Welcome to Trattoria ALTROV'É

Traditionally, trattoria has been owned by families using recipes and cooking skills inherited from the old country and served with warm-hearted hospitality. Trattoria has become synonymous with warm friendly atmosphere which aims to please the guests and make them feel right at home. At Trattoria Altrov'é, we believe in making our guests feel like they are in a different place.

Specialty - Firewood Brick Oven Pizza

*Our authentic pizza is crafted in the tradition of **Naples, Italy**. The birthplace of pizza. We adhere to the standards set forth by the desire of our valued guests. We are using fresh ingredients and cook in our brick oven to intense heat, locking in the freshness and enhancing the natural flavours of everything in our pizza. We also use imported Italian Mozzarella cheese; our sauce is created with Italian tomatoes and our freshly prepared hand tossed dough creates the authentic thin crust that mad **Neapolitan** pizza famous.*

Pasta

Pasta is the hallmark of Italian cooking and we take pride in making our pasta dishes with care. Our pasta are all imported from Italy, cooked in the Italian was - al dente. Our Chef makes the sauces from scratch, with fresh herbs and olive oil then slowly simmer them in small batches, every order...

Reminder...

Avoid surfing, playing gadgets or long phone conversations on the table. Please enjoy the food and make good conversation with your friends, family or loved ones; it makes your dining more memorable.
We keep the standard of authentic Italian cooking strictly no MSG or any food enhancers. If you feel bland withthe food, kindly call the attention of our server to give you a tastier meal.

Barefoot is an old Filipino tradition to avoid bad germs from outside and keeping the hom clean.

Food Allergen Warning

Our food may have come in contact with common allergens, including peanuts, tree nuts, milk, eggs, soy, wheat, fish, and shellfish. Please inform our staff of any allergies or dietary restrictions

For any concerns, please feel free to speak with one of our staff or to a Duty Manager, You may also contact us at altrove.operationsmanager@gmail.com ; altrove.ph@gmail.com

Insalata
Green Salad
Picollo P340 Grande P600

Home-made Dressing Choices



Sour cravings

- **Classic Italian vinaigrette**: *balsamic vinegar & extra-virgin olive oil*
- **Classic Greek Dressing**: *fresh lemon juice, olive oil and garlic.*



Sweet & tangy

- **Manila Mango Sarsa:** *fresh mango puree, olive oil, mustard and mayonnaise.*
- **Thousand Island:** *fresh pineapple, sweet pickles, mayonnaise and catchup.*



Bold & creamy

- **Caesar**: *Home-made mayonnaise, anchovies, mustard, garlic and extra virgin olive oil*

add ons:
Choose one (1)

Chicken Breast
Shrimp
Bacon

choose three (3)
tomato
cucumber
croutons
grapes/mango/pineapple
walnuts
corn



Trattoria
ALTROV'É
AUTHENTIC ITALIAN DINING EXPERIENCE

Prices are subject to an additional 10% service charge.
Prices are OPENING SPECIAL RATE. VAT Exclusive
Note: Add P60 only for take away packaging

Head Cook & Managers Copy
Green Salad
Picollo P340 (40grms) Grande P600 (100grms)

Home-made Dressing Choices



Sour cravings

- **Classic Italian vinaigrette**; *balsamic vinegar & extra-virgin olive oil*
- **Classic Greek Dressing**; *fresh lemon juice, olive oil and garlic.*



Sweet & tangy

- **Manila Mango Sarsa:** *fresh mango puree, olive oil, mustard and mayonnaise.*
- **Thousand Island:** *fresh pineapple, sweet pickles, mayonnaise and catchup.*



Bold & creamy

- **Caesar**: *Home-made mayonnaise, anchovies, mustard, garlic and extra virgin olive oil*

Add: bread 1 slice
Grande 2 slice

add ons:
Choose one (1)

Chicken Breast Single 20g Grande 40g
Shrimp S 2pcs Med/Large Gran 5pcsM/L
Bacon S 3pcs G 5pcs (whole crispy strip)

choose three (3)
tomato S Half. G 1 Whole
Onion 3 slices
cucumber Dice S 6pcs. G 12 pcs
croutons S 5pcs Grande 10 pcs
grapes/mango/pineapple 6pcs 12 pcs dice cut
walnuts s4 g8
corn s half spoon g full spoon



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Head Cook & Managers Copy
Green Salad
Picollo P340 (40grms) Grande P600 (100grms)

Home-made Dressing Choices



Sour cravings

- **Classic Italian vinaigrette**; *balsamic vinegar & extra-virgin olive oil*
- **Classic Greek Dressing**; *fresh lemon juice, olive oil and garlic.*



