

Filia

Lunch

Appetizers

- WARM OLIVES** (V)
fennel seed, orange zest 9
- CHICKPEA FRITTERS** (V)
roasted tomato aioli 9
- CHARRED EGGPLANT SPREAD** (V,G)
bottarga, toasted bread 13
- LOCAL CONCH ARANCINI** (G,D,S)
spicy tomato purée 14
- FRIED CALAMARI** (G)
spicy marinara 22
- TUNA CARPACCIO** (G)
crispy shallots, green olive
preserved lemon, parsley sauce 20
- MEATBALLS** (G,D)
whipped ricotta, garlic bread 17
- ASPARAGUS AND BURRATA** (V,D)
sundried tomato tapenade 18
- CRISPY POLENTA FRIES** (V,D)
spicy ketchup 13
- FI'LIA CHOPPED SALAD** (D)
romaine, cucumbers, tomatoes, bell peppers
carrots, celery, onion, salami, chickpeas
aged provolone, italian dressing 18
- CAPRESE** (V,D)
buffalo mozzarella, heirloom tomato
basil, sea salt, aged balsamic 18
- THE CAESAR** (G,D)
anchovy, garlic croutons, parmigiano-reggiano 18
- ROASTED GIANT PRAWN** (D,S)
garlic butter, parsley, grilled lemon 31

Pasta

- SWEET CORN AGNOLOTTI** (G,S,D)
lobster broth, sundried tomato 34
- RIGATONI BOLOGNESE** (G,D)
veal, pork & beef ragout 27
- WILD MUSHROOM RAVIOLI** (G,V,D)
sage cream, toasted breadcrumbs 30
- SPAGHETTI CACIO E PEPE** (G,V,D)
pecorino romano, cracked black pepper 21
- SPAGHETTI AND MEATBALLS** (G,D)
family recipe 29
- GLUTEN-FREE PASTA**
ask your server 3

Pizza

- MARGHERITA** (G,V,D)
tomato, mozzarella, basil, olive oil 18
- SPICY PEPPERONI** (G,D)
tomato sauce, calabrian chile fontina, mozzarella, arugula 23
- PUTTANESCA** (G,D)
house made hot sausage, stracciatella 24
- KALE** (G,V,D)
caramelized onions, fontina, parmigiano-reggiano 20
- TRUFFLE** (G,V,D)
porcini crema, mozzarella, mushrooms, arugula 29
- ROCK SHRIMP** (G,S,D)
braised leeks, roasted tomato, calabrian chile
fennel pollen, aged provolone 26
- SHORT RIB** (G,D)
caramelized onions, cave aged gruyère, arugula 29

Sandwiches

served with chips and giardiniera

- HOUSEMADE SAUSAGE** (G,D)
slow cooked rapini, provolone, roasted peppers 25
- PRESSED EGGPLANT** (G,D)
roasted tomato, parmigiano-reggiano, basil 21
- FISH SANDWICH** (G)
peperonata, paprika aioli 25
- ROASTED CHICKEN** (G,D)
caramelized onions, marinated zucchini
mozzarella, sundried tomato tapenade 23
- FI' LIA BURGER** (G,D)
truffled pecorino cream, fontina
arugula, crunchy onions, potato bun 30

Mains

- GRILLED CHICKEN PAILLARD** (D)
artichokes, capers, white wine butter sauce 34
- SAM'S CHICKEN PARM** (G,D)
housemade breadcrumb bs 31
- FISH STEW** (G,S,D)
shrimp, octopus, mussels, clams, fish fennel, tomato, 'nduja, garlic toast 46
- GRILLED HANGER STEAK** (G)
roasted broccolini, farro, cipollini onions, agrodolce, chiles 43
- VEAL CHOP MILANESE** (G,D)
tomato, arugula, parmigiano-reggiano 46

Sides 10

- PASTA** (G)
spaghetti or rigatoni
marinara, butter, garlic-olive oil
- CRISPY POTATOES** (V,D)
rosemary, pecorino
- ROASTED HEIRLOOM CAULIFLOWER** (V,D,N)
pistachio pesto
- BABY CARROTS** (D,V)
gorgonzola crema
- ROASTED ZUCCHINI** (D)
anchovy butter
- GRILLED BROCCOLINI** (V,D)
lemon, shaved parmigiano-reggiano
- ROASTED WILD MUSHROOMS** (V,N)
pine nuts, lemon zest

Dishes with () contain: N = Nuts; G = Gluten; D = Dairy; S = Shellfish; V = Vegetarian

Should you have any dietary requirements or allergies, please notify your server. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All prices displayed are subject to 12% VAT and 15% Service Charge. 7.15.19

