

Menu



beer

- * San Miguel Light *Php 75.00
- * San Miguel Pale Pilsen *Php 80.00
- * San Miguel Apple * Php 75.00
- * San Miguel Lemon *Php 75.00
- * San Miguel Premium * Php 85.00

wine

WHITE WINE

- * Three Wishes (Chardonnay) *Php 1200.00
- * Vito Italia (Chardonnay) * Php 950.00

RED WINE

- * Rossi Toscana * Php 1075.00
- * Heron Montepulciano *Php 1000.00
- * Vito Italia Rose *Php 950.00
- * Three Wishes (Cabernet Sauvignon) *Php 1200.00

Menu

beverage

COFFEE (HOT)

- * CAFE AMERICANO * Php 110.00
- * CAFE LATTE* Php 130.00
- * CAFE CAPPUCCINO * Php 125.00

(MOCHAS AND SPECIAL)

- * CAFE MOCHA *Php 110.00
- * CARAMEL MOCHA * Php 110.00
- * HAZELNUT CAFE MOCHA * Php 110.00

(COFFEE ON ICE)

- * ICED CAFE AMERICANO *Php 110.00
- * ICED CAFE LATTE *Php 120.00
- * ICED CAFE MOCHA* Php 120.00
- * ICED CARAMEL MOCHA * Php 120.00
- * ICED HAZELNUT LATTE *Php 125.00

COOLERS

- *CUCUMBER SHAKE/JUICE* Php 115.00
- *CALAMANSI SHAKE/JUICE*Php 100.00
- *LYCHEE SHAKE/JUICE* Php 110.00
- *MANGO SHAKE/JUICE* Php 125.00
- *HOUSE ICED TEA* Php 110.00

- * COKE REGULAR 330ml *Php 65.00
- * COKE LIGHT 330ml *Php 65.00
- * COKE ZERO 330ml *Php 65.00
- * SPRITE REGULAR 330ml * Php 65.00
- * ROYAL REGULAR 330ml * Php 65.00

ADD ONS/ SIDE DISHES

- * PLAIN RICE * Php 45.00
- * HERB RICE *Php 55.00
- * GARLIC RICE * Php 55.00
- * MARBLED POTATO *Php 80.00
- * MASHED POTATO *Php 45.00

Menu



appetizer

(COLD)

- * **MIXED COLD CUTS PLATTERS ***Php 399.00
A Platter of Italian cured meats, seasonal fruits and cheeses
- * **FRESH TOMATO SALSA *** Php 110.00
Fresh tomato served with toasted bread on the side
- * **HOME MADE CHICKEN LIVER PATE *** Php 140.00
Served with toasted bread on the side

(HOT)

- * **SPINACH AND ARTICHOKE DIP ***Php 190.00
Oven baked creamy spinach and artichoke served with toasted bread on the side
- * **CHILI LIME SHRIMP GUACAMOLE CUPS ***Php 215.00
Oven baked shrimp bedded in homemade guacamole in crispy cups
- * **CHEESE STUFFED ANELLO DICIPOLLA ***Php 175.00
Onion rings stuffed with cheese served with side salad and garlic mayo dip
- * **BUFFALO WINGS ALA MARITA *** Php 260.00
Traditional Buffalo wings served with side salad and ranch dressing dip
- * **HOME MADE TRUFFLE POTATO FRITTERS *** Php 149.00
Deep fried thinly sliced potato drizzled with truffle oil served with homemade truffle mayo dip

salad

- * **CAESAR SALAD ***Php 230.00
Mix romaine and ice berg lettuce tossed with Caesar dressing with croutons, crispy bacon and shave parmesan cheese on top
- * **CHEF'S SALAD ALA' MARITA ***Php 245.00
Mix greens and arugula lettuce tossed with balsamic dressing topped with candied walnut, shaved apple and parmesan cheese
- * **MACEDOINE SALAD ***Php 195.00
Mix lettuce tossed with strawberry balsamic dressing topped with seasonal fresh fruits
- * **SICILIAN SALAD *** Php 260.00
Mix green lettuce tossed with yogurt dressing topped with grilled chicken, cherry tomato, grapes, candied walnut and shave parmesan cheese.
- * **WALDORF SALAD ***Php 245.00
Mix of lettuce, apple, candied walnuts, grapes and celery tossed with homemade mayo dressing

