



ANZANI
NEW MEDITERRANEAN CUISINE

DINNER MENU

COLD APPETIZERS

<i>Anzani's Defile of Meze/appetizers Samplers (Per Piece)</i> Served From The Tray	P75
<i>Mango And Raspberry Salad</i> Mix Garden Leaf, Grissini, Italian Vinaigrette On Tomato Shaves	P320
<i>Baby Romain House Salad</i> Ciabatta Crouton, Sesame Chicken Dumpling, Saffron Dressing	P360
<i>Arugula and Shepherd Salad</i> Cube Of Tomato, Olive, Cucumber With Parmesan Cheese Shaves And Crisp Extra Virgin Olive Oil & Balsamic Reduction	P370
<i>Half Lobstar Tail Cocktail Salad</i> On Spicy Tomato Gazpacho In Puff Pastry Shell	P380
<i>Ostrich Carpaccio</i> With Crumbled Goat Cheese And Roasted Wild Mushrooms	P390
<i>Home-made Citrus Marinated Of Norwegian Salmon</i> On Sesami and Orange-ginger Relish	P390
<i>Australian Beef Carpaccio</i> Serve With Orange-olive Salsa And Shaved Of Grana Padano	P490
<i>Truffles Infused Pate`of Liver Mousse</i> Raspberry Jelly With Organic Leaves On Ciabatta Toast	P520
<i>Hand-rolled Parma Ham "Agnolotti"</i> Stuffed With Soft Goat Cheese And Black Truffle On Grill Asparagus	P550
<i>Farm Mission</i> Tirolian Speck Ham, Smoked Grilled Artichoke, Toast Almonds And Alfa-alfa Sprouts With E.V.O.O.	P590
<i>Fresh Bufala Mozzarella and Roma Tomato</i> On Croute With Olive Tapanade And Young Salad Leaves	P620
<i>Five Wonder of The Ocean</i> French Oyster In White Zabaione, Sears U.S Jumbo Scalops, Marinated Norwegian Salmon, Crispy Squid, Crawfish & Squid Salad	P720

Prices Are Inclusive Of Vat, Exclusive Of 10% Service Charge



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Italian Processed Cold Cut (Good For Sharing) P950
Assorted Air-Dried Pork Meat Specialty

HOT APPETIZERS

Roasted Bet & French Beans P350
Hot Salad With Toasted Cashew Nuts, Apples Topped With Parma Chips

Eggplant Timbale Parmigiana P360
Melted Fior Di Latte And Basil Tomato Sauce

Basil Pesto Seven Grilled Vegetable Tian P360
Melted Fontina Cheese, Balsamic Reduction

Smoked Tomato Soup P390
With Herbed Bufala Mozzarella Crouton

Cream Of Wild Mushroom Cappuccino P390
Milk Foam, Crisp Leek Truffle Essence

White Onion Soup On Croute P390
Dense Comfit Topped With Puff Pastry

Yellow Fin Tuna Seared With Sesame Seed P420
Vegetable Tortilla Rolls, Sambuca Sauce

Jumbo Prawns Wrap In Crispy Rice Vermicelli P450
Stuffed With Olive and Sun-Dried Tomato Topanade on Cucumber Salad

Fluffy Cheese Soufflé P550
Green Fresh Broccoli Florets & Rockford Cheese

New Zealand Green Shell Mussel Marinier P590
Wild Fresh Mushroom, White Wine Vegetable Broth

Crispy Squid, Tiger Shrimp And black Peppered P600
On Chili Cracker Ring & Sundried Tomato Remoulade

Anzani Hot And Spicy Jar P690
Crawfish, Tiger Prawns And U.S. Scallop, Clams In Parsely Broth

Seared Jumbo "Roe Off", U.S Scallops P650
Beetroot Hummus, Sour Cream Calamansi

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Chipotle Three-Cheese Dondue (Good For Sharing) P700
With Six kinds Of Veggie, Bread And Fruit To Dip

Pan Seared Duck Liver "Foie-Gras" P990
With Rosemary Apricot Cous-Cous & Marsala Wine Reduction

Oval Flatbread

Flatbread Rolls P395
Stuffed With Roma Tomato "Passata" Taleggio Cheese And Anchovies

