

Filia

Antipasti

HOUSE BAKED FOCACCIA 8 (G)
Olive Oil, Balsamico, Sea Salt

POLPETTINE 19 (G, D)
Classic Pork and Beef Meatballs, Ricotta, Pomodoro

ARANCINI 20 (D, G)
Spicy Marinara

CALAMARI FRITTI 28 (S, G)
Lemon Thyme, Aioli

GRILLED OCTOPUS 32 (D)
Potato Crema, Confit Tomatoes, Olives, Capers

BURRATA CHEESE 23 (D)
Aged Prosciutto, Arugula, EVOO

CARPACIO DI MANZO 28 (D)
Artichoke Chips,
Pecorino Mousse, Puff Wild Rice, Lemon Dressing;

Ansalata

TOMATINO SALAD (G) 16
Cherry Tomatoes, Feta Cheese, Thyme, Kalamata
Olives, Bread Chips

PANZANELLA (G) 19
Heritage Tomatoes, Cucumbers, Torn Sourdough
Croutons, Red Wine Vinaigrette, Basil, Capers

CAPRESE SALAD (D) 21
Vine Ripened Tomatoes, Buffalo Mozzarella,
Basil, Aged Balsamic

CLASSIC CAESAR (D,G) 24
Romaine Lettuce, Caesar Dressing,
Croutons, Anchovies, Parmesan

Primi

CAVATELLI BOLOGNESE (G,D) 35
Pork & Beef Ragu, Parmesan

CLASSIC FETTUCINE ALFREDO (G,D) 26
Parmesan, Black Pepper

GNOCCHI SORRENTINA (G,D) 28
Pomodoro Sauce, Buffalo Mozzarella

RIGATONI ALLA CARBONARA (D,G) 32
Guanciale, Yolk, Parmesan, Cream

MUSHROOM RISOTTO (D) 34
Porcini Mushroom, Parmesan, Fine
Herbs

LOBSTER PACCHERI (G, SF) 57
Fresh local lobster tail, Cherry tomatoes,
Bottarga

Pizza

MARGHERITA 24
San Marzano Tomatoes, Basil, Di Stefano
Flor de Latte, Buffalo Mozzarella, EVOO

DIAVOLA 28
Red Sauce, Salumeria Biellese Spicy Salami,
Roasted Capsicums, Olives

FRESH ITALIAN BURRATA (G,D) 29
San Marzano Tomatoes, Aged Cured Beef
Bresaola, Kalamata Olives

TRUFFLE PIZZA (G,D) 32
Porcini Mushrooms, Parmesan,
Truffle Cream

Secondi

FISHERMAN'S CATCH 52
8oz Fresh Local Fish Fillet, White Wine slow Roast Parsnip Crema,
Side of Salsa Verde, and Lemon

GRILLED BRANZINO 56
Whole Branzino Butterfly, White Wine slow Roast Parsnip Crema, Side
of Salsa Verde, and Lemon

ROASTED SALMON (G, D) 56
8oz Imported King Salmon, White Wine slow Roast Parsnip Crema,
Side of Salsa Verde, and Lemon

SURF & TURF 136
10oz Filet Mignon, 9oz Lobster Tail, Potato Crema, Truffle Butter,
Grilled Polenta

HALF ROASTED CHICKEN 46
Artichokes, Herb Potatoes, Lemon

SAM'S CHICKEN PARM (G,D) 32
Breaded Chicken Breast, Buffalo
mozzarella, Marinara, Basil

VEAL PARMIGGIANA(G,D) 62
Breaded Veal Scaloppina, Buffalo
Mozzarella, Marinara, Basil