Menu

pizza

- * 3 CHEESE PIZZA * Php 379.00
Mozzarella, gorgonzola, fontal cheese
- * MARGHERITA *Php 185.00
Tomato, cheese, basil
- * GAMBERI AL PESTO *Php 245.00
Spicy gamberi , cherry tomato drizzled with pesto sauce
- * PROSCIUTTO ARUGULA * Php 285.00
Cured meat, arugula leaves with shaved parmesan drizzled with olive oil
- * PEPPERONI WITH GARLIC *Php 220.00
Pepperoni and fresh garlic
- * PHILLY CHEESE STEAK PIZZA * Php 320.00
Cheese sauce topped with grill Angus beef, onion and bell pepper
- * CHEF'S CHOICE PIZZA *Php 390.00
Pizza of your choice
(You can choose four (4) toppings)

pasta

- * CHEF'S HOME MADE RAVIOLLI PARMAGIANA * Php 265.00
Fresh pasta stuffed with mozzarella, eggplant, and basil with cherry tomato sauce
- * SPAGHETTI AL' PESTO *Php 189.00
Spaghetti pasta mixed with pesto sauce topped with parmesan cheese
- * LINGUINI ALA CARBONARA * Php 199.00
Linguini pasta cooked the classic Italian way topped
with crispy bacon and parmesan cheese
- * PALABOK ALA MARITA CAPELLI DE ANGELO * Php 185.00
Angel hair pasta tossed with prawn, bacon, sundried tomato and salted egg.
- * LASAGNA BOLOGNESE * Php 195.00
Fresh pasta layered with Bolognese and béchamel sauce topped
with tomato sauce and parmesan cheese.
- * CHEF'S HOME MADE POTATO GNOCCHI * Php 199.00
Fresh potato pasta with creamy cheese sauce topped with parmesan flakes and parsley
- * PENNE ARABIATA WITH GRILLED CHICKEN * Php 239.00
Penne pasta tossed with homemade spicy tomato sauce topped
with grilled chicken breast
- * HOME MADE TAGLIATELLE ALA' BOLOGNESE * Php 225.00
Fresh pasta tossed with homemade Bolognese sauce topped with parmesan cheese
- * SPAGHETTI GAMBERI * Php 185.00
Spaghetti pasta tossed with prawns and lemon cello sauce topped
with diced tomato and lemon zest

Menu

soup

- * CREAM OF MUSHROOMS * Php 210.00
Fresh button and shitake mushrooms with cream, topped with parsley and drizzled with truffle oil
- * ROASTED PUMPKIN * Php 175.00
Oven baked pumpkin glazed with honey, cinnamon topped with roasted pumpkin seed
- * SPINACH SOUP *Php 110.00
Sautéed potato and fresh baby spinach and blended, topped with cream
- * CHEF'S SOUP OF THE DAY * Php 120.00
(Available every weekend)

main course

FISH & SEAFOOD

- *SALMON AND ALMOND *Php 569.00
Oven baked salmon fillet coated with almond flakes bedded with marble potato and sautéed vegetables with roasted pepper coulis
- *TILAPIA PAPILOTE *Php 250.00
Tilapia fillet bedded with thinly sliced vegetables with olives and lemon wrapped in baking paper served with herb rice.
- * TUNA DEL PRINCIPE *Php 395.00
Pan seared tuna loin rolled in black and white sesame seed bedded with mashed potato and sautéed vegetables topped with candied ginger and drizzled with ponzu sauce
- * SHRIMP THERMIDOR * Php 495.00
Pan seared shrimp cooked with cream sauce and topped with cheese. Bedded in French beans and served with white rice.

