

Arancini alla Carbonara



ANTIPASTI

Gamberi All'Aglio 🌱 PHP 450
Shrimps, spicy garlic sauce

Arancini alla Carbonara 🌱 PHP 450
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 600
Alugbati, cashews, kesong puti, turnips, radish, lettuce, Balsamic coconut vinaigrette

Frutti di Mare 🌱 PHP 600
Shrimps, mussels, calamari, lemon, herbs

Eggplant Parmigiana 🌱🌱🌱 PHP 450
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 change 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 620
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 600
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 680
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 620

Artichoke and Spinach



PIZZAS

Margherita

Tomatoes, basil, olive oil, mozzarella

PHP 650

Seafood

Shrimp, mussels, calamari, tomato sauce, mozzarella

PHP 700

Meat and Sausage

Pepperoni, Italian sausage, ham, mozzarella, marinara sauce

PHP 700

Green Goddess

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

PHP 620

Four Cheese

Parmesan, cheddar, blue cheese, mozzarella

PHP 700

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 900

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 680

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, 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 1,700

Good for two persons

PHP 2,790

Good for four persons

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 400

Piatto di Frutta

Seasonal local fruits

PHP 360

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Bulalosso



Scan to share your dining experience!



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