

TAGAYTAY HIGHLANDS

ANTIPASTI

(GOOD FOR 1-2 PERSONS)

BEEF CARPACCIO

295

Thinly sliced raw beef tenderloin drizzled with extra virgin olive oil, finished with Parmigiano Reggiano and lemon dressing



MEATBALLS a.k.a. POLPETTA

265

Traditional pugon-baked meatballs topped with Marinara sauce, garlic yogurt sauce, Parmigiano Reggiano and chopped parsley



MOZZARELLA STICKS

250

Golden-fried mozzarella sticks served with our garlic yogurt sauce, marinara sauce dip and parsley



TRUFFLE FRIES

200

Deep-fried potato strings seasoned with freshly grated Parmigiano Reggiano, parsley and Truffle oil



MOZZARELLA DIP

290

Melted mozzarella cheese baked until golden-brown. Topped with chopped parsley and served with bread sticks



RACLETTE DIP

350

A traditional Swiss cheese dish, baked and topped with chopped parsley. Perfectly paired with warm bread sticks



VAT INCLUSIVE

PRICES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE

10% SERVICE CHARGE

SALADS

(GOOD FOR 2-3 PERSONS)



Chef's Recommendation

INSALATA VERDE

Fresh garden greens served with vinaigrette dressing and Parmigiano Reggiano

260

INSALATA DI POLLO

Chicken breast and vegetable salad tossed with vinaigrette dressing and Parmigiano Reggiano

320

INSALATA DI GAMBERONI

Sautéed shrimps and vegetable salad tossed with vinaigrette dressing and Parmigiano Reggiano

350

MARIANNE'S SPECIAL

Vegetable salad with arugula leaves, caramelized walnuts and sun-dried tomatoes topped with a special dressing

355



ENTREES

(GOOD FOR 1-2 PERSONS)



CHICKEN WINGS

410

An instant favorite. Crispy-fried chicken wings served with garlic-yogurt dressing. Available in Salt & Pepper, Lemon-Parmesan or Barbecue flavors.



WOOD-FIRED RIBS



580

Brick-oven grilled pork ribs served with vegetables and homemade garlic-yogurt sauce



CHICKEN SKEWERS

380


Marinated and grilled chicken thighs served with vegetables and homemade garlic-yogurt sauce

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WOOD-FIRED BRICK OVEN PASTA

 Chef's Recommendation

MEATY 3 CHEESE PASTA 520

Slow cooked Ragu Bolognese sauce fused with fusilli noodles topped with parsley, mozzarella, cheddar and Parmigiano Reggiano



ULTIMATE CHEESY PASTA 585

Classic carbonara sauce with 6 of our favorite cheeses: cheddar, mozzarella, raclette cheese, Gorgonzola, goat cheese and Parmigiano Reggiano. Baked and topped with parsley.



PASTA

*YOU MAY CHOOSE YOUR NOODLES FOR YOUR PASTA
spaghetti, fettuccine, linguini, fusilli or penne*



ORZO 250

Rice-shaped pasta tossed with garlic, chili olive oil, topped with freshly grated Parmigiano Reggiano, paprika and chopped parsley



AGLIO E OLIO 225

Garlic, paprika, chili olive oil, topped with chopped parsley and freshly grated Parmigiano-Reggiano



PESTO ALA GENOVESE 295

Freshly made pesto sauce topped with freshly grated Parmigiano Reggiano and basil leaf



GORGONZOLA PASTA 435

Fresh cooked noodles fused with cream and Gorgonzola cheese, Parmigiano Reggiano and chopped parsley

 Vegetarian

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PASTA

YOU MAY CHOOSE YOUR NOODLES FOR YOUR PASTA
spaghetti, fettuccine, linguini, fusilli or penne



ALA CARBONARA 350

Fresh cooked noodles fused with cream and egg topped with Parmigiano Reggiano, bacon and chopped parsley



