

# Fi'lia

## Dinner

### Antipasti

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

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

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

**CARPACCIO DI MANZO** 25 (D)  
Thinly Sliced Beef with Arugula, Lemon, Parmesan Cheese

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

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

**BURRATA CHEESE** 21 (D)  
Aged Prosciutto, Arugula, EVOO

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

**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)  
Walnuts, Goat Cheese Crema, Mint

**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

### Primi

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

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

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

**GARGANELLI PORK SAUSAGE RAGU** 29 (G, D)  
Tomatoes, Pickled Chillies, Pecorino

**SQUID INK LOBSTER RAVIOLI** 37 (G, D, S)  
Stuffed Ravioli with Maine Lobster & Brunoise Vegetable, Served with Lobster cream

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

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

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

### Secondi

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

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

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

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

**RACK OF LAMB** 59  
Salsa Verde, Roasted Eggplants

**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

**FRESH ITALIAN BURATTA** 26  
San Marzano Tomatoes, Aged Prosciutto, Chilli Flakes

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

**PROSCIUTTO DI PARMA** 26  
Mozzarella, Parma Ham, Rocket, Parmesan

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

**TRUFFLE PIZZA** 29  
Porcini Mushrooms, Parmesan, Truffle Cream

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

**NEGRONI**  
Bombay Gin, Campari, Sweet Vermouth

**THE NUTTY ESPRESSO MARTINI**  
Absolut, Frangelico, Espresso

**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 200

**ROSÉ CHAMPAGNE** moët & chandon "rosé imperial", france 320

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

**CHAMPAGNE** dom perignon, "rosé", france 960

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

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

**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, tuscanly 17/75

**BARBERA** castello del poggio, piedmont 16/68

**CABERNET SAUVIGNON** hahn, ca 17/72

**PINOT NOIR** josh, central coast, california 98

**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

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

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

**CABERNET SAUVIGNON** sonoma silver oak, alexander valley 2014 (napa) 375

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

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

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

**BARBARESCO** gaja piedmont 890