

Italianni's



ICED BREWS

- ICED AMERICANO
Espresso with iced water 95
- WHITE MOCHA
White chocolate, espresso and milk 155
- CHOCO CARAMEL LATTE
Caramel, chocolate, and coffee 155
- ROCK SALT CHEESE COFFEE
Coffee topped with rock salt cheese 195
- UBE ROCK SALT CHEESE
Ube, rock salt cheese and coffee 195
- CHOCO MATCHA
Matcha and chocolate 195
- CARAMEL MACCHIATO
Espresso, milk and caramel 195
- MATCHA ESPRESSO
Milk, matcha and espresso 195

with almond milk +15



Iced Americano

HOT COFFEE

- ESPRESSO
Strong coffee shot 90
- AMERICANO
Espresso with hot water 95
- DECAF
Caffeine-free coffee 110
- CAFE LATTE
Espresso, steamed milk 165
- CAPPUCCINO
Espresso, steamed milk, milk foam 165
- FLAT WHITE
Espresso, steamed milk 165
- CAFE MOCHA
Espresso, chocolate, milk 165
- MACCHIATO
Espresso, milk foam 165
- DOUBLE ESPRESSO
Two espresso shots 180
- AFFOGATO
Espresso, vanilla ice cream 195



Rock Salt
Cheese Coffee

White Mocha

HOT BEVERAGES

- TEA
Earl Grey, English Breakfast, Chamomile, Peppermint, Green Tea, Jasmine 95
- HOT CHOCOLATE 165



Matcha Espresso

Ube Rock
Salt Cheese

PRICES ARE VAT INCLUSIVE AND SUBJECT TO 10% SERVICE CHARGE

FRESHLY BAKED BREAD

RAISIN LOAF
half 150 | whole 295

MILK LOAF
half 75 | whole 145

BROWNIES SQUARES
1pc 75 | 3pcs 215 | 5pcs 355

CHOCOLATE COOKIES
1pc 125 | 3pcs 365

TEA RING BREAD
slice 95 | whole 355

HUNGARIAN ROLL
1pc 75 | 3pcs 215

CHOCOLATE MUFFIN
1pc 145

SOFT ROLL BREAD
1pc 25 | 6pcs 130 | 12pcs 270

ENSAYMADA
1pc 95

COCOBUN
1pc 75 | 3pcs 215 | 5pcs 355

CHEESE ROLL
1pc 75 | 3pcs 215 | 5pcs 355

SPANISH BREAD
1pc 65 | 3pcs 175 | 5pcs 295

TUSCAN BREAD
8pcs 145

FOCACCIA BREAD
8pcs 145



Tea Ring Bread

Raisin Loaf

Cocobun

Hungarian Roll

Soft Roll

Ensaymada

BEVERAGES

Bevande

MOCKTAILS

BASIL CUCUMBER BLISS 185

A cool and crisp drink with a hint of zest

SPARKLING BASIL-CRANBERRY 185

A sparkling drink with muddled fresh basil leaves, strawberries, cranberry juice and tonic water

BLUSHING FIZZY-TEA 185

Layered fizzy drink with lemon-lime soda, rose syrup and black tea

MANGO-CALAMANSI BLACK TEA 185

A thirst-quenching drink with muddled fresh mangoes, calamansi, honey and black tea