VEAL MILANESE (G) 56
Watercress, Lemon, Cherry Tomatoes

BRAISED SHORT RIB (G, D) 44
Grilled Polenta, Bread Crumbs

WHOLE RACK OF LAMB 78
Roasted Garlic Eggplant Crema, Herb Whipped Butter

20 OZ BONE IN RIBEYE STEAK 95
Roasted Garlic Eggplant Crema, Herb Whipped Butter

10 OZ FILET MIGNON 82
Roasted Garlic Eggplant Crema, Herb Whipped Butter

Contorni

CHARRED BROCCOLINI (G) 16
Garlic Dressing, Bread Crumbs

MARINATED GRILLED VEGETABLE BOARD (VG) 13

ARUGULA AND PARMESAN (D) 11

GRILLED ASPARAGUS (VG) 13

MASH POTATOES (VG) 14

TRUFFLE FRIES (G, D) 15

Add-Ons

TRUFFLE SHAVINGS (D) 12

LOBSTER TAIL

Whole Tail 9oz 45

Half Tail 4.5oz 25

Add: Chicken 8, Shrimp 12

Dishes with () contain: N = Nuts; G = Gluten; D = Dairy; S = Shellfish; V =
Vegetarian; VG = Vegan A = Alcohol

SHOULD YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES, PLEASE ALERT YOUR SERVER.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ALL PRICES DISPLAYED ARE SUBJECT TO 10% VAT AND A

15% SERVICE CHARGE. 26.01.23

Filia

Cocktails

THE SWAN 18

Peach Vodka, Cointreau, St Germain, Spumante, Pineapple Juice, Cranberry Juice

FIORI DI SPRITZ 18

Prosecco, Apple, St. Germain, Fresh Mint

ROSATO 18

Six Dogs Gin, Grapefruit, Tonic

THE BAHAMIAN AFTERNOON 18

Spiced Rum, Barcadi, Pineapple, Grenadine

THE LYCHEE 18

Vodka, Lychee Juice

THE MULE'S KICK 18

Vodka, Freshly Squeeze Lime, Muddle Basil, Jalapeno, Ginger Beer

ESPRESSO MARTINI 18

Vodka, Kahlua, Espresso

818 OLD FASHION 18

818 Anejo Tequila, Bitters, Orange Peel

THE CALABRIAN COAST 20

Don Julio Blanco, Calabrian Chiles, Lime, Agave, Spiced Salt

FI'LIA'S KISS 44

Red Wine Peach Sangria to share (4 Glasses)
White Wine Peach Sangria to share (4 Glasses)
Sparkling Wine Peach Sangria to share (4 Glasses)

818 CUCUMBER SPRITZ 14

818 Blanco Tequila, Infused cucumbers, Club Soda, Mint

Beer

HEINEKEN 10

Netherlands

KALIK LIGHT 9

Bahamas

KALIK 9

Bahamas

BUD LIGHT 10

USA

CORONA 10

Mexican

STELLA ARTOIS 10

Belgium

Coffee & Tea

ESPRESSO, MACCHIATO 6

DOUBLE ESPRESSO 9

LATTE, CAPPUCCINO 7

TEA SELECTION 5

Earl Grey
Peppermint
Chamomile

Dessert

TIRAMISU (D, E, A, G) 14

Espresso Liquor, Lady Fingers, Mascarpone Mousse, Coffee gel, Chocolate Feuilletine

CHOCOLATE AMARENA CHERRY TART (N, D, E, A, G) 16

Chocolate Mousse, Amarena Cherry Jam, Amaretto Ganache, Cherry Ripple Ice Cream

LEMON RICOTTA CHEESECAKE (D,E,G) 14

Graham Cracker Crumb, Baked Ricotta Cheesecake, Lemon Curd, Lemon Whipped Ganache

STRAWBERRY AND LIMONCELLO PARFAIT (G, D, A, E) 14

Macerated Strawberries in Limoncello, Basil & Pepper, Lemon Namelaka, Streusel, Honey Tuile

CANNOLI SICILIANI (G,D,N) 7 EACH

Choose the filling:
Chocolate or Vanilla Diplomat Cream or Authentic Sicilian Ricotta

HOUSE MADE GELATO & SORBET 12

Chef's daily selection

SHOULD YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES, PLEASE ALERT YOUR SERVER.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ALL PRICES DISPLAYED ARE SUBJECT TO 10% VAT AND A 15% SERVICE CHARGE. 26.01.23