

# Fi'lia

## Lunch

### Antipasti

**MOUNT ZERO OLIVES** 9 (VG)  
Orange, Rosemary, Garlic Marinade

**HOUSE BAKED FOCACCIA** 7 (G)  
Olive Oil, Rosemary, Balsamico, Sea Salt

**POLPETTINE** 17 (G, D)  
Classic Pork and Beef Meatballs, Ricotta, Pomodoro Sauce

**IMPOSSIBLE POLPETTINE** 19 (VG)  
Plant-based Meatballs, Pomodoro Sauce

**ARANCINI** 18 (S, D, G)  
Lump Crab, Mixed Herbs, Aiolo

**CALAMARI FRITTI** 18 (S, G)  
Lemon Thyme Aioli

**TAGLIERE MISTO** 32 (D)  
Assorted cured Meat and Cheese Board

**VEAL TONNATO** 19 (D)  
Tuna, Tarragon, Fennel, Crispy Capers

**BRUSCHETTA** 10 (G)  
Tomato, Shallots, Garlic, Grilled Bread, EVOO

**TUNA CRUDO** 19 (N)  
Almond Crema, Pea Tendrils, Sweet Paprika

**PORCHETTA** 19  
Roasted Pork Belly, Garlic, Mixed Herb, Arugula

**GRILLED OCTOPUS** 20 (D)  
Potato Crema, Confit Tomatoes, Olives, Capers

### Ansalata & Panini

**PANZANELLA** 17 (G)  
Heritage Tomatoes, Cucumbers, Red Onions, Olives, Peppers, Croutons, Red Wine Vinaigrette, Basil, Capers

**ROAST BEET SALAD** 18 (D, N)  
Arugula, Walnuts, Goat Cheese Crema

**CAPRESE SALAD** 19 (D)  
Kumato Tomatoes, Buffalo Mozzarella, Basil, Aged Balsamic

**CLASSIC CAESAR** 16 (D, G)  
Romaine Lettuce, Caesar Dressing, Croutons, Anchovies, Parmesan  
Add: Chicken 8  
Shrimp 12