THREE CITRUS 185

A refreshing combination of zesty lemon, dalandan, and calamansi juice



Peach Mango Lemonade

Four Seasons Mango

REFRESHING DRINKS

PEACH MANGO LEMONADE 185

FOUR SEASONS MANGO 220

FRESHLY SQUEEZED LYMONADA 185

WATERMELON 185

RIPE MANGO 220

BOTTOMLESS JUICES 165

Iced Tea / Dalandan

SODAS IN CAN 95

Coke Regular / Coke Zero

Royal, Sprite

WATER

TUBIG KALINGA 85

Rebuilding the lives of the homeless

SAN PELLEGRINO 230



Sparkling Basil-Cranberry

Three Citrus Combi

Mango-Calamansi Tea

Blushing Fizzy-Tea

Basil Cucumber Bliss

PRICES ARE VAT INCLUSIVE AND SUBJECT TO 10% SERVICE CHARGE

SIGNATURE COCKTAILS

**30%
OFF** 
2 - 7 PM | Monday - Friday

COSMOPOLITAN
Vodka, cranberry, triple sec 225

CLASSIC MOJITO
Rum, mint leaves, lime 225

FROZEN MARGARITA
Tequila, triple sec, lime mix 225

G&T
Tanqueray, rosemary, orange, peppercorn,
tonic water 345

NEGRONI
Bombay Sapphire, Campari, sweet
vermouth, grapefruit bitters. 365

FROM ITALY WITH LOVE
Disaronno Amaretto, fresh lemon juice,
bitters, egg white 395

ROSSA SANGRIA
Red wine, triple sec, gin, sweet vermouth,
cinnamon, blood orange 345

BIANCA SANGRIA
White wine, dry vermouth, triple sec, gin,
peach schnapps, mango syrup 365

PINKY SWEAR
Bombay Sapphire, fresh lemon juice,
strawberry, rose syrup 365



BEER & LIQUOR

Birra & Liquore

BEER BY THE BOTTLE

	BOTTLE
SMB Pale Pilsen	130
SMB Light	130
Heineken	220
Corona	240
Hoegaarden	240
Stella Artois	240
Peroni Nastro Azzuro	240

BEERS ON TAP

Crazy Carabao 330 ml	245
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VODKA

	SHOT BOTTLE
Stolichnaya Crystal	195 1,800
Absolut Vodka	195 1,800
Absolut Citron	200 1,900
Belvedere	420 3,800

GIN

Bombay Sapphire	240 2,200
Tanqueray	220 1,900
Nordes	380 3,800
Botanist	380 4,800

RUM

Bacardi Silver	175 1,590
Bacardi Gold	175 1,590
Malibu	180 1,700
Myers	195 2,300

TEQUILA

Jose Cuervo	195 1,800
Patron Silver	490 5,700

BRANDY/COGNAC

	SHOT BOTTLE
Remy Martin VSOP	560 5,900
Hennesy VSOP	590 6,800

WHISKEY

Jim Beam	195 1,900
John Jameson	240 2,200
Jack Daniels	240 2,800

SCOTCH

J&B Rare	195 1,900
Monkey Shoulder	380 3,800
Chivas Regal	240 2,800
Johnnie Walker Black	380 3,800
Johnnie Walker Blue	1,800 18,000

SINGLE MALT

Glenfiddich 12	450 4,800
Glenlivet 12	490 5,700
Macallan 12	995 12,500
Talisker 10 Years	625 6,500
Yamazaki 12 Years	2,000 25,000

LIQUEUR

Campari	195 1,900
Kahlua	195 1,900
Sambuca Vaccari	240 2,800
Baileys Irish Cream	195 1,900
Cointreau	195 1,900
Amaretto Di Saronno	240 2,800
Frangelico	240 2,800
Galliano	240 2,800
Grand Marnier	240 2,800
Limoncello	195 1,900



PRICES ARE VAT INCLUSIVE AND SUBJECT TO 10% SERVICE CHARGE

WINES

Personally curated by
our resident sommelier

Red Wine

ITALY

Valpolicella Classico DOC, Speri	395	1,985
Montepulciano d'Abruzzo DOC, Borgo San Leo	465	2,195
Dolcetto d'Alba DOC, G.D. Vajra, 2020		2,695
Bolgheri DOC, Villa Donoratico, 2020		5,495
Chianti DOCG, Gineprone, 2021		1,895
Barbera DOC, Camporo, Piemonte, 2022		2,895
Primitivo IGT, Lamodoro, Puglia, 2022		1,695
Tuscany IGT, Tua Rita Rosso dei Notri, 2022		4,195

