

Fi'lia

BY MICHAEL SCHWARTZ

Lunch

Appetizers

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

Pasta

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

Pizza

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

Sandwiches

served with chips and giardiniera

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

Mains

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

Sides 10

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

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Snack & Appetizers

- WARM OLIVES**
fennel seed, orange zest 8
- CHICKPEA FRITTERS**
roasted tomato aioli 8
- CHARRED EGGPLANT SPREAD**
bottarga, toasted bread 12
- LOCAL CONCH ARANCINI**
spicy tomato purée 13
- CRISPY POLENTA FRIES**
spicy ketchup 12
- STUFFED MUSHROOMS**
bechamel 13

- FI'LIA CHOPPED SALAD**
romaine, cucumber, tomato, pepper
carrot, celery, onion, salami, chickpeas
aged provolone, Italian dressing 17
- CAPRESE**
buffalo mozzarella, heirloom tomato basil
sea salt, aged balsamic 17
- TUNA CARPACCIO**
crispy shallots, green olive
preserved lemon, parsley sauce 19
- GRILLED GIANT PRAWN**
garlic butter, parsley
grilled lemon PA

Small

- BEEF CARPACCIO**
sunchoke, green onion
pecorino, mustard vinaigrette 19
- FRIED CALAMARI**
spicy marinara fried parsley 17
- ASPARAGUS SALAD**
burrata, sundried tomato tapenade
shaved parmigiano 18
- GRILLED OCTOPUS**
roasted tomato, peppers, green olives
gigande beans, torn herbs. red onions 22
- MEATBALLS**
whipped ricotta, garlic bread 15

Pasta

- CORN AGNOLOTTI**
roasted lobster sauce 32
- RIGATONI BOLOGNESE** 25
- EXOTIC MUSHROOM RAVIOLI**
sage cream, toasted breadcrumbs 26
- SPAGHETTI CACIO E PEPE** 19
- BRAISED SHORT RIB CRESPELLE**
béchamel, taleggio, fontina 26
- WHOLE WHEAT FETTUCCINE**
mushroom ragu, broccolini, truffle, pecorino 23
- SPAGHETTI AND MEATBALLS** 28
- GLUTEN-FREE PASTA**
ask your server 3

To Share

- TABLESIDE CAESAR**
anchovy, warm garlic croutons,
parmigiano

for two
28
- CHARCUTERIE & CHEESE BOARD**
pickles, olives, mostarda
dijon & grilled bread

half or whole
35 / 64

Pizza

- MARGHERITA**
tomato, mozzarella, basil, olive oil 17
- SPICY PEPPERONI**
tomato sauce, calabrian chile
fontina, mozzarella, arugula 22
- PUTTANESCA**
house made hot sausage, stracciatella 23
- KALE**
caramelized onion, fontina, parmigiano 19
- TRUFFLE**
porcini crema, mozzarella mushrooms, arugula 28
- PRAWN**
braised leeks, roasted tomato
calabrian chile, fennel pollen, aged provolone 25
- SHORT RIB**
caramelized onion, cave aged gruyere, arugula 25

Mains

- FILET OF FISH EN CARTOCCIO**
white wine, zucchini, Yukon gold potato, thyme, lemon 38
- GRILLED CHICKEN PAILLARD**
artichokes, capers, grilled radicchio white wine butter sauce 38
- GRILLED WHOLE BRANZINO**
tomato, calabrian chile, mint, arugula 41
- SAM'S CHICKEN PARM**
with spaghetti pomodoro 33

- FISH STEW**
shrimp, octopus, mussels, clams, fish fennel, tomato, 'nduja, garlic toast, aioli 44
- GRILLED HANGER STEAK**
roasted broccolini, farro, cipollini onions agrodolce, chiles 38
- VEAL CHOP MILANESE**
tomato, arugula, parmigiano 41
- OSSO BUCO**
risotto milanese 49

