PHP 600

Seafood

Shrimp, mussels, calamari, tomato sauce, mozzarella

PHP 660

Meat and Sausage

Pepperoni, Italian sausage, ham, mozzarella, marinara sauce

PHP 670

Green Goddess

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

PHP 620

Four Cheese

Parmesan, cheddar, blue cheese, mozzarella

PHP 670

Artichoke and Spinach

Artichoke, spinach, mozzarella, garlic confit, pesto, chili flakes

PHP 650

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, eggs, mayonnaise

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

Tiramisu Filipino



DOLCI

Mango Panna Cotta

Italian custard with locally-sourced mangoes, cream

PHP 220

Tablea Éclair

Light choux pastry, eggs, Batangas chocolate cream, nuts, cashews

PHP 310

Chocolate Lemon Tart

Eggs, Dark chocolate lemon filling

PHP 280

Tiramisu Filipino

A twist on the classic with *Broas* lady fingers, cream, nuts

PHP 360

Piatto di Frutta

Seasonal local fruits

PHP 360

LEGENDS



Vegetarian Option

Allergens:



Milk



Nuts



Shellfish



Soy

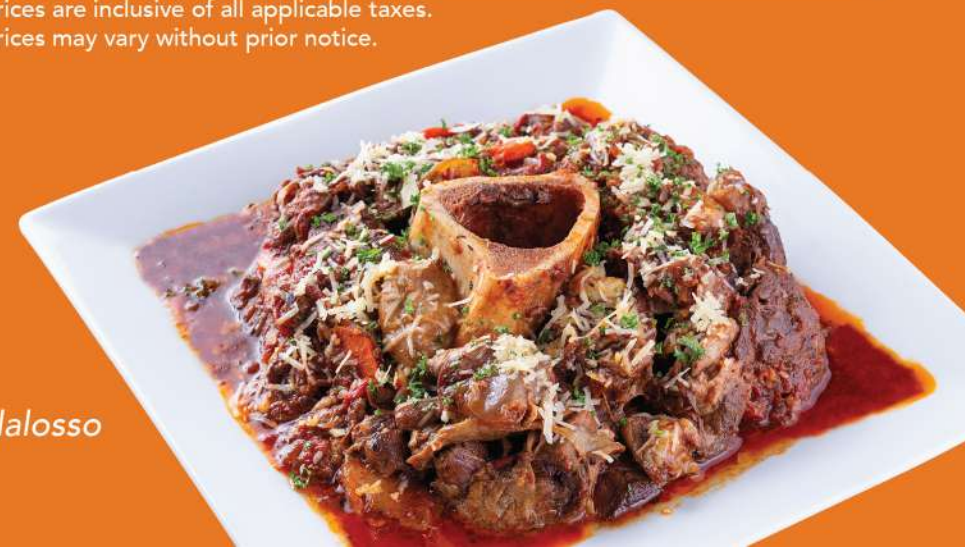


Wheat

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Bulalosso



Scan to share your dining experience!



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