

Filia

Honest Italian

winter 2019

Primi

Classici

Chittarrine alla Carbonara 19

Pancetta, Guanciale, Parmesan, Yolk

Tagliatelle Bolognese 22

Homemade Pasta, Veal & Beef Ragu, Parmesan

Linguine Vongole Bottarga 25

Pangrattato, Lemon, Chilli, Garlic, Cherry Tomato

Rigatoni Amatriciana Straciatella 21

Guanciale, Pomodoro Sugo, Caramelized Onion, Pecorino Romano

Orecchiette Salsiccia & Broccolini 19

Sausage Ragu, Broccolini, Chili Pepper Flakes, Pecorino

Gourmet

Tagliolini Neri Frutti di Mare 27

Mixed Seafood, Tomato Sauce, Parsley, Lemon

Agnolotti Veal Ossobuco 25

Creamy Butter & Sage, Ratatouille, Parmesan

Gnocchi Cacio e Pepe al Tartufo 23

Black Pepper, Pecorino, Parmesan, Truffle

Risotto al Funghi Misti 23

Wild Mushroom, Parmesan, Creamy Mascarpone, Herb

Ravioloni Short Rib 25

Short Rib Sugo, Rosemary Crumbs, Caciotta Cheese

** Gluten Free Available on Request*

Secondi

Pesce

Whole Baked Mediterranean Branzino 39

Brown Butter, Roasted Vegetables, Parsley, Lemon

Seared Big Eye Yellowfin Tuna 33

Roasted Cauliflower, Cherry Tomato, Black Olives, Capers, Mint, EVOO

Charcoal Jumbo Shrimp 35

Garlic Butter, Lemon, Herbs, Misticanza

Crispy Red Snapper 33

Herb Crust, Seasonal Vegetables, Fennel Salad

Carne

Half Roasted Chicken 29

Sautéed Pepper, Lemon, Rosemary Potatoes

Veal Chop Milanese 45

16oz, Arugula, Shaved Parmesan, Heirloom Cherry Tomato, Lemon

Bone In Ribeye Steak 47

16oz, Rosemary Potatoes, Grilled Asparagus, Garlic & Herb Butter

Filet Mignon 39

10oz Wild Mushrooms, Creamy Potatoes, Herb Butter, Steak Sauce

Contorni

Charred Broccolini 9

Roasted Cauliflower 9

Seared Wild Mushrooms 11

Fries 8

Crispy Potatoes 9

House Salad 8

Butter Pasta 12

Roasted Asparagus 11

Sautéed Spinach 9

Pranzo Fisso

Lunch Prix Fixe Menu
Available 12pm-3pm

Antipasti
2 COURSES 19PP
3 COURSES 23PP

CHOICE OF

Fi'lia Chopped Salad

Garbanzo Beans, Cucumber, Tomatoes,
Salami, Fontina, Onion, Asparagus

Tuna Tartare

Avocado, Lemon, Watermelon Radish,
Italian Ponzu

Polpettine al Sugo

Beef Meatballs, Pomodoro, Ricotta

Secondi

CHOICE OF

Orecchiette Salsiccia & Broccolini

Sausage Ragu, Broccolini, Chili,
Pecorino

Linguini Frutti di Mare

Mixed Seafood, Tomato Sauce, Lemon

Polenta & Short Ribs

Barolo Braised Short Rib, Parmesan
Cheese

Dolce

CHOICE OF

Tiramisu

Espresso Chocolate Mousse

Wild Berry Cup

All guests at the table must opt for the set menu.

Degustazione

Tasting Menu

2 COURSES 35PP
3 COURSES 45PP

Antipasti

CHOICE OF

Fried Zucchini Flower

Stuffed with Three Italian Cheeses

Bruschette

Tomato, Avocado, Stracciatella, Garlic,
EVOO

Tuna Tartare

Avocado, Lemon, Watermelon Radish,
Italian Ponzu

Secondi

CHOICE OF

Agnolotti Veal Ossobuco

Creamy Butter & Sage, Ratatouille,
Parmesan

Charcoal Jumbo Shrimp

Garlic Butter, Lemon, Herbs, Misticanza

Tagliolini Neri Frutti di Mare

Mixed Seafood, Tomato Sauce, Parsley,
Lemon

Dolce

CHOICE OF

Tiramisu

Espresso Chocolate Mousse

Wild Berry Cup

All guests at the table must opt for the set menu.

Dolce

Panna Cotta 9

Italian Cooked Cream, Mango Jam, Fresh Berries, Mint

Cream Caramel 9

Dulce de Leche, Whipped Cream, Fresh Berries

Gelato 9

Italian Ice Cream, Vanilla or Caramel, Whipped Cream,
Fresh Strawberry

Sorbetto di Frutta 8

Fruit Sorbet, Lemon or Mango, Fresh Blueberry, Mint

Tiramisu 11

Lady Fingers Soaked in Coffee, Kahlua,
Mascarpone

Macedonia di Frutta 9

Fresh Seasonal Mixed Fruits, Fresh Mint

Espresso Chocolate Mousse 10

Whipped Cream, Chocolate Sauce, Berries

Wild Berry Cup 12

Brown Sugar, Lemon, Vanilla Whipped Cream