Spinach Dough Flatbread P380
Roasted Garlic, Bufala Mozzarella Cheese, Sun Dried Tomato & Olive

White Three Cheeses P390
With Caramelized Pearl Onions, Sun-Dried Figs And Nuts

Tomato Dough Flatbread P400
Shave Or Smoked Norwegian Salmon With Artichoke And Caperberries

Shaves Of Parma Ham Flatbread P420
Prosciutto, Mozzarella Cheese, Tomato Sauce And Fresh Arugula Leave

Smoked Speck Ham Flatbread P450
Gorgonzola Cream Walnuts Caramelized Pears And Cherry Tomato

Pasta And Risotto

Penne Pasta Arrabbiata P370
Eggplant Chips, Spicy Sun Dried Tomato And Basil

Fresh Spinach Pappardelle P375
Creamy Cheese Sauce, Italian Sausages And Fresh Wild Mushrooms

Home Made Ravioli P380
Stuffed With Parma Ham Serve In Tomato Sauce, butted Noisette & Sage

Wagyu Gnocchi P390
Sweet Potato Dumpling On Small Dices Of Beef Wagyu Red Wine Sauce

Black ink Fettuccine P395
Crawfish, Crispy Bacon And Green Asparagus On White Wine Sauce

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<i>Whole Wheat Spaghetti</i> Garlic Shrimps And Basil Pesto Sauce	P410
<i>Egg-Noodle Home Made Basil Tagliolini</i> Rock Lobster, Sweet Cherry Tomatoes And Lemon Basil Sauce	P420
<i>Risotto With New Zealand Mussels</i> Flavored With Spanish Saffron	P460
<i>Mixed Seafood Vongole Spaghetti</i> Red Marinara, Baked In Parchment Paper	P550
<i>Porcini Mushroom Red Wine Risotto</i> With Parmesan Cream Broth	P550
<i>Open Spinach "Lasagna"</i> With Dice Of "Foie-Gras", Camembert Cheese And Truffle Paste Sauce	P650

MAIN COURSE

<i>Panfry herb Crusted Cream Dory Triangles Fillet</i> Oven Baked Rainbow Vegetables, lemon Cream Sauce	P580
<i>Milk Fish belly "Bangus", 3 Ways</i> Polenta Crusted, Steamed in Sugarbeet, Pansered Almond Cream	P650
<i>Oven Baked Farmed Seabass</i> Stuffed With Cilantro, Olive, Lemon, Tomato, Garlic On Red Fried Rice	P650
<i>Spiced Moroccan Organic Young Red Pick Chicken</i> With Butternuts Squash Tortelli And Gravy-Berry Sauce	P700
<i>Fillet Of Norwegian Salmon</i> Sweet Green Peas Mash, Light Vongole Tomato Guazzetto Wine Broth	P780
<i>Meditteanean Halibut Fish Fillet</i> Wrapped In Wine Leaves Stew In Olive Oil, With Raisins Pinenuts Wild Rice	P850
<i>Seared Ostrich Escalope</i> With Spinach Potato Gnicchi Roulade On Pistacchio And Martini Sauce	P900
<i>Stringed Potato Fillet Of Black Cod</i> Slow Roast Tomato, Zucchini Ribbons And Fresh Arugula	P950

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<i>Tagliata Of Tajima Wagyu Beef</i> Black Truffles Mush Potato, Arugula Leaves On Balsamic Gravy	P1,050
<i>French Duck Breast “ Magret De Canard”</i> Farro Risotto And Orange-Cogna Essence	P1,200
<i>Herb Crusted Medallions Od U.S Angus Beef</i> Goat Cheese And Potato Tortilla, Spinach And Wild Mushroom Fricassee	P1,450
<i>New Zealand Olive-Crusted Rack Of Lamb</i> On Potato Roschti And Pommery Mustard	P1,550
<i>French Oyster Au Gratin</i> Eight Shells On Baby Spinach White Sabayon And Smoked Bacon Bits	P1,550
<i>Milk Feed Dutch Veal Cutlet “Milanese”</i> Tomato Fondue, Fork Olive Mash Potato, Roasted Fennel	P1,650