

L A PI M Z Z A RISTORANTE ITALIANO







Okada Green Heart: Your Food is Sustainably Made

At Okada Manila, our goal is to prioritize fresh and sustainably sourced produce and ingredients in our signature outlets. Most of the produce we use are locally sourced and grown in the Philippines, ensuring they are fresh, healthy, and organic. We aim to use responsibly sourced seafood and ensure that our eggs and meat come from cruelty-free environments.

As we strive to bring delectable dishes that are healthy and nutritious, we also support various sustainable practices. We have significantly reduced plastic use in our operations, eliminating items such as plastic stirrers and straws. We participate in food rescue programs to minimize food waste and help eliminate hunger in nearby communities.

Furthermore, we upcycle materials to contribute to a more sustainable environment.

Enjoy your meal at Okada Manila, knowing it's prepared with sustainability and responsibility in mind.

Scan the QR code to learn more about the Okada Green Heart.



ANTIPASTI

AFFETTATI E FORMAGGI · PHP 1,050

Italian Cold Cuts, Cheese, Homemade Giardiniera, Nuts, Dried Fruits

BURRATA · PHP 1,000

Fresh Local Burrata Cheese, Cherry Tomato, Basil Oil

INSALATA DI CESARE · PHP 700

Romaine Lettuce, Anchovy Dressing, Parmesan Flakes, Cured Egg Yolk

CARPACCIO DI MANZO · PHP 1,200

Mulwarra Beef Tenderloin Carpaccio, Grated Hazelnut, Rosemary Oil, Bagna Cauda Dressing S 0 0 %

FORMAGGIO E PERE · PHP 400

Local Ricotta Cheese, Marinated Pears, Pecorino Cheese, Lemon Oil Dressing, Pecan Nuts

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PROSCIUTTO E MELONE · PHP 950

Parma Ham, Cantaloupe Melon

CRUDO DI TONNO · PHP 500

Tuna, Salmoriglio Dressing, Orange Zest, Capers, Black Olives

GAMBERONE AGLIO E OLIO · PHP 800

Pan-seared King Prawn, Brown Butter, Olive Oil, Garlic, Sfincione Bread

SUPPLI DI PASTA · PHP 260

Pasta Croquette, Béchamel, Mozzarella Cheese, Marinara Sauce

Seafood

🚫 Nuts 🔗 Soya 🕝 Egg 🗍 Milk

Wheat

ZUPPE

ZUPPA DI PESCE · PHP 750

Tomato Fish Broth, Prawn, Mussel, Clam, Fish Fillet, Scallop

6

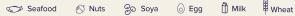
CREMA DI FUNGHI • PHP 500

Mushroom Soup, Black Truffle Paste

PASTA E FAGIOLI · PHP 500

Borlotti Beans, Rosemary Oil, Handcrafted Pisarei Pasta, Guanciale

30 H













PASTA

LA PASTA DEL NORD

TROFIE AL PESTO · PHP 700

Handcrafted Trofie, Kale Pesto, Potato, French Beans, Pecorino

TAGLIATELLE AL BRASATO · PHP 900

Handcrafted Tagliatelle, Beef Ragout, Piave Vecchio Cheese

CASONCELLI · PHP 650

Candy-wrapped Grana Padano Ravioli, Parmesan Fondue, Herb Brown Butter, Chives Oil

LA PASTA DEL CENTRO

CARBONARA (Spaghetti or Rigatoni) · PHP 900

Guanciale, Pecorino, Egg Yolk, Black Pepper

CAVATELLI ALLA NORCINA · PHP 900

Handcrafted Cavatelli, Creamy Truffle Sauce, Mushroom, Italian Sausage (1) **(1)**

TAGLIATELLE VERDI AI FUNGHI · PHP 600

Handcrafted Green Tagliatelle, Butter Sauce, King Oyster Mushroom, Local Stracciatella Cheese

LA PASTA DEL SUD

SPAGHETTI ALLE VONGOLE · PHP 700

Spaghetti, Clam, Parsley, Extra Virgin Olive Oil % C #

ORECCHIETTE ALLA BARESE · PHP 600

Handcrafted Orecchiette, Tomato Sauce, 'Nduja, Bell Pepper, Pecorino

LINGUINE AI GAMBERI · PHP 950

Linguine, King Prawn, Tomato Bisque Sauce

∞ % 1 €

Seafood

🚫 Nuts 🔗 Soya

🗓 Milk

Wheat

I NOSTRI PIATTI

RISOTTO ALLA PESCATORA · PHP 1,000

Carnaroli Rice, Assorted Seafood, Tomato Fish Broth, Local Stracciatella Cheese

1 80 50

RISOTTO FUNGHI E STRACCHINO · PHP 880

Carnaroli Rice, Mushroom, Local Stracchino Cheese 90

POLLO ARROSTO · PHP 1,300

Roast Chicken, Mashed Potatoe, Sautéed Spinach, Chicken Jus

PESCE AL CARTOCCIO · PHP 2,200

Oven-roasted Chilean Sea Bass, Braised Pepper & Leeks, Carrot, Lemon Butter Sauce A 50