GRILLED 42 OZ BISTECA FIORENTINA

grilled lemon
rosemary

160

Sides 9

- CRISPY POTATOES** rosemary, pecorino
- ROASTED HEIRLOOM CAULIFLOWER** spicy tomato tapenade
- ROASTED CARROTS** gorgonzola crema
- ROASTED ZUCCHINI** anchovy butter
- GRILLED BROCCOLINI** lemon, shaved parmigiano
- ROASTED EXOTIC MUSHROOMS** pine nuts, raisins, lemon zest

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Cocktails 16

PARCHED

absolut, cucumber, parsley-lemon syrup, soda

NTK

bombay sapphire, caravella orangecello, lime, soda

COMPLIMENTI

belvedere peach, moscato, lemon, aperol

ATTACHÉ

bacardi limon, bergamot, grapefruit, maraschino

LAST TRAIN

maker's mark, montanaro chamomile liqueur cardamaro, egg white, lemon

SEEKING SUNSET

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

CALABRIAN COAST

avion blanco infused with calabrian chiles, lime, agave, spiced salt

THE MULE FROM MILAN

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

Beer

STELLA

belgium 10

HEINEKEN

netherlands 10

KALIK LIGHT

bahamas 9

KALIK

bahamas 9

PIRATE REPUBLIC

island pirate ale, bahamas 11

PIRATE REPUBLIC

gold & haze, bahamas 11

PIRATE REPUBLIC

black beer'd stout, bahamas 11

PIRATE REPUBLIC

captain kidd's kolsch, bahamas 11

Wines by the Glass

SPARKLING

PROSECCO giuliana, veneto, it 12/48

CRÉMANT louis picamelot, burgundy 16/64

CRÉMANT ROSÉ louis picamelot, burgundy 20/76

WHITE & ROSÉ

PINOT GRIGIO anterra, delle venzie, it 14/56