AMERICA

Pinot Noir, Bread and Butter, Napa Valley, 2021		2,985
Merlot, Ca'Momi, Napa Valley, 2022		2,795
Cabernet Sauvignon, Château St-Francis, Columbia Valley, 2019		4,195
Cabernet Sauvignon, J.Lohr Vineyards, Cypress, Central Coast, 2021		2,495

SPAIN

Emilio Moro Finca Resalso , Ribera del Duero, 2020		1,995
Izadi, Rioja Crianza, 2019		2,195
Matsu El Picaro, Toro, 2022		1,795

ARGENTINA

Malbec, Terrazas de Los Andes Reserva, Mendoza, 2021		2,695
Malbec, Finca Ferrer Acordéon, Mendoza, 2022		1,895
Petit Caro, Bodegas Caro, Mendoza, 2021		3,895

CHILE

Cabernet Sauvignon, Los Vascos, 2021		3,895
Carménère, Los Morros, Central Valley, 2022		1,695
Pinot Noir, Villard, Casablanca Valley, 2021		2,495

White Wine

ITALY

Domodo, Pinot Grigio , Puglia	375	1,695
Moscato D'Asti, G.D. Vajra, 2023		2,695

NEW ZEALAND

Sauvignon Blanc, Durvillea by Astrolabe	545	2,295
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AMERICA

Chardonnay, Beringer, Napa Valley, 2020		3,595
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SPAIN

Albariño, Mar de Frades Atlàntico, Rias Baixas, 2022		2,895
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CHILE

Sauvignon Blanc, Los Morros, 2022		1,695
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Rosé

ITALY

San Marzano, Tramari Rosé di Primitivo, 2023		1,895
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Sparkling Wine

ITALY

Moscato Dolce, Pizzolato Organic, 2022		1,895
Lambrusco Emilia I.G.T, Ceci 1938, Onl Otellonlce		2,795
Prosecco Millesimato, Vita Marcello, Brut		2,395
Chandon Garden Spritz	395	2,895

Please ask server for availability.



PIZZETTA

4 inches

1 piece 145 / 4 pieces 495



SHRIMPS & BLACK OLIVES



MUSHROOM & ARTICHOKES



QUATTRO FORMAGGI



PEPPERONI



A hand is holding a slice of bread that has been dipped into a creamy, cheesy sauce. The sauce is thick and white, with visible chunks of green spinach and artichoke hearts. The bread is golden-brown and appears to be a type of focaccia or ciabatta. In the background, a white ceramic bowl is filled with the same dip, topped with a layer of melted cheese and some dark, possibly roasted, ingredients. The overall scene is set against a plain, light-colored wall.

SPINACH AND ARTICHOKE FORMAGGIO

APPETIZERS

Antipasto

MUSSELS LOMBARDI

Mussels, white wine, olive oil, garlic, butter, herbs, toasted garlic bread 395 / 625

CREAMY CLAM DIP

Lump clam meat, cream cheese, sour cream 465

ITALIAN STUFFED MUSHROOMS

Shiitake, Italian sausage, spinach, ricotta, parmesan, cream sauce 4pcs 545 / 6pcs 795



ITALIAN TRUFFLE CHIPS

Thin potato crisp, truffle cream dressing 455



SPINACH AND ARTICHOKE FORMAGGIO

Spinach, artichokes, mushroom, cream cheese, parmesan, toasted garlic bread 475 / 795

CREAMY CLAM DIP

ITALIAN STUFFED MUSHROOMS

ITALIAN TRUFFLE CHIPS

MUSSELS LOMBARDI



House Specialty

PRICES ARE VAT INCLUSIVE AND SUBJECT TO 10% SERVICE CHARGE

EGGPLANT PARMIGIANA

Deep fried eggplant, tomato cream sauce, melted mozzarella cheese 185 / 445



FRIED CALAMARI

With homemade marinara sauce 545 / 795

PROSCIUTTO E FORMAGGIO

A classic Italian pairing of thinly sliced, aged prosciutto and a selection of artisan cheeses, served with grapes and black olives 1,295

Add Ons:

Prosciutto (50g) 295

Parmesan Cheese (50g) 165

Gorgonzola Cheese (50g) 165

Pecorino Cheese (50g) 265

Feta Cheese (50g) 165

Salami Milano (30g) 165

Roasted Walnuts (30g) 95

ITALIANNI'S FRITTI

Mozzarella sticks, marinara dip 545

THREE CHEESE RAVIOLI

Ricotta, parmesan, and mozzarella filled ravioli 495 / 695

THREE CHEESE RAVIOLI

PROSCIUTTO E FORMAGGIO

FRIED CALAMARI

EGGPLANT PARMIGIANA

ITALIANNI'S FRITTI



House Specialty

SALAD

Insalate



ITALIANNI'S SALAD

Mixed greens, cucumber, alfalfa, grapes, walnuts, avocado, smoked bacon, balsamic gloss sauce, Italian vinaigrette dressing 595 / 795

BEETROOT PECORINO

Beetroot, mandarin orange, corn, pecorino, almond, mango vinagrette 465 / 695

FOUR SEASONS

Romaine, red cabbage, tomatoes, green apples, peach, dried berries, grapes, walnuts, crispy honey shrimps, honey mustard dressing 465 / 695

SICILIAN SALAD

BEETROOT PECORINO

FOUR SEASONS



House Specialty

* AVAILABLE IN SELECT BRANCHES

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CAESAR SALAD
Romaine, focaccia croutons, parmesan,
caesar dressing 395 / 595
Add chicken or bacon + 110

SHRIMP POMELO
Romaine, lolorosa, arugula, pomelo, mandarin
orange, shrimps, walnuts, parmesan cheese,
honey balsamic dressing 475 / 695

 **SICILIAN SALAD**
Romaine, red cabbage, mangoes, red grapes,
walnuts, tomatoes, focaccia, croutons,
creamy anchovy dressing 595 / 795
Add chicken or bacon + 110

SOUP

Zuppe

MINESTRONE SOUP
Basil, pesto, maccheroni pasta,
grated parmesan cheese 240

CLAM CHOWDER
Creamy soup with potatoes, carrots
and fresh clams 240

CLAM
CHOWDER

SHRIMP POMELO

MINESTRONE
SOUP

CAESAR SALAD

QUATTRO STAGGIONI!



PRICES ARE VAT INCLUSIVE AND SUBJECT TO 10% SERVICE CHARGE

PIZZA

Hand-Crafted

HONEY GARLIC SNOWFLAKES

Freshly made pizza dough topped with creamy gorgonzola béchamel sauce, garlic confit, mozzarella, parmesan, pineapple bits, and shrimp 595

PEPPERONI

Pepperoni, white onions, mozzarella, fontina, arugula 695

TROPICALE

Bacon, pine ham, pineapple, mozzarella, manchego 695



MARGHERITA

Tomatoes, basil, mozzarella, smoked scamorza, smoked gouda, parmesan 695

QUATTRO FORMAGGI

Mozzarella, gorgonzola, taleggio, smoked gouda, parmesan-asiago cream 745

HONEY GARLIC SNOWFLAKES

PEPPERONI

MARGHERITA

QUATTRO FORMAGGI

QUATTRO CARNE

Pepperoni, bacon, Italian sausage, prosciutto, mozzarella 795

SPINACH & CREAM CHEESE

Made from scratch pizza dough topped with alfredo sauce, mozzarella, gouda, sauteed spinach, chunks of cream cheese, and grated parmesan cheese 795

TRUFFLE AND MUSHROOM

Shiitake mushroom, truffle cream, mozzarella, tartufo cheese , parmesan 845



QUATTRO STAGIONI

Pepperoni, mushroom and artichokes, shrimps and black olives, quattro formaggi 845

QUATTRO CARNE

SPINACH & CREAM CHEESE

TRUFFLE AND MUSHROOM PIZZA

 House Specialty

PRICES ARE VAT INCLUSIVE AND SUBJECT TO 10% SERVICE CHARGE

PIZZA ENORME

16-inch pizza | 16 party cut size
Great for sharing!