Sweet & tangy

- **Manila Mango Sarsa:** *fresh mango puree, olive oil, mustard and mayonnaise.*
- **Thousand Island:** *fresh pineapple, sweet pickles, mayonnaise and catchup.*



Bold & creamy

- **Caesar**: *Home-made mayonnaise, anchovies, mustard, garlic and extra virgin olive oil*

Add: bread 1 slice
Grande 2 slice

add ons:
Choices with fee

Chicken Breast 60grms P120
Shrimp 100grms P200
Bacon S 3pcs P120

choose 3 for free
tomato S Half. G 1 Whole
Onion 3 slices
cucumber Dice S 6pcs. G 12 pcs
croutons S 5pcs Grande 10 pcs
grapes/mango/pineapple 6pcs 12 pcs dice cut
walnuts s4 g8
corn s half spoon g full spoon



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ANTIPASTI

Formagi fuso P310
Flaming hot mozzarella cheese served with toasted baguette slices.
Choices: ***Pink or Green pesto Mozzarella or Four cheese.***

Pomodori P220
Fresh tomatoes topped with melted mozzarella cheese; Seared in extra virgin olive oil, with garlic and basil.

Carpaccio di Manzo P315
Wafer-thin slice of raw tenderloin beef, drizzled with extra virgin olive oil; made flavorful by freshly ground black pepper, arugula, lemon juice, and freshly shaved parmesan cheese.

Limoncello di Gamberi P380
Limoncello (liqueur) shrimp cocktail salad on top of fresh lettuce and bread

Bruschetta P350
Italian sausage in traditional tomato base sauce, serves on fresh toast bread.

Prosciutto Crudo e Formaggio P1,100
Platter of Parma-ham, nuts, fruits, cheese, pink and green pesto, serves with fresh bread,

Italian nachos P350
Corn chips with ragu bolognese, fresh tomato, onion, olives and creamy white sauce and cheese.



Zuppe

Crema di Succa P280
A delicious thick and creamy soup made with real squash and potato with fresh cream & croutons.

Crema di Porcini e Tartufo Nero P320
A rich and filling mushroom soup with both wild and porcini mushrooms, serves with bread.

Zuppa del Giorno P300
Soup of the day.

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ANTIPASTI

Formagi fuso P310 P372
Flaming hot mozzarella cheese served with toasted baguette slices.
Choices: ***Pink or Green pesto Mozzarella or Four cheese.***

Pomodori P220 P264
Fresh tomatoes topped with melted mozzarella cheese; Seared in extra virgin olive oil, with garlic and basil.

Carpaccio di Manzo P315 P378
Wafer-thin slice of raw tenderloin beef, drizzled with extra virgin olive oil; made flavorful by freshly ground black pepper, arugula, lemon juice, and freshly shaved parmesan cheese.

Limoncello di Gamberi P380 P430
Limoncello (liqueur) shrimp cocktail salad on top of fresh lettuce and bread

Bruschetta P350
Italian sausage in traditional tomato base sauce, serves on fresh toast bread.

Prosciutto Crudo e Formaggio P1,100
Platter of Parma-ham, nuts, fruits, cheese, pink and green pesto, serves with fresh bread,

Italian nachos P350 P420
Corn chips with ragu bolognese, fresh tomato, onion, olives and creamy white sauce and cheese.



Zuppe

Crema di Succa P280 P336
A delicious thick and creamy soup made with real squash and potato with fresh cream & croutons.

Crema di Porcini e Tartufo Nero P320 P370
A rich and filling mushroom soup with both wild and porcini mushrooms, serves with bread.

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PIZZE

Margherita P420
Crushed tomatoes, mozzarella cheese and fresh basil, simply the best!

Hawaiiana P510
Tropical island specialty, loaded of tomatoes, mozzarella, ham and refreshing pineapples

Pepperoni P510
American's favorite peperoni in crushed tomatoes, mozzarella cheese and dash of oregano

Con prosciutto crudo P695
A mouth watering Parma ham & olives lay on crushed tomatoes & mozzarella cheese

Quattro Stagioni P600
The famous four season: Mushrooms, Artichokes, Ham and Olives

Romana P440
An awakening mix of anchovies, crushed tomatoes, mozzarella cheese and dash of oregano

Panchetta con Tartufo P695
Truffle cream with Bacon, mozzarella cheese & dash of oregano

Con Tonno P575
A healthy satisfying band of tomatoes, mozzarella cheese, Onion, chunks of tuna & grains of corn

Quattro Formaggi P765
The mixture of four delicious Italian cheeses; mozzarella- salt and elastic/ Fontina- young white cheese/ Pecorino- neutralizer goat cheese/ Gorgonzola- classic blue cheese.