MEAT & POULTRY

- * CONFED CHICKEN *Php 275.00
Deboned chicken rolled with herbs and spices bedded with mashed potato topped with mushroom sauce with salad on the side
- * ROASTED CORNISHEN * Php 320.00
Pan seared half chicken rubbed with all spice served with mashed potato, side salad and demiglace
- * OSSOBUCO ALA' MILANESE * Php 525.00
Beef shanks braised with vegetables and wine served with mashed potato
- * SLOW COOKED ROAST PORK * Php 320.00
Oven baked pork belly seasoned with spices and served with marbled potato, side salad and gravy

Menu

al fresco menu

- * **NACHOS** * Php 149.00
Chips topped with cheese serve with three (3) sauces: Guacamole, Cheese sauce, Tomato salsa
- * **FISH & CHIPS** * Php 190.00
Deep fried cream dory finger, coated with batter mix, served with fries and tartar sauce
- * **CALAMARI** * Php 260.00
Deep fried squid rings served with tartar sauce
- * **FRIES** *Php 145.00
Deep fried potato served with ketchup and garlic mayo
- * **SHRIMP TEMPURA** * Php 255.00
Deep fried shrimp coated with batter mix, with tempura sauce on the side
- * **CHEESE STICKS** * Php 170.00
Deep fried cheese, coated with batter mix served with cocktail sauce
- * **HOTDOG POP** *Php 150.00
Deep fried hotdog coated with batter mix, served with cocktail sauce
- * **PORK KEBAB** * Php 195.00
Grill pork skewer with bell pepper and onion with side salad and garlic mayo sauce
- * **CHICKEN KEBAB*** Php 165.00
Grill chicken skewer with bell pepper and onion with side salad and garlic mayo sauce
- * **QUESADILLA** *Php 170.00
Flour tortilla, chicken, cheese and special sauce served with homemade tomato salsa

desserts

- * **PANNA COTTA** *Php 130.00
Vanilla infused Italian dessert made with cream, served with mango puree
- * **CRÈME BRULEE** *Php 105.00
Custard topped with caramelized sugar

CAKES

- * **BLUEBERRY CHEESECAKE** * Php 145.00
- * **RED VELVET CAKE** * Php 125.00
- * **CHOCOLATE MOUSSE CAKE** * Php 130.00
- * **CHOCOLATE CAKE ALA MARITA** *Php 130.00
- * **CHOCOLATE DREAM CAKE** * Php 135.00
- * **CHOCOLATE LAVA CAKE** *Php 165.00
- * **GRANDMAS CHOCOLATE CAKE** * Php 135.00
- * **DARK MOCHA SANSRIVAL** * Php 140.00
- * **WHITE CHOCOLATE SANSRIVAL** * Php 140.00
- * **NEW YORK CHEESECAKE** *Php 170.00
- * **OREO CHEESECAKE** * Php 140.00
- * **CLASSIC SANSRIVAL** *Php 135.00
- * **CHOCOLATE DOME CAKE** * Php 135.00

Menu

other favorites

FILIPINO CUISINE

- * KARE - KARE * Php 359.00
Beef meat with peanut sauce and steamed vegetables on top served with bagoong
- * BEEF CALDERETA * Php 320.00
Beef ribs with spicy tomato sauce and fried potatoes on top
- * PORK SISIG *Php 195.00
Pork meat sliced into small pieces with onions and chili
- * CRISPY PATA * Php 650.00
Deep fried pork leg topped with onion served with soy sauce
- * PAELLA * (regular/family).Php 385.00/767.00
Chicken, seafood, vegetable, saffron, arborio rice
- * PORK SINIGANG * Php 285.00
Pork belly with tamarind soup with vegetables on top
- * LECHON KAWALI *Php 315.00
Deep fried pork belly served with lechon sauce
- * BEEF SALPICAO * Php 269.00
Beef cubes marinated in garlic and soy sauce then sautéed in butter
- * TUNA SALPICAO * Php 305.00
Tuna cubes marinated in garlic and soy sauce then sautéed in butter

sandwich

- * BEEF SLIDERS *Php 230.00
Grilled homemade beef patty topped with caramelized onion, tomato, lettuce served with fries on the side
- * CLASSIC CLUB SANDWICH ALA MARITA * Php 220.00
Grilled chicken breast, pork bacon, egg, lettuce and tomato with cocktail sauce served with fries on the side
- * PESTO PANINI *Php 245.00
Grilled chicken breast, mozzarella, tomato with pesto sauce served with fries on the side