GUANCIA BRASATA · PHP 1,300

Red Wine Braised Beef Cheek, Polenta, Buttered Carrots Î

PORCHETTA · PHP 1,430

Crispy Pork Belly Roll, Sautéed Spinach, Roasted Marble Potatoes

Seafood

🚫 Nuts 🔗 Soya 向 Egg 🗍 Milk

Wheat

DALLA BRACE

PORK & LAMB

CARRÈ DI MAIALE · PHP 5,150

Legado Iberico Pork Rack 1 kg

CARRÈ DI AGNELLO · PHP 4,200

New Zealand Lamb Rack 320 g

SEAFOOD

GAMBERI · PHP 2,200

King Prawns 300 g

SPIGOLA · PHP 2,750

Barramundi Fillet 500 g

65

BEEF

Australian Mulwarra Black Angus 120 Days Grain-fed

FILETTO · PHP 3,300

Beef Tenderloin 250 g

COSTATA · PHP 4,700

Ribeye 400 g

Australian Black Tyde Angus 150 Days Grain-fed

COSTATA CON OSSO · PHP 10,400

T-Bone 1 kg

BISTECCA · PHP 13,700

Tomahawk 1.2 kg













SIDES

Thick-cut Fries • PHP 200% Mashed Potatoes · PHP 250 🕅 Roasted Vegetables • PHP 230 Spinach Gratin • PHP 280 ੈ

BUTTER

Herb Butter • PHP 65 🖺 Truffle Butter • PHP 65 🖺

SAUCE

Peppercorn Sauce % # Mushroom Sauce % ▮ Lemon Butter Sauce













PIZZERIA

PIZZA NAPOLETANA

Traditional Hand-stretched Dough

MARGHERITA · PHP 600

Tomato Sauce, Mozzarella, Basil

1

VEGETARIANA · PHP 660

Tomato Sauce, Mozzarella, Roasted Vegetables, Arugula

7 1

DIAVOLA · PHP 880

Tomato Sauce, Mozzarella, Spicy Salami, 'Nduja, Italian Sausage, Bell Pepper, Chili

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PANNA E FUNGHI · PHP 880

Mozzarella, Black Truffle Cream, Mushroom

QUATTRO FORMAGGI · PHP 800

Mozzarella, Fontina, Taleggio, Gorgonzola

CRUDO STRACCIATELLA RUCOLA · PHP 1,100

Tomato Sauce, Local Stracciatella Cheese, Parma Ham Parmesan, Arugula, Balsamic Reduction

PIZZA ROMANA

Rolling Pin-stretched Dough (Crispy, Thin, and Light)

STRACCIATELLA · PHP 600

Tomato Sauce, Local Stracciatella, Basil Oil, Cherry Tomato

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MARINARA · PHP 600

Tomato Sauce, Garlic, Capers, Oregano, Black Olive, White Anchovy

MONTANARA · PHP 660

White Sauce, Mushroom, Mozzarella, Garlic Chives Pesto, Coppa Ham

MORTAZZA · PHP 660

Mortadella, Fresh Local Ricotta Cheese

Seafood

🚫 Nuts 🔗 Soya

⊚ Egg

🗓 Milk

Wheat

DOLCI

TIRAMISÙ · PHP 570

Mascarpone, Ladyfinger, Espresso, Cocoa Powder **1 1 6**

PANNA COTTA · PHP 440

Vanilla Cream, Strawberry Coulis, Berry Gelato

MAGNUM AL PANFORTE · PHP 530

Spiced Glazed Fruits, Custard Gelato, Meringue

PERA · PHP 600

Lemon Mousse, Pear Compote, Crumble 90

TORTA DI FICHI · PHP 500

Fig Cake, Toffee Sauce, Candied Walnut, Vanilla Gelato

PRALINA AL CIOCCOLATO · PHP 550

70% Dark Chocolate Mousse, Praline Crunch, Hazelnut Gelato <a>↑ <a>० <a>↑ <a>↑ <a>० <a

TAGLIERE DI FORMAGGI · PHP 660

Selection of Italian Cheeses

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Okada Manila promotes and practices the use of cage-free eggs for the welfare and quality of life of egg-laying hens.

La Piazza Ristorante Italiano's burrata, stracciatella ricotta, and stracchino are locally made from Mercanti Veneziani, following the Italian cheese-making standard.

Seafood

🚫 Nuts 🔗 Soya 🕝 Egg 🗍 Milk 🖁 Wheat