Frutti di mare P695
Zesty mix seafood shrimp and squid layer of crushed tomatoes, mozzarella cheese & herbs.

Mediterranea P525
Luscious artichokes, capers and olives in crushed tomatoes, mozzarella cheese & oregano

Hungarian salsiccia P510
Spicy Hungarian sausage in layer of crushed tomatoes, mozzarella cheese & herbs

Pizza Bianca P490
None tomato sauce pizza with bacon, garlic, mozzarella cheese & oregano

Prosciutto Crudo con Tartufo P765
Air-dried Parma ham, wild Italian truffle cream and arugula on top of crushed tomatoes and mozzarella cheese.

Con Funghi P440
Canned mushrooms in crushed tomatoes, mozzarella cheese and dash of oregano

CREATE YOU OWN.

Peperoni P120 Ham P120 Hungarian P120 parma ham P250 bacon P120 tuna P70 corn P40 shrimp P250 squid P250 artichoke P80 olives P50 onion P30 garlic P30 capers P50 truffle cream p250 anchovies P80 sundried tomato P90 pineapple P80 mushroom P100 gorgonzola P250 fontina P200 Pecorino P250 Mozzarella P200 Parmesan P175 Fresh tomato P50

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Primi Piatti



CHOICES OF DRY PASTA





Alla Carbonara P480
The post war classic: bacon, cream and egg yolk

Con Salsiccia della Nonna P480
Italian sausage cooked in grand mother's way

All' Arrabbiata P470
The angry pasta: bacon, chili & paprika

Alla Carsica P470
Carst's style pasta with bacon and richness of thyme

Pomodori Secchi P420
Vegetarian option: sundried tomato & extra virgin oil





Ragu Bolognese P580
Traditional Italian red meat sauce

Gamberi e Olio d' Oliva P580
Olive oil base with shrimps and sundried tomato.

Frutti di Mare Nero P600
a refreshing black pasta hurled in lemon juice, cuttlefish ink, anchovies & fresh tomato

Lasagna P550
tomatoes, ground beef, mozzarella cheese, parmesan cheese.

Parmessan Wheel Pasta

Crema e Fungi P650
Wild porcini mushrooms tossed in white wine and delightful white creamy sauce.

Pollo con Crema di Tartufo P650
Chicken breast fillet in creamy truffle sauce

Pesto alla Genovese P650
Fresh basil, garlic, walnuts, cashew & extra virgin oil



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Secondi Piatti

Risotto

Nero di Seppia con Gamberoni P580

The magical dish of the Adriatic! It has an intense seafood flavor sauce, made from cuttlefish ink, squid, shrimp.

Pollo Crema con Funghi di Tartufo P580

Truffle mushroom with chicken thigh fillet in white creamy sauce.

Carciofi ed Asparagi P580

Artichoke and asparagus with pesto Genovese sauce and fresh shaved parmesan cheese.

Meat Course

Pollo alla Toscana P580

Chicken breast fillet with pomodoro sauce and melted mozzarella on top, serves with rice pilaf or penne pasta..

Coscia di Pollo con Aglio e Rosemarino P580

Chicken thigh steak, serves with pomodoro sauce and rice pilaf or penne pasta.



Bistecca alla Filipino P880 (Fil-Ital fusion)

USDA Ribeye steak in bistek tagalog, serves with rice pilaf or penne pasta

Osso Buco Mechado P1280 (Fil-Ital fusion)

Beef shank, stewed in famous mechado recipe. Serves with rice pilaf or fettuccine pasta.

Bistecca con l'Osso P1,100

Australian marbled rib-eye with redwine sauce, serves with rice pilaf or penne pasta

Specialità dela casa
Premium Steak

Bistecca alla Fiorentina P3,900

The famous Florentine steak, 21 oz., serves with 3 side dishes; rice pilaf, roasted potato and stir-fry vegetable.

Lamb Chops Scottadito P1,820

Grill Lamb chops marinated in olive oil, rosemary and garlic. Serve with 3 side dishes; rice pilaf, roasted potato and srtir-fry vegetable.

Costata di manso P3,760

21 oz. Ribeye steak, serves with 3 side dishes; rice pilaf, roasted potato and stir-fry vegetable.



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CAFFÉ

	HOT	ICED
Espresso	P120	
Doppio	P140	
Lungo	P140	
Cafe Filtro	P130	
Cafe Latte	P150	P160
Cappuccino	P150	P160
Marochino	P160	P170
Hazelnut	P160	P180
Matcha	P160	P180
Spanish Latte	P160	P180
Cappuccino Vienesse	P160	P180
Vanilla Caramel Latte	P160	P180



the art of blend...

