

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 ALLA CARBONARA** (G,D)
guanciale, egg yolk cream, black pepper 23
- EGGPLANT PARMIGIANA** (V,D)
buffalo mozzarella, basil, tomato sauce 25
- SPAGHETTI AND MEATBALLS** (G,D)
family recipe 24
- BUCATINI ALL'AMATRICIANA** (G,D)
smoked pancetta, braised onions, chili flakes 21
- 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
- PROSCIUTTO & ARUGULA** (G,D)
2 year aged prosciutto, fior di latte, shaved parmesan 28

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 28
- SAM'S CHICKEN PARM** (G,D)
housemade breadcrumb 28
- 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 39
- VEAL CHOP MILANESE** (G,D)
tomato, arugula, parmigiano-reggiano 61

Sides

- PASTA** (G)
spaghetti or rigatoni
marinara, butter, garlic-olive oil 10
- CRISPY POTATOES** (V,D)
rosemary, pecorino 10
- ROASTED HEIRLOOM CAULIFLOWER** (V,D,N)
pistachio pesto 12
- BABY CARROTS** (D,V)
gorgonzola crema 12
- ROASTED ZUCCHINI** (D)
anchovy butter 10
- GRILLED BROCCOLINI** (V,D)
lemon, shaved parmigiano-reggiano 10
- ROASTED WILD MUSHROOMS** (V,N)
pine nuts, lemon zest 12

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. 11.22.19

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

PINOT GRIGIO santa margherita 95

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 mer soleil "silver" santa barbara 120

SANCERRE BLANC de ladoucette comte lafond 115

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 monteraey, california 110

PINOT NOIR marchand-tawse, gevey-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

CABERNET SAUVIGNON foxglove, paso robles, california 90

CABERNET SAUVIGNON justin, paso robles, california 135

CABERNET SAUVIGNON arrowood, knights valley, california 125

SHIRAZ penfolds max, south australia 115

Premium Selection

TIGNANELLO 2016 marchesi antinori 295

CABERNET SAUVIGNON sonoma silver oak, alexander valley 2014 (napa) 295

CABERNET SAUVIGNON caymus vinyards 2017 (napa) 322

CABERNET SAUVIGNON nickle & nickle, cc ranch, napa valley, california 525

BARBARESCO gaja, 2011 (piedmont) 555

Filia

Dinner

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

CRISPY POLENTA FRIES (V,D)
spicy ketchup 13

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 ALLA CARBONARA (G,D)
guanciale, egg yolk cream, black pepper 23

EGGPLANT PARMIGIANA (V,D)
buffalo mozzarella, basil, tomato sauce 25

SPAGHETTI AND MEATBALLS (G,D)
family recipe 24

BUCATINI ALL'AMATRICIANA (G,D)
smoked pancetta, braised onions, chili flakes 21

HAND CUT PAPPARDELLE WITH VEAL RAGOUT (G,D)
pecorino-romano, lemon zest 28

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 & 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

PROSCIUTTO & ARUGULA (G,D)
2 year aged prosciutto, fior di latte, shaved parmesan 28

Mains

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

GRILLED CHICKEN PAILLARD (D)
artichokes, capers, white wine butter sauce 28

GRILLED BRANZINO
tomato, calabrian chile, mint 45

SAM'S CHICKEN PARM (G,D)
housemade breadcrumbs 28

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 39

VEAL CHOP MILANESE (G,D)
tomato, arugula, parmigiano-reggiano 61

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

Sides

PASTA (G)
spaghetti or rigatoni
marinara, butter, garlic-olive oil 10

ROASTED HEIRLOOM CAULIFLOWER (V,D,N)
pistachio pesto 12

BABY CARROTS (D,V)
gorgonzola crema 12

CAVATELLI MAC & CHEESE (G,D)
garlic bechamel, fontina, gruyere, mozzarella 13

ROASTED ZUCCHINI (D)
anchovy butter 10

ROASTED WILD MUSHROOMS (V,N)
pine nuts, lemon zest 12

GRILLED BROCCOLINI (V,D)
lemon, shaved parmigiano-reggiano 10

CRISPY POTATOES (V,D)
rosemary, pecorino 10

**GRILLED
PORTERHOUSE** 32oz
Prime Black Angus
Linz Heritage, 21 days dry aged
96

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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

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