**FOCACCIA TURKEY CLUB** 19 (G, D)  
Romaine Lettuce, Tomato, Avocado, Bacon, Provolone, Fries

**CAPRESE PANINI** 18 (G, D, N)  
Buffalo Mozzarella, Tomatoes, Basil Pesto, Fries  
Add: Prosciutto 6

**TUSCAN CHICKEN PANINI** 19 (G, D)  
Caramelized Onion, Mushroom, Gorgonzola, Piquillo Pepper, Fries

**FI'LIA DRY AGED BEEF BURGER** 24 (G, D)  
Fontina, Pancetta, Tomato, Arugula, Fries

### Primi

**CONCHIGLIE BOLOGNESE** 32 (G, D)  
Pork & Beef Ragout, Parmesan

**CLASSIC FETTUCINE ALFREDO** (G, D)  
Parmesan, Black Pepper 21  
Add: Chicken 8, Shrimp 12

**SPAGHETTI ALLE VONGOLE** 27 (S, G)  
Pangrattato, Lemon, Chilli, Garlic

**IMPOSSIBLE SPAGHETTI** 25 (VG)  
Plant-based Meatballs, Pomodoro, Basil

**GNOCCHI CACIO E PEPE AL TARTUFO** 27 (G, D)  
Black Pepper, Pecorino, Truffle Essence

**RIGATONI ALLA CARBONARA** 26 (D, G)  
Pancetta, Parmesan

### Secondi

**GRILLED BRANZINO** 39  
Fennel Salad, Capers, Lemon, Salsa Verde

**GRILLED KING PRAWNS** 39 (S)  
Paprika, Lemon, Fine Herbs, Anchovies, Broccolini

**FISHERMAN'S CATCH** 42  
Roasted Tomatoes, Salsa Verde, Lemon, Broccolini

**SAM'S CHICKEN PARM** 33 (G, D)  
Breaded Chicken Breast, Mozzarella di Bufala, Marinara, Basil

**8OZ SKIRT STEAK** 46  
Confit Cherry Tomatoes, Fresno Chili, Rosemary Potatoes

**VEAL MILANESE** 44 (G)  
Baby Arugula, Lemon

**HALF ROASTED CHICKEN** 32  
Herb Potatoes, Grilled Artichokes, Preserved Lemon

### Pizza

**MARGHERITA** 20 (VG)  
San Marzano Tomatoes, Basil, Di Stefano Fior de Latte, Buffalo Mozzarella, EVOO

**DIAVOLA** 24  
Salumeria Biellese Spicy Salami, Roasted Capsicums, Olives

**QUATTRO FORMAGGI** 24  
Gorgonzola, Mozzarella, Fontina, Parmesan, Oregano

**ROCK SHRIMP & GARLIC** 28 (S)  
Marinated Rock Shrimp, Parmesan, Red Onions, Oven Roasted Tomatoes, EVOO

**PROSCIUTTO DI PARMA** 25  
Smoked Mozzarella, Parma Ham, Rocket, Parmesan, Arugula

**TUSCAN KALE & MUSHROOM** 25 (VG)  
Pecorino, Roasted Mushrooms, Provolone, Calabrian Chillies

At Fi'lia we take pizza very seriously and we pride ourselves on our artisan dough created by true Italian Pizzaioli. Our crust is made from Naples' Oldest Mill Antico Caputo Flour mixed with our house made sourdough starter and fresh yeast. Fermented for 36 hours and stretched to order, we deliver dough that has all of Napoli's traditions with a thin and robust crust that is light and fluffy with a slight crunch.