TEA

	Hot	Sparkling soda
Fresh Cucumber, Lemon & Moringa (Detox)	P180	P220
Butterfly pea & Lemon	P180	P220
Hibiscus & Wild Berries		P220
Fresh Lemonade Soda		P220
Altrov'e Iced Tea		P220



FRAPPE

Classic Mocha	P200
Nutty Nutella	P220
Vanilla Caramel	P200
White Chocolate Oreo	P220
Strawberries n' Cream	P220

FRUIT SHAKES

Mango	P250
Banana	P250
Grapes	P250
Pineapple	P200

WATER

Distilled, 1 Liter P150
San Pellegrino (Sparkling Mineral Water) 750ml P320
Panna (Italian Mineral Water) 750ml P300

SODA IN CAN

Coke/Zero P90
Sprite P90
Schweppes Tonic Water P120
Schweppes Soda Water P120
Canada Dry Ginger Ale P120

BEER

San Miguel Pilsen P120
San Miguel Light P120
Heineken P180
Budweiser P180
Stella Artois P200

JUICE IN CAN

Pineapple P100 /glass
Mango P100/glass

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WINES

Chile

Casa Lo Matta P1,200/bottle P250/glass
Cabarnet Sauvignon- Red 2021

Casa Lo Matta P1,200/bottle P250/glass
Merlot- Red 2021

Casa Lo Mata P1,200/bottle P250/glass
Sauvignon Blanc-2021

Marques de Casa Concha Carmenere
Chile 2017 **P2,700**

California

Robert Mondavi Pinot Noir P2,362/bottle
California 2021

Woodridge Zinfandel P1,770/bottle
California- Red

Robert Mondavi Merlot P2,300/bottle
California- Red 2021

Beringer Zinfandel P1,459/bottle
California-Ros'e 2020

France

Le rand noir malbec P1,700/bottle
France- Red 2021

Santa Carolina Sauvignon Blanc P1,474
France 2021

Le Grand Noir White Muscato P1,700
France 2021

Moet & Chandon P4,599/bottle
Sparkling Wine

Sonoma Country

Directors Cut Zinfandel P 4,450
Sonoma Country 2018

New Zealand

Matua Sauvignon Blanc P1,700
New Zealand 2021

Italy

Montepulciano d' Abruzzo
P1,400 P290/glass
Italy- Red 2021

Rocca P1,800/bottle
Chianti-Red 2021

Abbazia Ros'e Dulce P1,999/bottle
Sparkling Wine

Zonin Prosecco Cuvee P1,829/bottle
Sparkling Wine

Cinzano Asti Proseeco P1,624/bottle
Sparkling Wine

Cinzano Prosecco P1,719/bottle
Sparkling Wine

Casoni Limoncello P1,480/bottle
Aperativo

Don Lucio Chianti P1700/bottle
Italy- 2020

Australia

Grant Burge P2,200/bottle
Australia- Red 2021

Yellow Tail Pink Muscato P1,454
Australia-Ros'e 2021

Wild Flower Pink Muscato P1,565
Australia-Ros'e 2020

Spain

Muga Rioja P2,400
Spain- White 2021

Antanio Tempranillo P1,299/bottle
Spain-White 2020

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LIQUOR

Brandy	Shot	Bottle
Hennessy XO.		P18,400
Hennessy VS	P400	P5,800
Remy Martin VSOP	P450	P6,300

WHISKEY		
Macallan 12rs	P850	P15,000
Macallan dsoublecask		P13,000
Royal Salute 21yrs		P13,000
J.W. Blue, 750ml		P12,640
J.W. Black 1L		P3,200
J.W Black, 750 ml	P250	P2,800
Glen Fiddich 12yo	P300	P4,150
Glen Fiddich 15yo		P5,700
Glen Fiddich 18yo		P8,700
Chivas Regal 1L	P250	P3,500
Jack Daniel 1L	P250	P3,200
Jim Beam	P200	P2,200
Jameson	P200	P2,300

TEQUILA		
PATRON Anejo Tequilla	P380	P5,500
Patron Repusado		P6,000
Jose Cuervo Silver	P220	P3,000
Jose Cuervo Gold	P210	P2,700

GIN	Shot	Bottle
Hendricks Gin	P320	P3,978
Suntory Roku	P250	P3,200
Bombay Saphire	P220	P2,200

VODKA		
Grey Goose	P350	P4,000
Belvedere Vodka		P4,000
Stolichnaya	P200	P1,800
Skyy	P220	P2,000
Absolute Blue	P200	P1,800
Absolute Citron	P200	P1,700
Absolute Kurant	P200	P1,700
Absolute Lime	P200	P1,700