TRUFFLE PASTA 390

Truffle paste, cream, egg and truffle oil topped with freshly grated Parmigiano Reggiano, parsley and extra virgin olive oil



ALA SARDINES 310

Garlic, paprika and chili olive oil, Spanish Sardines, Parmigiano Reggiano and chopped parsley



ALA GAMBERI 395

Shrimps, spicy tomato sauce, olive oil topped with parsley and freshly grated Parmigiano Reggiano



FRUTTI DI MARE 425

Mixed seafood with tomato sauce chili olive oil and a splash of white wine



AL ARRABIATA 350

Spicy tomato sauce with bacon, parsley, topped with freshly grated Parmigiano Reggiano



RAGU BOLOGNESE 370

Slow cooked ground beef, pork, Italian sausage and bacon topped with extra virgin olive oil, parsley and Parmigiano Reggiano



Chef's Recommendation



Spicy

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PIZZE

(GRANDE: GOOD FOR 3-4 PERSONS)

(MEDIA: GOOD FOR 1-2 PERSONS)

MEDIA / GRANDE

MARGHERITA

270 / 370

Homemade, blended plum tomatoes, mozzarella, extra virgin olive oil, herbs and basil

HAWAIIAN

310 / 420

Homemade blended plum tomatoes, mozzarella, ham & pineapple chunks topped with extra olive oil and herbs

WHITE PIZZA

320 / 430

Mozzarella, cream, bacon, garlic, extra virgin olive oil & a dash of oregano

SUPERONI

440 / 595

Pepperoni overload! Plum tomatoes, mozzarella, cheddar cheese, extra virgin olive oil and a dash of oregano

RAGU BOLOGNESE

350 / 475

Slow cooked ground beef, pork, Italian sausage, bacon, extra virgin olive oil, herbs, mozzarella and a dash of oregano and basil



MEDIA / GRANDE



ALVIN'S PIZZA

370 / 490

Homemade sauce of basil topped with bacon, mozzarella extra virgin olive oil, herbs and Parmigiano Reggiano

TRE FORMAGGI

350 / 480

Homemade blended plum tomatoes topped with mozzarella, cheddar, Parmigiano Reggiano, herbs and extra virgin olive oil

VEGETARIAN PIZZA

340 / 465

Fusion of homemade pesto and tomato sauce with fresh button mushrooms, extra virgin olive oil, oregano, bell pepper and garlic

ROASTED GARLIC MUSHROOM 350 / 480

Homemade blended plum tomatoes, fresh button mushrooms, roasted garlic, extra virgin olive oil, basil and herbs



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PIZZE

(GRANDE: GOOD FOR 3-4 PERSONS)
(MEDIA: GOOD FOR 1-2 PERSONS)

MEDIA / GRANDE

AL FRUTTI DI MARE

450 / 595

Homemade blended plum tomatoes, mozzarella, mixed seafood, extra virgin olive and dash of oregano and basil



PIZZA CON PROSCIUTTO



420 / 565

Homemade blended plum tomatoes, mozzarella, prosciutto, arugula, olives and dash of oregano



FOIE GRAS



450 / 605

Mozzarella, white truffle oil, foie gras (duck liver), homemade blended plum tomatoes, extra virgin olive oil, herbs and basil



GOAT CHEESE PIZZA

440 / 605

Goat cheese, mozzarella, homemade blended plum tomatoes, topped with sun-dried tomatoes and basil



PINOY BOY

420 / 570

Italian sausage, homemade blended plum tomatoes, mozzarella, cheddar, mushroom, pepperoni, garlic, extra virgin olive oil and herbs



ADD-ONS & EXTRAS

Garlic	20	Parmesan(Pizza)	100	Truffle Oil	100
Onion	20	Honey	30	Shrimp	100
Basil	20	Sun-Dried	60	Seafood	100
Bell Pepper	30	Mushroom	55	Cheddar	100
Carrots	30	Pepperoni	100	Prosciutto	115
Potatoes	30	Anchovies	60	Gorgonzola	200
Arugula	30	Bacon	80	Goat Cheese	200
Pineapple	35	Ham	70	Raclette	200
Broccoli	40	Mozzarella	85	Roasted Garlic	40
Black Olives	45	Italian Sausage	100	Foie Gras	100
Pesto Sauce	40	Sardines	100	Rice	40
Side Dish	40	Garlic Yoghurt	35		



Chef's Recommendation

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PREMIUM PIZZE

(GRANDE: GOOD FOR 3-4 PERSONS)

MUST TRY!