### Contorni

**CHARRED BROCCOLINI** 12 (G)  
Garlic Dressing, Bread Crumbs

**MARINATED GRILLED VEGETABLE** 12 (VG)  
Aged Vinaigrette

**ARUGULA AND PARMESAN** 10 (D)

**SIDE OF PASTA**  
Alfredo  
Pomodoro  
EVOO  
12

**ROASTED MUSHROOMS** 12 (VG)  
Garlic Dressing

**CRISPY POTATOES** 10 (G, D)  
Rosemary, Pecorino

**TRUFFLE FRIES** 12 (G)

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

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. 1.24.20

# Filia

## Cocktails 16

**FIORI DI SPRITZ**  
Prosecco, Apple, St. Germain, Fresh Mint

**BELLINI**  
Prosecco, Peach

**COMPLIMENTI**  
Ciroc peach, Prosecco, Lemon, Aperol

**ROSATO**  
Bombay Gin, Grapefruit, Tonic

**PARCHED**  
Absolut, Cucumber, Mint, Soda

**CARIBBEAN AFTERNOON**  
Spiced Rum, Barcadi, Pineapple, Grenadine

**CALABRIAN COAST**  
Don Julio Blanco, Calabrian Chiles, Lime, Agave, Spiced Salt

**TEGRONI**  
Patron Silver, Campari, Sweet Vermouth

**FILIA SKYJUICE**  
Bombay Gin, Coconut Water, White Godiva liqueur, Dark Chocolate

**THE MULE FROM MILAN**  
Tito's, Cocchi Americano, Campari, Lime, Ginger Beer

## Beer

**HEINEKEN**  
Netherlands 10

**KALIK LIGHT**  
The Bahamas 9

**KALIK**  
The Bahamas 9

**BUD LIGHT**  
USA 10

**CORONA**  
Mexico 10

## Wines by the Bottle

### BUBBLY

**PROSECCO** giuliana, veneto, it 14/52

**CREMANT** louis picamelot, burgundy 16/64

**CHAMPAGNE** veuve clicquot "yellow", france 55/200

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

**CHAMPAGNE** dom perignon, eprenay, france 650

### WHITE & ROSÉ

**PINOT GRIGIO** anterra, delle venzie, it 14/56

**SAUVIGNON BLANC** matua, marlborough, nz 16/68

**CHARDONNAY** bouchard macon lugney, burgundy, fr 17/68

**RIESLING** "kung fun girl", washington state, usa 14/68

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

**ROSÉ** pinot noir, matua, marlborough, nz 14/68

**PINOT GRIGIO** santa margherita 95

**SAUVIGNON BLANC** freemark abbey, california 100

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

**CHARDONNAY** mer soleil "silver" santa barbara 120

**SANCERRE BLANC** de ladoucette comte lafond, france 115

## Magnum Selection

**BORDEAUX CLARENDELLE** clarence dillon, france 220

**SANGIOVESE** villa antinori "pian del vignie" brunello, montalcino, italy 475

### 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

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

**PINOT NOIR** marchand-tawse, gevrety-chambertin, burgundy, france 190

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

**SANGIOVESE** casanova di neri, brunello, montalcino, italy 260

**CABERNET SAUVIGNON** justin, paso robles, california 135

## Premium Selection

**BARBARESCO** gaja, 2011 (piedmont) 555

**SANGIOVESE TIGNANELLO** 2016 marchesi antinori 295

**ORNELLAIA** 2008 & 2010 bolgheri doc superiore, tuscan 1295

**SASSICAIA** 2015 tenuta san guido bolgheri, italy 1400

**MASSETO** 2012 tenuta dell' ornellaia, tuscan 3000

**CABERNET SAUVIGNON** sonoma silver oak, alexander valley 2014 (napa) 245

**CABERNET SAUVIGNON** caymus vinyards 2017 (napa) 322

**CABERNET SAUVIGNON** nickle & nickle, cc ranch, napa valley, california 480

**OPUS ONE** 2014 oakville, napa valley 1500

# Fi'lia

## Dinner

### Antipasti

**MOUNT ZERO OLIVES** 9 (VG)  
Orange, Rosemary, Garlic Marinade

**HOUSE BAKED FOCACCIA** 7 (G)  
Olive Oil, Rosemary, Balsamico, Sea Salt

**POLPETTINE** 17 (G, D)  
Classic Pork and Beef Meatballs, Ricotta, Pomodoro Sauce

**IMPOSSIBLE POLPETTINE** 19 (VG)  
Plant based Meatballs, Pomodoro Sauce

**ARANCINI** 18 (S, D, G)  
Lump Crab, Mixed Herbs, Aiolo

**CALAMARI FRITTI** 18 (S, G)  
Lemon Thyme Aioli

**TAGLIERE MISTO** 32 (D)  
Assorted cured Meat and Cheese Board

**VEAL TONNATO** 19 (D)  
Tuna, Tarragon, Fennel, Crispy Capers

**BRUSCHETTA** 10 (G)  
Tomato, Shallots, Garlic, Grilled Bread, EVOO

**TUNA CRUDO** 19 (N)  
Almond Crema, Pea Tendrils, Sweet Paprika

**PORCHETTA** 19  
Roasted Pork Belly, Garlic, Mixed Herb, Arugula

**GRILLED OCTOPUS** 20 (S, D)  
Potato Crema, Confit Tomatoes, Olives, Capers

### Ansalata

**PANZANELLA** 17 (G)  
Heritage Tomatoes, Cucumbers, Red Onions, Olives, Peppers, Croutons, Red Wine Vinaigrette, Basil, Capers

**ROAST BEET SALAD** 18 (D, N)  
Arugula, Walnuts, Goat Cheese Crema

**CAPRESE SALAD** 19 (D)  
Kumato Tomatoes, Buffalo Mozzarella, Basil, Aged Balsamic

**CLASSIC CAESAR** 16 (D, G)  
Romaine Lettuce, Caesar Dressing, Croutons, Anchovies, Parmesan  
Add: Chicken 8, Shrimp 12