RUM		
Bacardi Black	P220	P2,000
Bacardi Gold	P220	P2,000
Bacardi Superior	P220	P2,000
Don Papa	P350	P4,000
Capt. Morgan Gold	P200	P1,300

LIQUEUR		
Sambuca	P220	P2,598
Baileys	P200	P1,788
Kahlua	P200	P1,300
Malibu	P250	P3,000
Jaggermeister	P200	P2,000

COCKTAILS P260

Rum
Pinacolada
Daiquiri
Maitai
Mojito Special

Vodka
Cosmopolitan
Vodka Martini
Frozen Blue lemonade
Long Island Tea
Black/White Russian

Wine/brandy
Che Sangria

Liquor
Aperol spritz
Campari spritz
Amaretto sour
Negroni
Amerikano

Tequilla
Margarita frozen/chilled
Mojito
Piñacolada

Gin
Tom Collins
Gin Tonic
Altrove Fave
Dry Martini
Gin Basil Smash
Gin fizz



Whiskey
Whiskey Sour
Classic Manhattan

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LIQUOR

Brandy	Shot	Bottle
Hennessy XO.		P18,400
Hennessy VS	P350	P5,500
Remy Martin VSOP	P450	P6,300

WHISKEY		
Macallan 12rs		P9,000
Macallan dsoublecask		P9,600
Royal Salute 21yrs		P8,900
J.W. Blue, 750ml		P7,640
J.W Black, 1L	P350	P2,700
Glen Fiddich 12yo		P4,150
Glen Fiddich 15yo		P5,700
Glen Fiddich 18yo		P8,700
Chivas Regal		P7,300
Jack Daniel	P350	P2,700
Jim Beam	P350	P2,000
Jameson	P350	P2,000

TEQUILA		
1800 Anejo Tequilla	P250	P3,500
Patron Repusado		P4,000
Jose Cuervo Silver	P180	P1,700
Jose Cuervo Gold	P180	P2,800

GIN	Shot	Bottle
Hendricks Gin	P320	P3,978
Suntory Roku	P350	P3,200
Bombay Saphire	P250	P2,200

VODKA		
Grey Goose	P350	P3,000
Belvedere Vodka		P3,000
Stolichnaya	P200	P1,800
Skyy	P250	P2,000
Absolute Blue	P200	P1,800
Absolute Citron	P200	P1,700
Absolute Kurant	P200	P1,700
Absolute Lime	P200	P1,700

RUM		
Bacardi Black	P200	P2,000
Bacardi Gold	P200	P2,000
Bacardi Superior	P200	P2,000
Don Papa	P380	P4,000
Capt. Morgan Gold	P300	P1,300

LIQUEUR		
Sambuca	P200	P2,598
Baileys	P260	P1,788
Kahlua	P300	P1,300
Malibu	P300	P3,000
Jaggermeister	P300	P2,000

COCKTAILS P260

Rum
Pinacolada
Daiquiri
Maitai
Mojito Special

Vodka
Cosmopolitan
Vodka Martini
Frozen Blue lemonade
Long Island Tea
Black/White Russian

Wine/brandy
Che Sangria

Liquor
Aperol spritz
Campari spritz
Amaretto sour
Negroni
Amerikano

Tequilla
Margarita frozen/chilled
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Gin
Tom Collins
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Dry Martini
Gin Basil Smash
Gin fizz



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Whiskey Sour
Classic Manhattan

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Wine

Wine of the month

(ask our waitstaff for Wine of the month available)

Casa Lo Matta P1,200/bottle
P250/glass
Cabarnet Sauvignon- Red 2021

Casa Lo Matta P1,200/bottle P250/glass
Merlot- Red 2021

Casa Lo Mata P1,200/bottle P250/glass
Sauvignon Blanc-2021

Montepulciano d' Abruzzo
P1,400 P290/glass
Italy- Red 2021

Rocca P1,800/bottle
Chianti-Red 2021

Dolci



Home-made Gelato P250

White or Dark Chocolate Gelato

Cakes

Cake of the week

Apple Tart P180/slice

Zesty tart made of Sable dough , filled with almond frangipane, diced fuji apple in a light pastry cream

Matcha Sesame Cheesecake P200/slice

Layer of almond cake base with white chocolate and sesame crunch and matcha cheesecake.

