

Fi'lia

Restaurant Week - Lunch

SERVED FAMILY STYLE

\$39 PER PERSON

Appetizers

SELECT ONE

CRISPY POLENTA FRIES

spicy ketchup

FI'LIA CHOPPED SALAD

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

CAPRESE

buffalo mozzarella, heirloom tomato
basil, sea salt, aged balsamic

Entrée

SELECT ONE

EGGPLANT PARMIGIANA

mozzarella, basil, tomato sauce

BUCATINI ALL' AMATRICIANA

braised onions, guanciale, chili flakes, tomato

GRILLED CHICKEN PAILLARD

artichokes, capers, white wine butter sauce

MARGHERITA PIZZA

tomato, mozzarella, basil, olive oil

Dessert

SELECT ONE

PANNA COTTA

marsala zabaione

APPLE CROSTADA

pastry cream, shortbread crust

CHOCOLATE BUDINO

caramel sauce, sea salt, crema

Fi'lia

Restaurant Week - Dinner

SERVED FAMILY STYLE

\$50 PER PERSON

Appetizers

SELECT ONE

CRISPY POLENTA FRIES

spicy ketchup

FI'LIA CHOPPED SALAD

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

FRIED CALAMARI

spicy marinara

CAPRESE

buffalo mozzarella, heirloom tomato
basil, sea salt, aged balsamic

Entrée

SELECT ONE

EGGPLANT PARMIGIANA

mozzarella, basil, tomato sauce

FETTUCINE ALLA CARBONARA

smoked pancetta, egg yolk cream, black pepper

GRILLED CHICKEN PAILLARD

artichokes, capers, white wine butter sauce

GRILLED HANGER STEAK

roasted broccolini, farro, cipollini onions, agrodolce, chiles

MARGHERITA PIZZA

tomato, mozzarella, basil, olive oil

Dessert

SELECT ONE

TIRAMISU

mascarpone-coffee cream

PANNA COTTA

marsala zabaione

APPLE CROSTADA

pastry cream, shortbread crust

CHOCOLATE BUDINO

caramel sauce, sea salt, crema