SAUVIGNON BLANC matua, marlborough, nz 16/64

DRY RIESLING vine mind, clare valley, au 15/60

CHARDONNAY bouchard macon lugney, burgundy, fr 17/68

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

ROSÉ matua, marlborough, nz 14/60

RED

PINOT NOIR bouchard bourgogne, burgundy, fr 20/76

SANGIOVESE castello di farnetella chianti colli senesi, tuscany 16/64

BARBERA castello del poggio asti, piedmont 15/68

CABERNET SAUVIGNON hahn, ca 17/68

Wines by the Bottle

SPARKLING

PROSECCO scarpetta, italy 70

CHAMPAGNE laurent perrier, france 179

CHAMPAGNE moët & chandon "brut imperial", france 203

ROSÉ CHAMPAGNE moët & chandon "rosé imperial", france 235

CHAMPAGNE veuve clicquot "yellow", france 226

CHAMPAGNE veuve clicquot "rosé", france 281

HALF BOTTLE CHAMPAGNE veuve clicquot "yellow", france 375ml 115

WHITE & ROSÉ

PINOT GRIGIO scarpetta, venezia, friuli, italy 77

PINOT GRIGIO colterenzio, trentino-alto adige, italy 80

PINOT GRIGIO venica & venica "jessera" collio goriziano, friuli, italy 70

DRY MUSCAT BLEND occhipinti, sicily, italy 80

VERNACCIA panizzi "vigna santa mergherita" san gimignano, italy 86

SAUVIGNON BLANC justin, santa lucia mountains, california 72

SAUVIGNON BLANC liberated, sonoma coast, california 70

CHARDONNAY patz & hall, sonoma coast, california 140

CHARDONNAY nickle & nickle "truchard" carneros, napa valley 244

CHARDONNAY kistler "les noisetiers" sonoma valley 252