Chocolate Feuitteline P210/slice

Layer of light chocolate sponge cake, chocolate feuitelline with walnut praline, coated with dark chocolate fudge frosting

Vegan Raw Cake P1,200
Made to order

Guilt-free and delightful cake made of Pistachio, Pecan, Almond, Cashew, Extra Virgin coconut oil, dry cranberries, dates (sweetener) and wild berries puree with gelatine (optional for Non-Vegan)



LIQUOR

	Shot	Bottle
Brandy		
Hennessy VS	P350	P5,500
WHISKEY		
Macallan doublecask		P9,600
TEQUILA		
1800 Anejo Tequilla	P250	P3,500
Jose Cuervo Silver	P180	P1,700
Jose Cuervo Gold	P180	P2,800
GIN		
Hendricks Gin	P320	P3,978
Suntory Roku	P350	P3,200
VODKA		
Grey Goose	P350	P3,000
Skyy	P200	P2,000
Absolute Blue	P250	P1,800

	Shot	Bottle
RUM		
Bacardi Black	P200	P2,000
Bacardi Gold	P200	P2,000
Bacardi Superior	P200	P2,000
Don Papa	P380	P4,000
LIQUEUR		
Sambuca	P200	P2,598
Baileys	P260	P1,788
Kahlua	P300	P1,300
Malibu	P300	P3,000
Jaggermeister	P300	P2,000



COCKTAILS P260

Rum
Pinacolada
Daiquiri
Maitai
Mojito Special

Vodka
Cosmopolitan
Vodka Martini
Frozen Blue lemonade
Long Island Tea
Black/White Russian

Wine/brandy
Che Sangria

Liquor
Aperol spritz
Campari spritz
Amaretto sour
Negroni
Amerikano

Tequilla
Margarita frozen/chilled
Mojito
Piñacolada

Gin
Tom Collins
Gin Tonic
Altrove Fave
Dry Martini
Gin Basil Smash
Gin fizz

Whiskey
Whiskey Sour
Classic Manhattan

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BREAKFAST MENU

(7:00 am - 11:00 am)



Fil-Ital Fusion

Beef Tapa
Served with rice and torta

Cacciatore-Adobo sa Atsuwete P380
Chicken thigh, marinated in Annatto seeds and garlic, served with rice pilaf.

Cacciatore-Adobo sa Tanglad P380
Chicken boiled in lemongrass, soy sauce, vinegar, garlic and herbs, served with rice pilaf.

Bistek Tagalog
USDA Ribeye steak in Bistek Tagalog way, served with rice pilaf.



Western

American Breakfast P380
Five pieces bacon with two eggs and rice pilaf

Italian Omellette P380
Shiritaki rice with bacon, mozzarella and basil wrapped in eggs (low carbs diet)

Chicken Greek Salad P520
Tender and juicy chicken thigh fillet with flavorful Greek salads.

Served with brewed coffee. Add P50 for detox drink.

Sandwich

Served with brewed coffee. Add P50 for detox drink.

Premium Sandwiches

Salsiccia con Mozzarella P350
A slices of kielbasa sausage dressed with pesto rosa sauce and mozzarella on a bed of lettuce sandwiched in toasted rustic bread slice

Prosciutto Crudo con Mozzarella P350
Parma ham sandwich dressed with pesto rosa sauce and mozzarella on a bed of lettuce in toasted rustic bread slice

Panino al Parma Ham P340
Cold sandwich of a creamy omelet with mozzarella cheese, Parma ham dressed with creamy pomodoro sauce on the bed of lettuce and toasted demi baguette

Fritata Tartufo con Dolce Pomodori P275
A fluffy omelet consists of charred bell peppers, onions and truffle paste with mushrooms dressed with pomodoro sauce with a sweet taste of honey in a toasted rustic bread.

Cafe al Pollo Pesto Panini P295
Chicken marinated in pesto sauce with a hint of coffee, grilled to perfection with mozzarella in a ciabatta bread.

Croissant

Bacon Lettuce and Tomato Croissant P240
A classic sandwich of bacon lettuce and tomato in a light buttery Croissant

Ham and Cheese Croissant P245
Sweet smoked ham with a perfectly melted mozzarella with lettuce in a light buttery Croissant

Pain au Chocolat P120
Chocolate filled Croissant.



Prices are VAT Inclusive and subject to 10% Service Charge.
Note: Add P60 only for take away packaging





Trattoria
ALTROV'É
AUTHENTIC ITALIAN DINING EXPERIENCE

BREAKFAST MENU

(7:00 am - 11:00 am)



Fil-Ital Fusion

Osso Buco Mechado P780
Tender, slow-cooked beef shanks in famous Mechado recipe, served with rice pilaf

Cacciatore-Adobo sa Atsuwete P380
Chicken thigh, marinated in Annatto seeds and garlic, served with rice pilaf.

Cacciatore-Adobo sa Tanglad P380
Chicken boiled in lemongrass, soy sauce, vinegar, garlic and herbs, served with rice pilaf.

