

Fi'lia

BY MICHAEL SCHWARTZ

Snacks & 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

FRIED CALAMARI

spicy marinara fried parsley 17

TUNA CARPACCIO

crispy shallots, green olive, preserve lemon, parsley sauce 17

MEATBALLS

whipped ricotta, garlic bread 15

Salads

FI'LIA CHOPPED SALAD

romaine cucumber, tomato, pepper, carrot, celery, onion, salami, chickpeas, aged provolone, italian dressing 17

CAPRESE

stracciatella, heirloom tomato, basil, sea salt, aged balsamic 17

FENNEL & CELERY ROOT

toasted almond, arugula, mint, meyer lemon, dressing 16

ANSON MILLS FARRO

cucumber, tomato, red onion, greens, french feta, white balsamic vinaigrette 17

THE CAESAR

anchovy, garlic croutons, parmigiano 16

ASPARAGUS SALAD

burrata, sundried tomato tapenade shaved parmigiano 18

Pasta

SQUID INK CAMPANELLE

roasted lobster sauce 26

RIGATONI BOLOGNESE 25

EXOTIC MUSHROOM RAVIOLI
sage cream, toasted breadcrumbs 26

SPAGHETTI CACIO E PEPE 19

WHOLE WHEAT FETTUCCINE
mushroom ragu, broccolini, truffle, pecorino 23

SPAGHETTI AND MEATBALLS 28

GEMELLI

pesto, toasted pine nuts 21

GLUTEN-FREE PASTA

ask your server 3

Pizza

MARGHERITA

tomato, mozzarella, basil, olive oil 17

SPICY PEPPERONI

tomato sauce, calabrian chile fontina, mozzarella, arugula 22

PUTTANESCA

house made hot sausage, stracciatella 22

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

Sandwiches

HOUSEMADE SAUSAGE

slow cooked rapini, provolone, roasted peppers 23

PRESSED EGGPLANT

roasted tomato, parmigiano, pesto 19

FISH SANDWICH

peperonata, paprika aioli, watercress, crispy potato 23

ROASTED CHICKEN

caramelized onion, marinated zucchini, smoked mozzarella, sundried tomato tapenade 19

FI' LIA BURGER

truffled pecorino cream, fontina, arugula, crunchy onions, brioche 28

served with chips and giardineira

Mains

GRILLED CHICKEN PAILLARD

artichokes, capers, grilled radicchio white wine butter sauce 38

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

Sides 9

CRISPY POTATOES

rosemary, pecorino

ROASTED HEIRLOOM CAULIFLOWER

spicy tomato tapenade

ROASTED CARROTS

gorgonzola crema

ROASTED ZUCCHINI

anchovy butter

ANSON MILLS POLENTA

grana, parsley

ROASTED EXOTIC MUSHROOMS

pine nuts, raisins, 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 vodka, 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 tequila infused with calabrian chiles, lime, agave, spiced salt

THE MULE FROM MILAN

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

Beer

PIRATE REPUBLIC

black beer'd stout 11

STELLA

belgium 10

HEINEKEN

belgium 10

SAMUEL ADAMS

LAGER

boston 11

KALIK LIGHT

bahamas 9

KALIK

bahamas 9

PIRATE REPUBLIC

gold & haze of piracy witbier 11

PIRATE REPUBLIC

island pirate ale 11

Wines by the Glass

SPARKLING

PROSECCO giuliana, veneto, it 12/48

SPARKLING louis picamelot, burgundy 16/64

CRÉMANT louis picamelot, burgundy 20/76

WHITE & ROSÉ

PINOT GRIGIO ca'bolani, friuli, 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, 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, california 17/68