Filia

Cocktails 16

PARCHED

ketel one, cucumber, parsley-lemon syrup, soda

NTK

malfy, caravella orangecello, lime, soda

COMPLIMENTI

belvedere peach, moscato, lemon, aperol

ATTACHÉ

bacardi lemon, bergamot, grapefruit, maraschino

LAST TRAIN

bulleit, montanaro chamomile liqueur cardamaro, egg white, lemon

SEEKING SUNSET

grey goose, lua rossa no. 4, solerno blood orange liqueur, lemon

CALABRIAN COAST

don julio blanco infused with calabrian chiles, lime, agave, spiced salt

THE MULE FROM MILAN

tito's, cocchi americano, amarena cherry syrup
campari, lime, ginger beer

CARROZZINO

hennessy VS, cardamom and orange peel infused syrup
fresh lime juice, orange bitters

TEGRONI

patron silver, campari, sweet vermouth, blood orange

Beer

STELLA

belgium 10

HEINEKEN

netherlands 10

KALIK LIGHT

bahamas 9

KALIK

bahamas 9

SANDS LIGHT

bahamas 8

SANDS

bahamas 8

BUD LIGHT

usa 10

Wines by the Glass

SPARKLING

PROSECCO giuliana, veneto, it 14/52

CRÉMANT louis picamelot, burgundy 16/64

CRÉMANT ROSÉ louis picamelot, burgundy 20/76

CHAMPAGNE laurent perrier, france 50/195

CHAMPAGNE veuve clicquot "yellow", france 55/200

ROSÉ CHAMPAGNE moët & chandon "rosé imperial", france 65/230

WHITE & ROSÉ

PINOT GRIGIO anterra, delle venzie, it 14/56

SAUVIGNON BLANC matua, marlborough, nz 16/68

DRY RIESLING vine mind, clare valley, au 15/68

CHARDONNAY bouchard macon lugney, burgundy, fr 17/68

ROSÉ château d'esclans "whispering angel" provence, fr 20/85

ROSÉ matua, marlborough, nz 14/68

RED

PINOT NOIR bouchard bourgogne, burgundy, fr 20/76

SANGIOVESE castello di farnetella chianti colli senesi, tuscan 17/75

BARBERA castello del poggio asti, piedmont 15/68

CABERNET SAUVIGNON hahn, ca 17/72

Wines by the Bottle

SPARKLING

PROSECCO scarpetta, italy 89

ROSÉ CHAMPAGNE bollinger rosé, eprenay, france 370

ROSÉ CHAMPAGNE veuve clicquot "rosé", france 280

CHAMPAGNE bollinger special cuvée, eprenay, france 300

CHAMPAGNE dom perignon, eprenay, france 650

WHITE & ROSÉ

PINOT GRIGIO scarpetta, venezia, friuli, italy 78

PINOT GRIGIO colterenzio, trentino-alto adige, italy 105

PINOT GRIGIO venica & venica "jessera" collio goriziano, friuli, italy 100

DRY MUSCAT BLEND occhipinti, sicily, italy 94

VERNACCIA panizzi "vigna santa mergherita" san gimignano, italy 98

SAUVIGNON BLANC justin, santa lucia mountains, california 75

SAUVIGNON BLANC freemark abbey, california 100

CHARDONNAY patz & hall, sonoma coast, california 190

CHARDONNAY nickle & nickle "truchard" carneros, napa valley 280

CHARDONNAY kistler "les noisetiers" sonoma valley 290

CHARDONNAY mer soleil "silver" santa barbara 120

RED

PINOT NOIR angela estate winery, yamhill-carlton, oregon 165

PINOT NOIR patz & hall, sonoma coast, california 190

PINOT NOIR josh, central coast, california 78

PINOT NOIR la crema monterae, california 110

PINOT NOIR marchand-tawse, gevrey-chambertin, burgundy, france 190

SANGIOVESE villa antinori "pian del vignie" brunello, montalcino, italy 250

SANGIOVESE casanova di neri, brunello, montalcino, italy 260

SANGIOVESE/MERLOT tolaini "al passo" tuscan, italy 130

BARBERA scarpetta, monferrato, piedmont, italy 90

TEMPRANILLO lopez de heredia "tondonia" rioja, spain 190

CABERNET SAUVIGNON foxglove, paso robles, california 90

CABERNET SAUVIGNON justin, paso robles, california 135

CABERNET SAUVIGNON nickle & nickle, cc ranch, napa valley, california 520

CABERNET SAUVIGNON arrowood, knights valley, california 125

SHIRAZ penfolds max, south australia 115

Filia

Dinner

Appetizers

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fennel seed, orange zest 9
- CHICKPEA FRITTERS** (V)
roasted tomato aioli 9
- CHARRED EGGPLANT SPREAD** (V,G)
bottarga, toasted bread 13
- LOCAL CONCH ARANCINI** (G,D,S)
spicy tomato purée 14
- CRISPY POLENTA FRIES** (V,D)
spicy ketchup 13
- STUFFED MUSHROOMS** (V,G,D)
toasted breadcrumbs, béchamel 15

- FI'LIA CHOPPED SALAD** (D)
romaine, cucumber, tomato, pepper
carrot, celery, onion, salami, chickpeas
aged provolone, italian dressing 18

- CAPRESE** (V,D)
buffalo mozzarella, heirloom tomato
basil, sea salt, aged balsamic 18

- TUNA CARPACCIO** (G)
crispy shallots, green olive
preserved lemon, parsley sauce 20