Bistecca con Filipino P880
USDA Ribeye steak in Bistek Tagalog way, served with rice pilaf.



Western

American Breakfast P380
Five pieces bacon with two eggs and rice pilaf

Italian Omellette P380
Shiritaki rice with bacon, mozzarella and basil wrapped in eggs (low carbs diet)

Chicken Greek Salad P520
Tender and juicy chicken thigh fillet with flavorful Greek salads.

Served with brewed coffee. Add P50 for detox drink.

Sandwich

Served with brewed coffee. Add P50 for detox drink.

Premium Sandwiches

Salsiccia con Mozzarella P350
A slices of kielbasa sausage dressed with pesto rosa sauce and mozzarella on a bed of lettuce sandwiched in toasted rustic bread slice

Prosciutto Crudo con Mozzarella P350
Parma ham sandwich dressed with pesto rosa sauce and mozzarella on a bed of lettuce in toasted rustic bread slice

Panino al Parma Ham P340
Cold sandwich of a creamy omelet with mozzarella cheese, Parma ham dressed with creamy pomodoro sauce on the bed of lettuce and toasted demi baguette

Fritata Tartufo con Dolce Pomodori P275
A fluffy omelet consists of charred bell peppers, onions and truffle paste with mushrooms dressed with pomodoro sauce with a sweet taste of honey in a toasted rustic bread.

Cafe al Pollo Pesto Panini P295
Chicken marinated in pesto sauce with a hint of coffee, grilled to perfection with mozzarella in a ciabatta bread.

Croissant

Bacon Lettuce and Tomato Croissant P240
A classic sandwich of bacon lettuce and tomato in a light buttery Croissant

Ham and Cheese Croissant P245
Sweet smoked ham with a perfectly melted mozzarella with lettuce in a light buttery Croissant

Pain au Chocolat P120
Chocolate filled Croissant.



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BREAKFAST MENU

(7:00 am - 11:00 am)



Fil-Ital Fusion

Osso Buco Mechado P780
Tender, slow-cooked beef shanks in famous Mechado recipe, served with rice pilaf

Cacciatore-Adobo sa Atsuwete P380
Chicken thigh, marinated in Annatto seeds and garlic, served with rice pilaf.

Cacciatore-Adobo sa Tanglad P380
Chicken boiled in lemongrass, soy sauce, vinegar, garlic and herbs, served with rice pilaf.

Bistecca con Filipino P880
USDA Ribeye steak in Bistek Tagalog way, served with rice pilaf.



Western

American Breakfast P380
Five pieces bacon with two eggs and rice pilaf

Italian Omellette P380
Shiritaki rice with bacon, mozzarella and basil wrapped in eggs (low carbs diet)

Chicken Greek Salad P520
Tender and juicy chicken thigh fillet with flavorful Greek salads.

Served with brewed coffee. Add P50 for detox drink.

Sandwich

Served with brewed coffee. Add P50 for detox drink.

Premium Sandwiches

Salsiccia con Mozzarella P350
A slices of kielbasa sausage dressed with pesto rosa sauce and mozzarella on a bed of lettuce sandwiched in toasted rustic bread slice

Prosciutto Crudo con Mozzarella P350
Parma ham sandwich dressed with pesto rosa sauce and mozzarella on a bed of lettuce in toasted rustic bread slice

Panino al Parma Ham P340
Cold sandwich of a creamy omelet with mozzarella cheese, Parma ham dressed with creamy pomodoro sauce on the bed of lettuce and toasted demi baguette

Fritata Tartufo con Dolce Pomodori P275
A fluffy omelet consists of charred bell peppers, onions and truffle paste with mushrooms dressed with pomodoro sauce with a sweet taste of honey in a toasted rustic bread.

Cafe al Pollo Pesto Panini P295
Chicken marinated in pesto sauce with a hint of coffee, grilled to perfection with mozzarella in a ciabatta bread.

Croissant

Bacon Lettuce and Tomato Croissant P240
A classic sandwich of bacon lettuce and tomato in a light buttery Croissant

Ham and Cheese Croissant P245
Sweet smoked ham with a perfectly melted mozzarella with lettuce in a light buttery Croissant

Pain au Chocolat P120
Chocolate filled Croissant.



Prices are VAT Inclusive and subject to 7% Service Charge.
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BREAKFAST MENU

(7:00 am - 11:00 am)



Fil-Ital Fusion

Osso Buco Mechado P780
Tender, slow-cooked beef shanks in famous Mechado recipe

Cacciatore-Adobo sa Atsuwete P380
Chicken thigh fillet, marinated in Annatto seeds and garlic

Cacciatore-Adobo sa Tanglad P380
Chicken boiled in lemongrass, soy sauce, vinegar, garlic and herbs

Bistecca con Filipino P880
USDA ribeye steak in Bistek Tagalog way, served with rice pilaf.