**SPINACH & RICOTTA AGNOLLOTTI** 26 (D,G,N)  
Brown Butter, Sage, Walnuts, Parmesan

**CONCHIGLIE BOLOGNESE** 32 (G, D)  
Pork & Beef Ragout, Parmesan

**LINGUINE NERO** 32 (G, S)  
Fruiti Di Mare, Parsley, Lemon

**CLASSIC FETTUCINE ALFREDO** (G, D)  
Parmesan, Black Pepper 21  
Add: Chicken 8, Shrimp 12

### Primi

**GNOCCHI CACIO E PEPE AL TARTUFO** 27 (G, D)  
Black Pepper, Pecorino, Truffle Essence

**RIGATONI ALLA CARBONARA** 26 (D, G)  
Pancetta, Yolk, Parmesan

**SPAGHETTI ALLE VONGOLE** 27 (S, G)  
Pangrattato, Lemon, Chilli, Garlic

**IMPOSSIBLE SPAGHETTI** 25 (VG)  
Plant-based Meatballs, Pomodoro, Basil

**WILD MUSHROOM RISOTTO** 28 (G, D)  
Exotic Mushroom Blend, Parmesan, Fine Herbs, Arugula

### Secondi

**GRILLED BRANZINO** 39  
Fennel Salad, Capers, Lemon, Salsa Verde

**GRILLED KING PRAWNS** 39 (S)  
Paprika, Lemon, Fine Herbs, Anchovies, Broccolini

**FISHERMAN'S CATCH** 42  
Roasted Tomatoes, Salsa Verde, Lemon, Broccolini

**BRAISED SHORT RIB** 34 (G, D)  
Creamy soft Polenta, Parmesan

**SAM'S CHICKEN PARM** 33 (G, D)  
Breaded Chicken Breast, Mozzarella di Bufala, Marinara, Basil

**8OZ SKIRT STEAK** 46  
Salsa Verde, Confit Cherry Tomatoes, Rosemary Potatoes

**16OZ BONE IN BISTECCA RIBEYE** 69  
Salsa Verde, Herb Potatoes

**VEAL MILANESE** 44 (G)  
Baby Arugula, Lemon

**HALF ROASTED CHICKEN** 32  
Artichokes, Herb Potatoes, Lemon

### Pizza

**MARGHERITA** 20 (VG)  
San Marzano Tomatoes, Basil, Di Stefano Fior de Latte, Buffalo Mozzarella, EVOO

**DIAVOLA** 24  
Salumeria Biellese Spicy Salami, Roasted Capsicums, Olives

**QUATTRO FORMAGGI** 24  
Gorgonzola, Mozzarella, Fontina, Parmesan, Oregano

**ROCK SHRIMP & GARLIC** 29 (S)  
Marinated Rock Shrimp, Parmesan, Red Onions, Oven Roasted Tomatoes, EVOO

**PROSCIUTTO DI PARMA** 25  
Smoked Mozzarella, Parma Ham, Rocket, Parmesan, Arugula

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Pecorino, Roasted Mushrooms, Provolone, Calabrian Chilies

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Bombay Gin, Coconut Water, White Godiva liqueur, Dark Chocolate

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Tito's, Cocchi Americano, Campari, Lime, Ginger Beer

## Beer

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Netherlands 10

**KALIK LIGHT**  
The Bahamas 9

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USA 10

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## Wines by the Bottle

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**CHAMPAGNE** dom perignon, eprenay, france 650

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**ROSÉ** pinot noir, matua, marlborough, nz 14/68

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

**CHARDONNAY** mer soleil "silver" santa barbara 120

**SANCERRE BLANC** de ladoucette comte lafond, france 115

## Magnum Selection

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

**PINOT NOIR** marchand-tawse, gevrety-chambertin, burgundy, france 190

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

**SANGIOVESE** casanova di neri, brunello, montalcino, italy 260

**CABERNET SAUVIGNON** justin, paso robles, california 135

## Premium Selection

**BARBARESCO** gaja, 2011 (piedmont) 555

**SANGIOVESE TIGNANELLO** 2016 marchesi antinori 295

**ORNELLAIA** 2008 & 2010 bolgheri doc superiore, tuscany 1295

**SASSICAIA** 2015 tenuta san guido bolgheri, italy 1400

**MASSETO** 2012 tenuta dell' ornellaia, tuscany 3000

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**CABERNET SAUVIGNON** caymus vinyards 2017 (napa) 322

**CABERNET SAUVIGNON** nickle & nickle, cc ranch, napa valley, california 480

**OPUS ONE** 2014 oakville, napa valley 1500