QUATTRO STAGGIONI GRANDE
Pepperoni, mushroom and artichokes,
shrimps and black olives, quattro formaggi 1,495

PIZZA DUE
Choice of 2 Flavors in 1 Pizza:
Pepperoni, truffle mushroom, tropicale,
quattro formaggi, Garlic Snowflakes
1,350



PIZZA DUE



QUATTRO STAGGIONI
GRANDE

SEAFOOD CIOPPINO



PRICES ARE VAT INCLUSIVE AND SUBJECT TO 10% SERVICE CHARGE

PASTA

Meat

 **SPAGHETTI AND MEATBALLS**
Italianni's famous huge homemade
meatballs, marinara sauce 485 / 725 / 995

CHICKEN PICATTA
Angel hair, chicken breast, capers, butter,
lemon, olive oil 495 / 845

CHICKEN PARMIGIANA
Spaghetti, parmesan crusted chicken,
mozzarella, marinara
495 / 795 / 1,095

 **TRUFFLE CHICKEN AND MUSHROOM**
Fettuccine, creamy truffle sauce,
grilled chicken 545 / 795 / 1,095

SPAGHETTI
AND MEATBALLS



TRUFFLE CHICKEN
AND MUSHROOM



CHICKEN PARMIGIANA



CHICKEN PICATTA



 House Specialty

PASTA

Meat

PESTO RIGATONI

Bacon, parmesan cheese, pesto
425 / 575 / 725

FOUR CHEESE RIGATONI

Bacon, gorgonzola, tallegio,
gouda, mozzarella, parmesan
445 / 625 / 775

CASARECCE AMATRICIANA

Al dente casarecce pasta with a spicy classic, with
Italian sausage, red bell pepper, chili flakes and a
savory meat ragu topped with pecorino cheese
395 / 575 / 725

PESTO RIGATONI



CASARECCE
AMATRICIANA



FOUR CHEESE
RIGATONI



PRICES ARE VAT INCLUSIVE AND SUBJECT TO 10% SERVICE CHARGE

PASTA

Seafood

 **SHRIMP AND BASIL AGLIO OLIO**
Spaghetti, olive oil, garlic, basil,
shrimps, chili flakes 395 / 575 / 775

  **SHRIMP FRA DIABLO**
Fettuccine, shrimps, tomato cream
sauce, garlic, chili flakes, spinach,
asparagus 495 / 725 / 950

  **SPAGHETTI VONGOLE**
Fresh clams, olive oil, garlic, tomatoes,
white wine, chili flakes 445 / 645 / 845

  **SEAFOOD CIOPPINO**
Spaghetti, mussels, shrimps, clams,
calamari, white wine, chili flakes,
marinara 485 / 725 / 950

CREAMY PESTO SALMON
Spaghetti, salmon, tomatoes,
parmesan, pesto cream
475 / 725 / 950

SHRIMP AND BASIL
AGLIO OLIO



SHRIMP FRA DIABLO



SPAGHETTI VONGOLE



CREAMY PESTO SALMON



 House Specialty

 Spicy

* AVAILABLE IN SELECT BRANCHES

PASTA

Classic

ANGEL HAIR POMODORO
Tomatoes, garlic, basil 325 / 495 / 650

SPAGHETTI ALFREDO
Parmesan cream sauce
365 / 565 / 775

 LASAGNA
Layers of lasagna sheets, meat ragu,
béchamel, mozzarella, cheddar
395 / 695 / 895

PENNE ARRABBIATA
Penne pasta in spicy peppered vodka
sauce with mushrooms and tomatoes
395 / 575 / 725

 CARBONARA CLASSICO
Bucatini, smoked bacon, pecorino,
parmesan cream sauce 475 / 695 / 895