6 CHEESE PIZZA

770

Mozzarella, Raclette, Gorgonzola, goat cheese, cheddar, Parmigiano Reggiano, homemade blended plum tomato and extra virgin olive oil



GORGONZOLA PIZZA

815

Prosciutto, arugula, sun-dried tomatoes, walnuts, herbs, Gorgonzola cheese, mozzarella, cream and extra virgin olive oil. Best served with honey.



TRUFFLE PIZZA

750

Mozzarella, cream, prosciutto, truffle paste, truffle oil, topped with sliced almonds, extra virgin olive oil and herbs



PULLED PORK BBQ PIZZA

595

Pulled pork, mozzarella, green bell peppers and oregano over a BBQ sauce base. Topped with caramelized onions, oregano, extra virgin olive oil and drizzled with garlic yogurt

signature DESSERT PIZZE

NUTELLA PIZZA

280

Pizza with a spread of Nutella chocolate, topped with vanilla ice cream & caramelized walnuts



ROASTED MALLOW SPECULOOS PIZZA

300

10" Pizza with a spread of Speculoos Cookie Butter with marshmallows and almond slices



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BEVANDE

SOFTDRINKS (in can)

Coke, Coke Zero, 70
 Sprite, Royal, Sarsi 70

Bottled Water 40
 Calamansi Juice 75
 (Hot or Iced)

HEALTHY SLUSHY 170

Carrots
 Basil
 Arugula and Lemon

SMOOTHIES 170

Strawberry
 Blueberry
 Kiwi

BEER

San Miguel Beer 75
 San Mig Light 75

ICED TEA

Mint Iced Tea 95
 Regular Iced Tea 80

COFFEE (Hot or Iced)

Espresso 70
 Double Espresso 95
 Americano 90
 Cappuccino 110
 Latte 120
 Hazelnut Latte 130

TEA

Hot Tea 60
 (ask your server for available flavors)
 Matcha Green Tea 145

Chocolate Hot
 110
 Chocolate Cold 125

DESSERT

AFFOGATO

150

An Italian coffee dessert made-up of a scoop of vanilla ice cream and a shot of espresso poured over



GELATO

95/scoop

Amare-made Italian ice cream (made fresh everyday in-store)

Ask your server regarding available flavors.



PARTY PLATTERS

AVAILABLE

SALAD . PASTA
 WOOD FIRED RIBS . CHICKEN WINGS



AMARE LA CUCINA TORRES FARM AND RESORT

LIKE AND RATE US AT OUR FACEBOOK ACCOUNT

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CHEF'S SPECIAL

BURRATA ARUGULA PROSCIUTTO 450

A simple and classic italian dish seasoned in perfection with salt, pepper and extra virgin olive oil.



BURRATA SALAD 395

A bed of garden fresh greens and cherry tomatoes topped with Italian Burrata. Salt and Pepper to taste. Drizzled with extra virgin olive oil.



Treat yourself with extra BURRATA CHEESE P 330

Best top to your Pizza, Pasta, Salads



SUPREME MEATBALLS PASTA 385

Hearty, wood fired baked meatballs topped over your choice of pasta, with marinara sauce, parmigiano reggiano and chopped basil. This promises to be an instant family favorite.



CHICKEN PARMIGIANO 380

An Italian Classic. Crispy chicken breast fillet - fried and baked with mozzarella cheese on top of tomato basil pasta.