- ROASTED GIANT PRAWN** (D,S)
garlic butter, parsley
grilled lemon 31

- BEEF CARPACCIO** (D)
sunchoke, green onion
pecorino, mustard vinaigrette 20

- FRIED CALAMARI** (G)
spicy marinara 22

- ASPARAGUS AND BURRATA** (V,D)
sundried tomato tapenade 18

- GRILLED OCTOPUS**
roasted tomato, peppers, green olives
gigande beans, torn herbs, red onions 23

- MEATBALLS** (G,D)
whipped ricotta, garlic bread 17

Pasta

- SWEET CORN AGNOLOTTI** (G,S,D)
lobster broth, sundried tomato 34
- RIGATONI BOLOGNESE** (G,D)
veal, pork & beef ragout 27
- WILD MUSHROOM RAVIOLI** (G,V,D)
sage cream, toasted breadcrumbs 30
- SPAGHETTI CACIO E PEPE** (G,V,D)
pecorino romano, cracked black pepper 21
- BRAISED SHORT RIB CREPPELLE** (G,D)
béchamel, taleggio, fontina 28
- SPAGHETTI AND MEATBALLS** (G,D)
family recipe 29
- GLUTEN-FREE PASTA**
ask your server 3

To Share

- SIGNATURE
CAESAR** (G,D)
anchovy, warm garlic croutons,
parmigiano-reggiano

29

- CHARCUTERIE &
CHEESE BOARD** (G,D)
pickles, olives, mostarda
dijon & grilled bread

36

Pizza

- MARGHERITA** (G,V,D)
tomato, mozzarella, basil, olive oil 18
- SPICY PEPPERONI** (G,D)
tomato sauce, calabrian chile
fontina, mozzarella, arugula 23
- PUTTANESCA** (G,D)
house made hot sausage, stracciatella 24
- KALE** (G,V,D)
caramelized onion, fontina, parmigiano-reggiano 20
- TRUFFLE** (G,V,D)
porcini crema, mozzarella, mushrooms, arugula 29
- ROCK SHRIMP** (G,S,D)
braised leeks, roasted tomato
calabrian chile, fennel pollen, aged provolone 26
- SHORT RIB** (G,D)
caramelized onion, cave aged gruyere, arugula 29

Mains

- OVEN ROASTED MARKET FISH** (S)
tomato, zucchini, chickpea, shellfish broth, lemon 41

- GRILLED CHICKEN PAILLARD** (D)
artichokes, capers, white wine butter sauce 34

- GRILLED BRANZINO**
tomato, calabrian chile, mint 43

- SAM'S CHICKEN PARM** (G,D)
housemade breadcrumbs 31

- FISH STEW** (G,S,D)
shrimp, octopus, mussels, clams, fish, fennel, tomato, 'nduja, garlic toast 46

- GRILLED HANGER STEAK** (G)
roasted broccolini, farro, cipollini onions, agrodolce, chiles 43

- VEAL CHOP MILANESE** (G,D)
tomato, arugula, parmigiano-reggiano 46

- BRAISED OSSO BUCO** (G,D)
risotto alla milanese 51

Sides

- GRILLED
PORTERHOUSE** 32oz
Prime Black Angus
Linz Heritage, 21 days dry aged

96

- PASTA** (G)
spaghetti or rigatoni
marinara, butter, garlic-olive oil

- ROASTED HEIRLOOM CAULIFLOWER** (V,D,N)
pistachio pesto

- BABY CARROTS** (D,V)
gorgonzola crema

- ROASTED ZUCCHINI** (D)
anchovy butter

- ROASTED WILD MUSHROOMS** (V,N)
pine nuts, lemon zest

- GRILLED BROCCOLINI** (V,D)
lemon, shaved parmigiano-reggiano

- CRISPY POTATOES** (V,D)
rosemary, pecorino

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LAST TRAIN

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THE MULE FROM MILAN

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campari, lime, ginger beer

CARROZZINO

hennessy VS, cardamom and orange peel infused syrup
fresh lime juice, orange bitters

TEGRONI

patron silver, campari, sweet vermouth, blood orange

Beer

STELLA

belgium 10

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KALIK LIGHT

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ROSÉ matua, marlborough, nz 14/68

RED

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PINOT GRIGIO colterenzio, trentino-alto adige, italy 105

PINOT GRIGIO venica & venica "jessera" collio goriziano, friuli, italy 100

DRY MUSCAT BLEND occhipinti, sicily, italy 94

VERNACCIA panizzi "vigna santa mergherita" san gimignano, italy 98

SAUVIGNON BLANC justin, santa lucia mountains, california 75

SAUVIGNON BLANC freemark abbey, california 100

CHARDONNAY patz & hall, sonoma coast, california 190

CHARDONNAY nickle & nickle "truchard" carneros, napa valley 280

CHARDONNAY kistler "les noisetiers" sonoma valley 290

CHARDONNAY mer soleil "silver" santa barbara 120

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SANGIOVESE casanova di neri, brunello, montalcino, italy 260

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