  BAKED ZITI
Penne, meat ragu, mozzarella,
parmesan, pesto sauce
475 / 725 / 950

BAKED ZITI

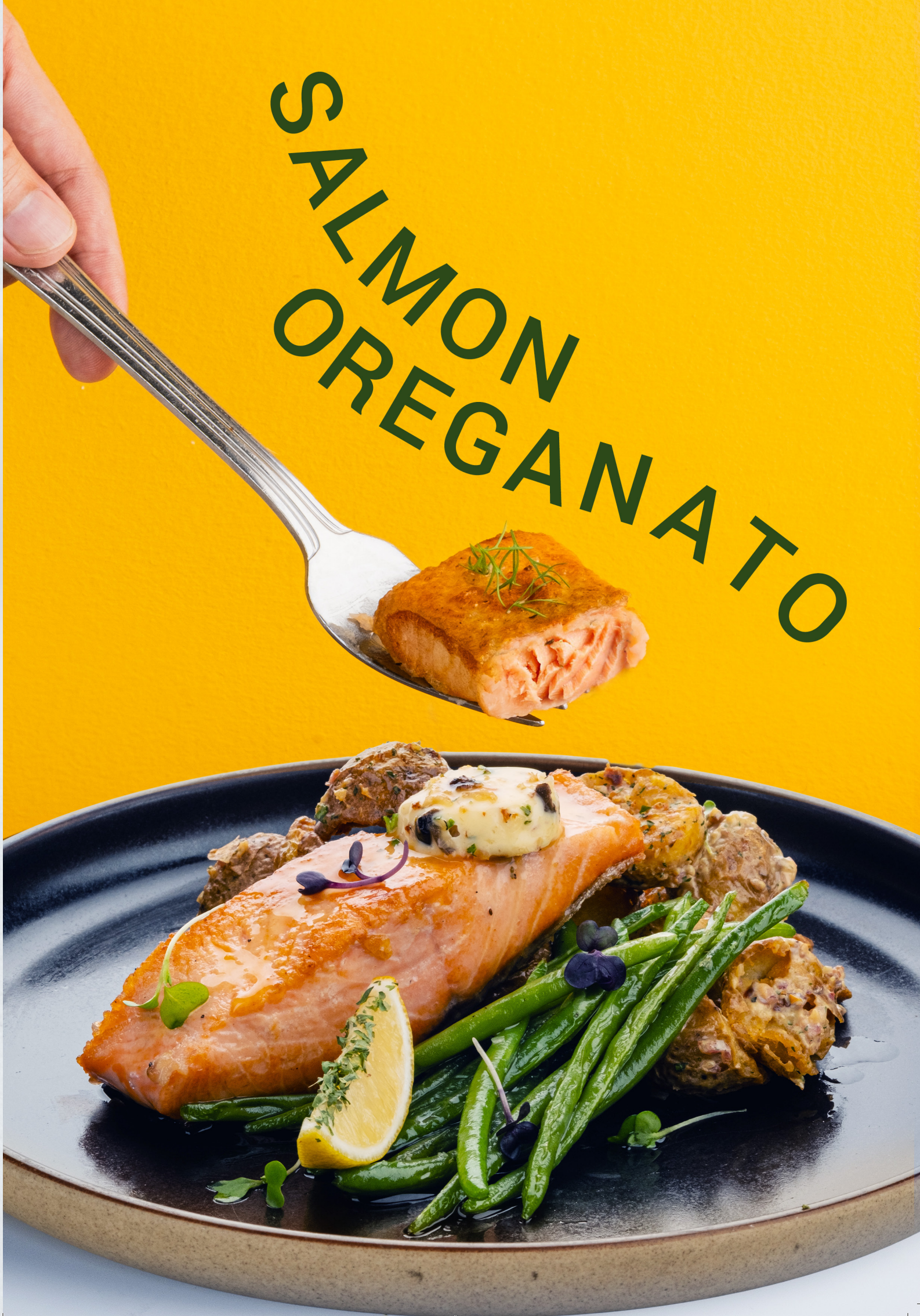
LASAGNA

ANGEL HAIR
POMODORO

 House Specialty
 Spicy

PRICES ARE VAT INCLUSIVE AND SUBJECT TO 10% SERVICE CHARGE

SALMON OREGANATO



MAINS

Piatto Principale

 **PARMESAN CRUSTED FISH FILLET**
White fish fillet with parmesan cheese
breading, mashed potatoes, seasonal mixed
vegetables, caper cream sauce 595 / 795