Wines by the Bottle

SPARKLING ROSÉ

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

ROSÉ miraval, provence, france 75

WHITE

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

RED

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

PINOT NOIR patz & hall, sonoma coast, california 198

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

SANGIOVESE bellus "girasole", chianti classico, italy 97

SANGIOVESE monteraponi, chianti classico riserva, italy 116

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

SANGIOVESE casanova di neri, brunello, montalcino, italy 225

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

BARBERA scarpetta, monferrato, piedmont, italy 70

BARBERA castello del poggio, asti, piedmont, italy 60

NEBBIOLO roagna "la pira" barolo, piedmont 387

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

TEMPRANILLO lopez de heredia "tondonia" rioja, spain 160

TEMPRANILLO bodegas hermanos perez pascuas "el pedrosal" ribera del duero, spain 75

CABERNET SAUVIGNON foxglove, paso robles, california 90

CABERNET SAUVIGNON justin, paso robles, california 99

CABERNET SAUVIGNON cakebread, napa valley, california 260

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

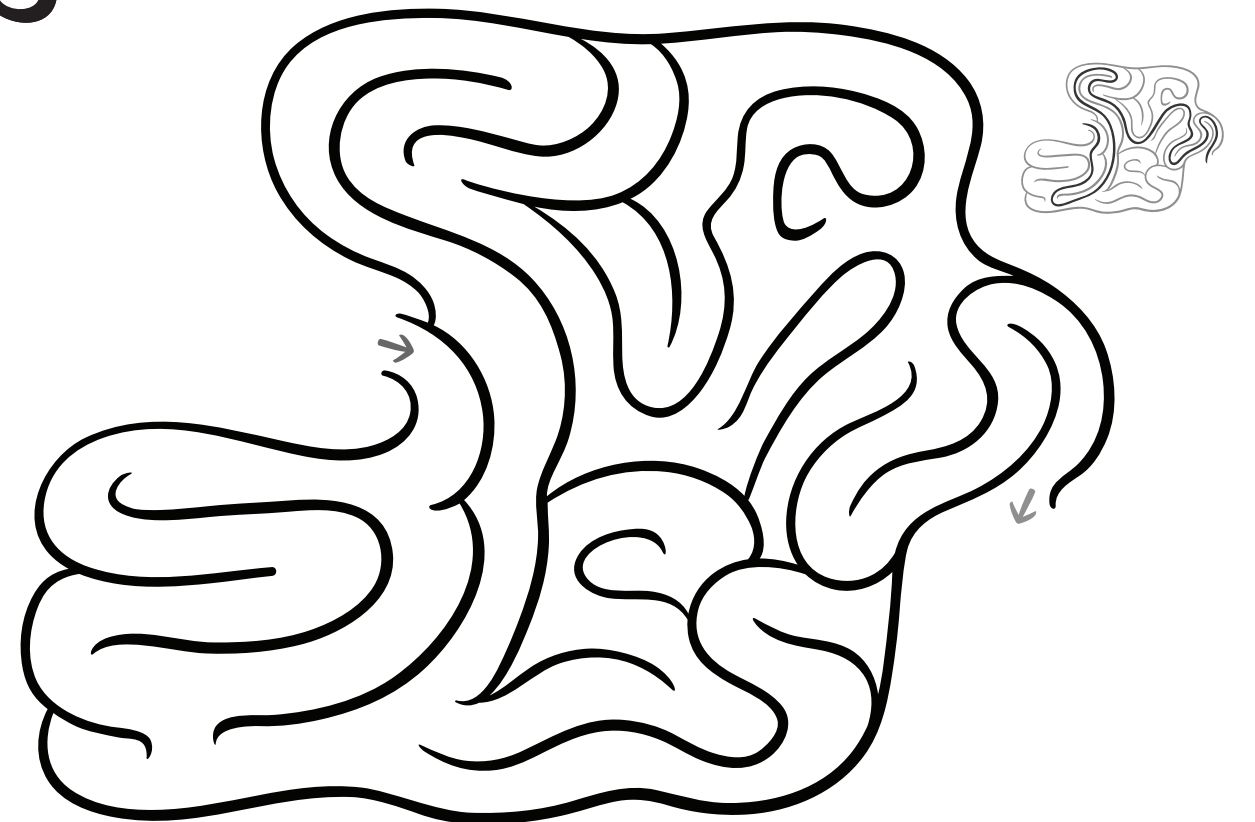
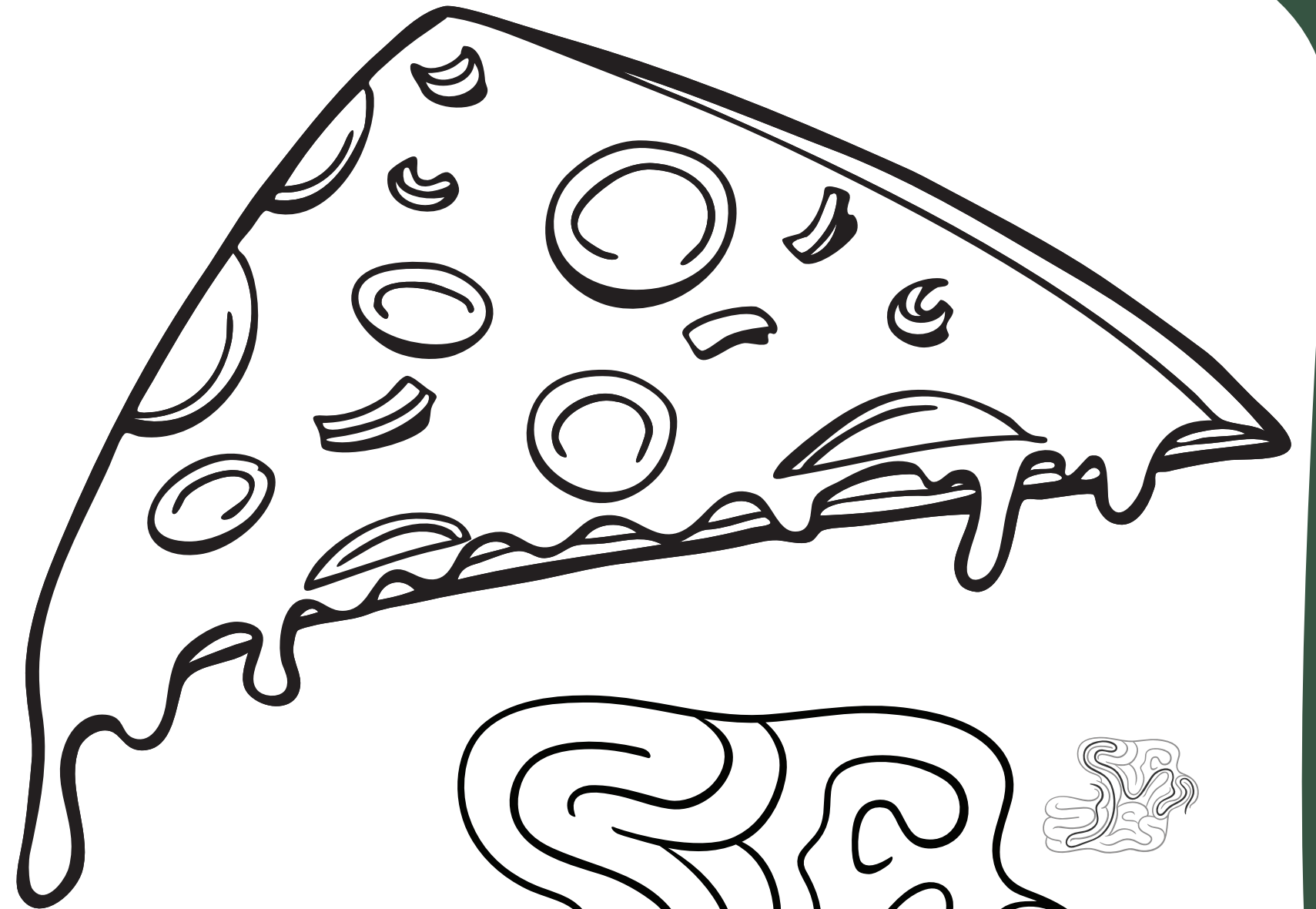
SAM'S CHICKEN PARM

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.