CHARDONNAY mer soleil "silver" santa barbara 95

ROSÉ miraval, provence, france 75

RED

PINOT NOIR angela estate winery, yamhill-carlton, oregon 136

PINOT NOIR patz & hall, sonoma coast, california 198

PINOT NOIR marchand-tawse, gevey-chambertin, burgundy, france 167

SANGIOVESE villa antinori "pian del vignie" brunello, montalcino, italy 200

SANGIOVESE casanova di neri, brunello, montalcino, italy 225

SANGIOVESE gaja, brunello, montalcino, italy 258

SANGIOVESE/MERLOT tolaini "al passo" tuscany, italy 93

BARBERA scarpetta, monferrato, piedmont, italy 70

NEBBIOLO pianpolvere soprano, barolo, piedmont 390

NEBBIOLO gaja, barbaresco, piedmont 700

NEBBIOLO BLEND lua rossa #4, santa barbara, california 90

TEMPRANILLO lopez de heredia "tondonia" rioja, spain 160

CABERNET SAUVIGNON foxglove, paso robles, california 90

CABERNET SAUVIGNON justin, paso robles, california 99

CABERNET SAUVIGNON nickle & nickle, cc ranch, napa valley, california 430

A'lia

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Kids Menu

MIX GREEN SALAD

house made ranch dressing 10

CHEESE PIZZA 10

add pepperoni 4

SPAGHETTI AND MEATBALLS 14

CRISPY CHICKEN STRIPS

french fries 12

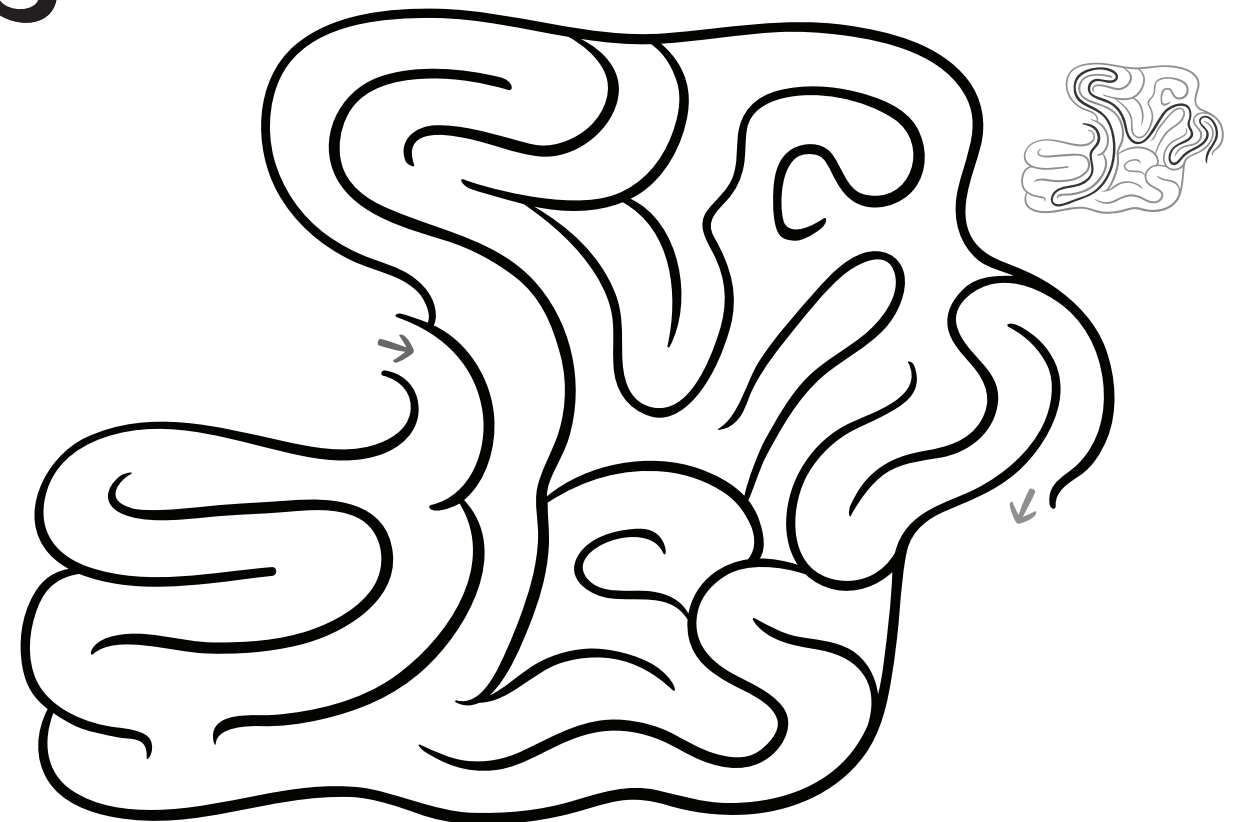
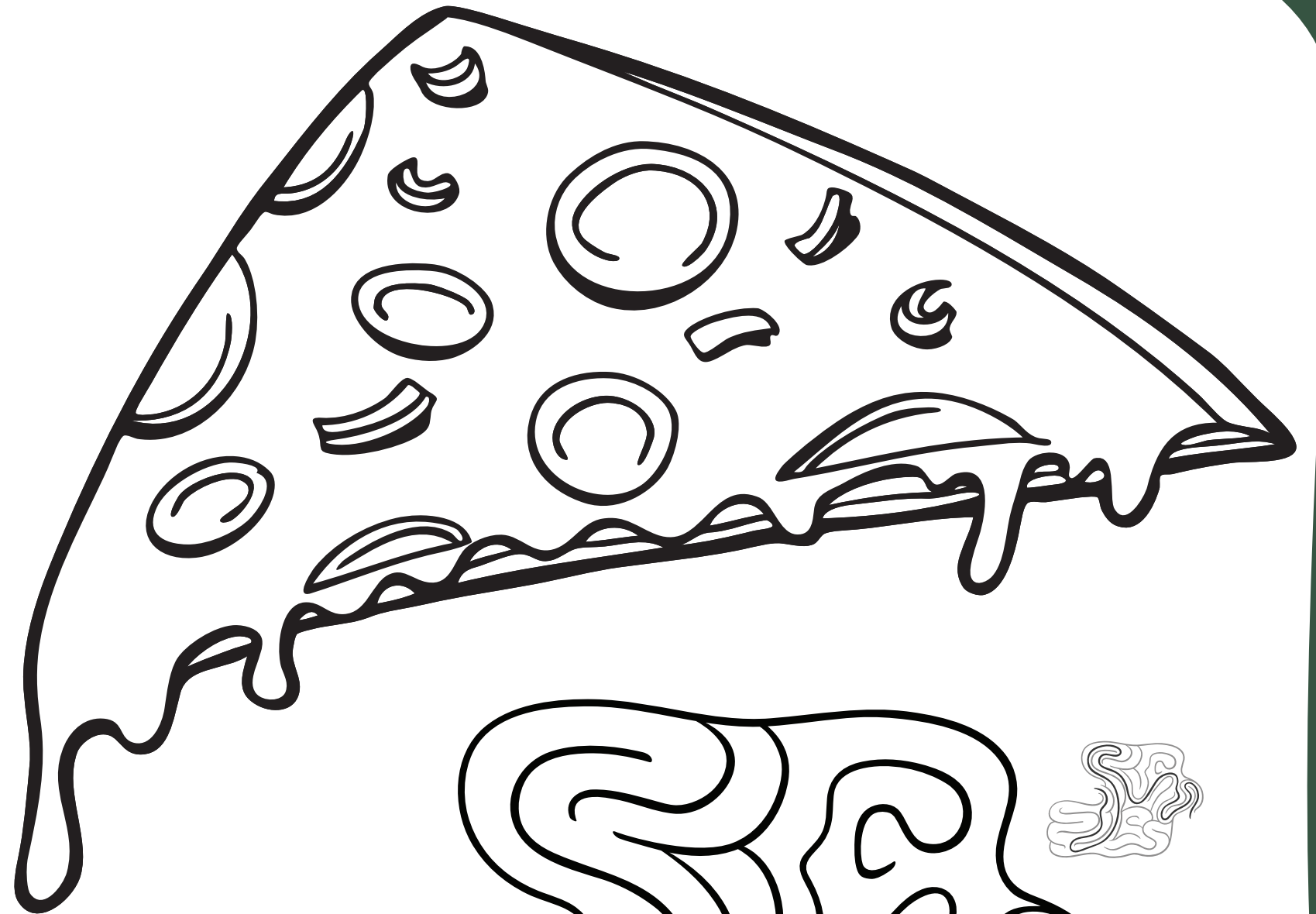
SAM'S CHICKEN PARM

spaghetti marinara 18

FISH OF THE DAY

seasonal vegetables 15

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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.