Western

American Breakfast P380
Five pieces bacon with two eggs and rice pilaf

Italian Omellette P380
Shiritaki rice with bacon, mozzarella and basil wrapped in eggs (low carbs diet)

Chicken Greek Salad
Tender and juicy chicken thigh with flavorful Greek salads.

Served with brewed coffee. Add P50 for detox drink.

Sandwich

Premium Sandwiches

Served with brewed coffee. Add P50 for detox drink.

Salsiccia con Mozzarella P350
A slices of kielbasa sausage dressed with pesto rosa sauce and mozzarella on a bed of lettuce sandwiched in toasted rustic bread slice

Prosciutto Crudo con Mozzarella P350
Parma ham sandwich dressed with pesto rosa sauce and mozzarella on a bed of lettuce in toasted rustic bread slice

Panino al Parma Ham P340
Cold sandwich of a creamy omelet with mozzarella cheese, Parma ham dressed with creamy pomodoro sauce on the bed of lettuce and toasted demi baguette

Fritata Tartufo con Dolce Pomodori P275
A fluffy omelet consists of charred bell peppers, onions and truffle paste with mushrooms dressed with pomodoro sauce with a sweet taste of honey in a toasted rustic bread.

Cafe al Pollo Pesto Panini P295
Chicken marinated in pesto sauce with a hint of coffee, grilled to perfection with mozzarella in a ciabatta bread.

Croissant

Bacon Lettuce and Tomato Croissant P240
A classic sandwich of bacon lettuce and tomato in a light buttery Croissant

Ham and Cheese Croissant P245
Sweet smoked ham with a perfectly melted mozzarella with lettuce in a light buttery Croissant

Pain au Chocolat P120
Chocolate filled Croissant.

Tea Time Offering

(2:00 pm - 5:00 pm)

Any cake with Cappuccino coffee P299





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AUTHENTIC ITALIAN DINING EXPERIENCE

Sandwich MENU



Fritata Tartufo con Dolce Pomodori P275

Fluffy omelet consists of charred bell peppers, onions and truffle paste with mushrooms dressed with a marinara sauce with a sweet taste of honey in a toasted rustic bread.

Cafe al Pollo-Pesto Panini P295

Chicken marinated in pesto sauce with a hint of coffee, grilled to perfection with mozzarella in a ciabatta bread





Bacon Lettuce and Tomato Croissant P240

A classic sandwich of bacon lettuce and tomato in a light buttery croissant



Panino Al Parma-Ham P340

Cold sandwich of a creamy omelet with mozzarella cheese, Parma ham dressed with a creamy pomodoro sauce on the bed of lettuce and toasted demi baguette



Salsiccia con Mozzarella P350

A slices of kielbasa sausage dressed with pesto rosa sauce and mozzarella on a bed of lettuce sandwiched in toasted rustic bread slice



Prociutto Crudo con Mozzarella P350

Parma ham sandwich dressed with pesto rosa sauce and mozzarella on a bed of lettuce in toasted rustic bread slice



Ham and Cheese Croissant P245

Sweet smoked ham with a perfectly melted mozzarella with lettuce in a light buttery croissant



Pain au Chocolat P120

Chocolate filled Croissant.

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Sandwich MENU



Fritata Tartufo con Dolce Pomodori P275

Fluffy omelet consists of charred bell peppers, onions and truffle paste with mushrooms dressed with a marinara sauce with a sweet taste of honey in a toasted rustic bread.

Cafe al Pollo-Pesto Panini P295

Chicken marinated in pesto sauce with a hint of coffee, grilled to perfection with mozzarella in a ciabatta bread





Bacon Lettuce and Tomato Croissant P240

A classic sandwich of bacon lettuce and tomato in a light buttery croissant



Panino Al Parma-Ham P340

Cold sandwich of a creamy omelet with mozzarella cheese, Parma ham dressed with a creamy pomodoro sauce on the bed of lettuce and toasted demi baguette



Salsiccia con Mozzarella P350

A slices of kielbasa sausage dressed with pesto rosa sauce and mozzarella on a bed of lettuce sandwiched in toasted rustic bread slice



Prociutto Crudo con Mozzarella P350

Parma ham sandwich dressed with pesto rosa sauce and mozzarella on a bed of lettuce in toasted rustic bread slice



Ham and Cheese Croissant P245

Sweet smoked ham with a perfectly melted mozzarella with lettuce in a light buttery croissant



Pain au Chocolat P120

Chocolate filled Croissant.

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