 **SEAFOOD STEW**
Shrimps, calamari, clams, white fish,
chilean mussels, marinara seafood stock 795

 **SALMON OREGANATO**
Salmon fillet, marbled potatoes,
vegetables 945

STEAMED HALIBUT PACKET*
With potatoes, bell pepper, zucchini,
olives, capers, eggplant, seafood broth.
Served with angel hair 795 / 1,395

SEAFOOD
STEW

PARMESAN CRUSTED
FISH FILLET

STEAMED
HALIBUT PACKET

 House Specialty

* AVAILABLE IN SELECT BRANCHES

PRICES ARE VAT INCLUSIVE AND SUBJECT TO 10% SERVICE CHARGE

 **GRILLED PORK CHOP AU POIVRE**
Pepper crusted pork chops, marbled potatoes, carrots, crispy-fried spinach, shiitake mushrooms, marsala wine, rice
1pc 595 / 2pcs 995

 **CHICKEN MILANESE**
Grilled chicken breasts, spinach gorgonzola cream sauce, tomato balsamic relish 695

CHICKEN CACCIATORE
Roasted chicken, onions, bell peppers, mushrooms, red wine, marinara sauce 795

  **CHICKEN ITALIANNI'S**
White wine, Italian sausage, white onions, red bell pepper, marbled potatoes 895

CRISPY PORK RIBS
Deep fried pork ribs marinated in Italian spices, garlic rice, mixed seasonal vegetables, garlic vinegar 795



 House Specialty
 Spicy

CHICKEN MILANESE

MAINS

Piatto Principale

HERB ROASTED CHICKEN

Italian herbs, mixed seasonal vegetables, garlic rice
Half 845 / Whole 1,595

BRAISED BEEF OSSO BUCCO*

Braised beef in tomato and mirepoix with Spaghetti Aglio Olio 1,295

FESTA DELLA CARNE | ALL MEAT PLATTER

good for 3-4 persons
Herb roasted chicken, baby back ribs, crispy pork ribs, garlic rice, mixed seasonal vegetables 2,195



FESTA DELLA CARNE

HERB ROASTED CHICKEN

BRAISED BEEF OSSO BUCCO

PRICES ARE VAT INCLUSIVE AND SUBJECT TO 10% SERVICE CHARGE

BABY BACK RIBS

Slow cooked pork ribs, garlic rice,
mixed seasonal vegetables

6 bones 1,145

8 bones 1,395



USDA RIBEYE (12 OZ)

Fine-grained with generous marbling.
au jus sauce, mashed potato
and mixed seasonal vegetables 2,795



PREMIUM SIDES

					
Mixed Seasonal Vegetables 165	Marble Potato with Yogurt Cream 145	Marbled Potato with Ital Seasoning 125	Sautéed Lentils 125	Sautéed Broccoli 245	Eggplant Parmigiana (2pcs) 185

STARTS AT
1495
SAVE UP TO 40%

B.T.S.

BISTRO TO SHARE

• 1 STARTER + 3 ENTRÉES •

GOOD FOR 3-4 PERSONS



STARTER

Choose 1

- Four Season Salad (regular)
- Caesar Salad (regular)
- Sicilian Salad (regular)
- Eggplant Parmigiana (5pcs)
- Italian Truffle Chips +90
- Spinach and Artichoke Formaggio +90

ENTRÉES

Choose 3

- Quattro Formaggi
- Honey Garlic Snowflakes
- Quattro Carne
- Baked Ziti (small)
- Shrimp & Basil Aglio Olio (small)
- Herb Roasted Chicken (half) +180
- Parmesan Crusted Fish Fillet (to share) +180

Valid for dine-in only.
Not Valid with other discounts including BFF.
DTI Fair Trade Permit No. FTEB-226079 Series of 2025



STARTS AT **P385** ALL DAY

BEVERAGE + STARTER + ENTRÉE

Choose a Starter

- Pizzeta (Pepperoni)
- Pumpkin Soup
- House Salad (Italian Vinaigrette) +75
- House Salad (Caesar Dressing) +75

Choose an Entrée

- Spaghetti Pesto (Small)
- Penne Arrabiata (Small)
- Herb Chicken Quarter with Rice +150
- Chicken Milanese with Rice +185
- Grilled Porkchop Au Poivre (1pc) +185

Choose a Beverage

- Iced Tea
- Dalandan
- Frozen Margarita +95

Valid for dine-in only.
Not Valid with other discounts including BFF.
DTI Fair Trade Permit No. FTEB-226082 Series of 2025



BLUEBERRY MANGO CHEESECAKE

PRICES ARE VAT INCLUSIVE AND SUBJECT TO 10% SERVICE CHARGE

DESSERT

Dolce

DOUBLE ESPRESSO*
Chocolate coffee mousse with confectioner sugar 145

SALTED CARAMEL BELLE CAKE*
Moist cake, salted caramel filling, sea salt 245

CLASSIC CHOCOLATE*
Dense, moist, and infused with intense chocolate flavor 245

BERRY BLISS CHIFFON*
Layered sponge chiffon with sweet strawberry filling, covered with whipped cream. 265

BLUEBERRY MANGO CHEESECAKE
Blueberry and mango purée 480

UBE AND LANGKA SYMPHONY*
Purple yam and jackfruit cake flavors 245

SALTED
CARAMEL
BELLE CAKE



CLASSIC
CHOCOLATE



BERRY BLISS
CHIFFON



UBE AND LANGKA
SYMPHONY



DOUBLE
ESPRESSO



 House Specialty

* AVAILABLE IN SELECT BRANCHES
PRICES ARE VAT INCLUSIVE AND SUBJECT TO 10% SERVICE CHARGE

MANGO CHIFFON DELIGHT*
Layered sponge chiffon with sweet mango filling, covered with whipped cream. 265

PANNA COTTA
Classic Italian custard, choice of mango or honey sauce, roasted walnuts 295

 **TARTUFO**
Three layered chocolate cake with dark and white chocolate mousse, fudgy frosting, anglaise sauce, strawberry amaretto 480

TIRAMISU
Classic Italian dessert, mascarpone, coffee, kahlua 485

MANGO CHIFFON DELIGHT



TIRAMISU



TARTUFO



PANNA COTTA



BAMBINO

comes with chocolate ice cream

For kids
12 years and below

CREATE YOUR OWN PIZZA 265
KIDS SPAGHETTI 295

CHICKEN FINGERS 295
PASTA AND CHICKEN FINGERS 395

PASTA AND
CHICKEN FINGERS



CREATE YOUR
OWN PIZZA



COMPLIMENTARY
ICE CREAM

BRING HOME Italianni's WITH YOU

To Go

Appetizer

A GREAT START TO A MEAL

Italian Truffle Chips	895
Spinach & Artichoke Formaggio	1,195
Italianni's Fritti	1,050

Salad

FRESH SALADS EVERYDAY

Caesar Salad	945
Sicilian Salad	1,380

Pasta

FRESH. AL DENTE

Angel Hair Pomodoro	1,250
Spaghetti Carbonara	1,795
Spaghetti & Meatballs	1,945
Seafood Cioppino	1,895
Lasagna	2,695

Classic Favorites

CLASSIC ITALIAN FAVORITES

Parmesan Crusted Fish Fillet	1,545
Herb Roasted Chicken	1,645
Chicken Italianni's	1,775
Chicken Milanese	1,995
Chicken Parmigiana	2,185
Grilled Porkchop Au Poivre	2,950



Your favorite Italianni's dishes in abbondanza portions for 4 to 6 persons.

SUBJECT TO 5% PACKAGING CHARGE.

www.italiannis.com.ph

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