

# Filia

## Antipasti

**FOCACCIA (G) 9**

Homemade Focaccia

**PANZANELLA (G) 22**

Cherry Tomatoes, Cucumber, Red Onion, Croutons, Basil, Tomato Vinegar Dressing

**CAPRESE (D,N) 25**

Buffalo Cherry Mozzarella, Mixed Tomatoes, Pesto Sauce, Basil

**RUCOLA (D) 19**

Arugula, Cherry Tomatoes, Parmesan Shaving, Balsamic Glazed

**CAESAR (D,G) 25**

Lettuce, Caesar Dressing, Croutons, Parmesan Shavings

**PESCE MARINATO 35**

Marinated Caribbean Snapper, Avocado Sauce, Fish Caviar, Basil Oil

**TUNA TARTARE 35**

Diced Tuna, Flavored with Fennel, Citrus Dressing

**FRITTO MISTO (G,S,D) 29**

Crispy Mixed Seafood with Cocktail and Spicy Marinara Sauce

**POLIPO (D) 36**

Grilled Octopus, Tomato Salad, Marinated Baby Potatoes, Sour Cream, Taggiasche Olives

**FORMAGGIO IMPANATO (D,G) 23**

Golden Fried Cheese Spheres with Sweet Pepper Sauce

**CARPACCIO AL TARTUFO (D) 38**

Thin Sliced Raw Beef Tenderloin, Cipriani Sauce, Arugula, Black Truffle, Parmesan Shaving

**POLPETTINE (G,D) 24**

Beef Meatballs with Tomato Sauce

**BURRATA (D,G) 29**

Prosciutto Crudo San Daniele, Arugula, Taggiasche Olives, Taralli Bread

**INVOLTINI DI POLLO (D,G) 26**

Cheese Stuffed Crispy Chicken - Spicy Marinara

## Primi

**MEZZI RIGANTONI AL RAGU (D,G) 35**

Bolognese Sauce, Grated Parmesan

**FETTUCINE ALFREDO (D,G) 26**

Classic Alfredo Sauce

**TORTELLINI AL TARTUFO (D,G) 35**

Cheese Filled Tortellini, Creamy Parmesan Sauce, Black Truffle

**CAVATELLI SAN REMO (D,G,N) 33**

Pesto, Crispy Guanciale and Stracciatella Cheese

**GNOCCHI AL GORGONZOLA (D,G) 30**

Creamy Gorgonzola Cheese, Arugula and Parmesan

**LINGUINE AL NERO CON GAMBERI (G,S) 40**

Squid Ink Linguine with Shrimp and Tomato Sauce

**PASTA DELLA NONNA (D,G) 35**

Penne Alla Vodka with Pork Sausage and Parmesan

## Pizza

**FI'LIA (D,G) 28**

Fior Di Latte Mozzarella, Pancetta, Provola Affumicata, Potatoes

**TARTUFO (D,G) 35**

Fior Di Latte Mozzarella, Pecorino, Gorgonzola, Parmesan Shaving, Truffle

**MONTANARA (D,G) 33**

Tomato Sauce, Fior Di Latte Mozzarella, Scamorza, Pork Sausage, Porcini Mushrooms

**DIAVOLA (D,G) 28**

Tomato Sauce, Fior Di Latte Mozzarella, Spicy Salami, Basil

**PIZZA NOSTRANA (D,G) 29**

Pesto, Buffalo Mozzarella, Cherry Tomatoes, Parmesan Shaving

**MARGHERITA (D,G) 25**

Tomato Sauce, Fior Di Latte Mozzarella, Basil

**PIZZA SAN DANIELE (D,G) 30**

Fior Di Latte Mozzarella, Prosciutto, Arugula, Cherry Tomatoes, Parmesan

## Secondi

**FI'LIA CHICKEN PARMIGIANA (G,D) 50**

Tomato Sauce, Melting Mozzarella, Spaghettini Al Limone

**FILETTO DI MANZO (D,G) 84**

Beef Tenderloin, Porcini Mushrooms Sauce, Mustard Sauce

**COSTICINE D'AGNELLO (N) 85**

Lamb Rack, Fava Beans Purée, Valpolicella Wine Reduction

**TAGLIATA. DI MANZO (D) 60**

Sliced Striploin, Arugula, Cherry Tomatoes, Parmesan Shaving

**BRANZINO GRIGLIATO (D) 57**

Grilled Branzino, Broccolini, Fava Beans, Lemon Sauce, Fennel Salad

**PESCE DEL GIORNO (N) 54**

Local Catch of the Day, Smoked Eggplant Purée, Gremolata

## Family Sharing

Italian tradition large meals when families have the time to catch up, share stories, and enjoy each other's company.

**MEZZI RIGATONI AMARICIANA (G,D) 115**

Mezzi Rigatoni, Guanciale, Onions, Tomato Sauce, Pecorino

**PASTA PASTICCATA DELLA MAMMA (G,D) 120**

Bechamel, Bolognese, Parmesan, Gratinated

**ARAGOSTA GRATINATA (G,D,S) 165**

Lobster Gratin served with Squid Ink Linguine

**FIorentina (G,D) 160**

Traditional Italian 48oz Tuscany Steak, Mashed Potatoes

## Contorni

**TOMATINO 14**

Baby Heirloom Tomatoes, Feta Cheese, Olive

**PURE' DI PATATE 12**

Mashed Potatoes

**ASPARAGI GRIGLIATI 13**

Grilled Asparagus

**CAVOLFIORI (D) 13**

Oven Roasted Cauliflower

**PATATINE FRITTE 12**

French Fries

**PATATINE AL TARTUFO 16**

Truffle Fries

## ADD-ONS

Whole Tail 9oz 45

Half Tail 4.5oz 25

Add: Chicken 12, Shrimp 14

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

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

### 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 20

Grey Goose Vodka, Lychee Juice

### THE MULE'S KICK 18

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

### ESPRESSO MARTINI 20

Ketel One Vodka, Kahlua, Espresso

### 818 OLD FASHION 18

818 Anejo Tequila, Bitters, Orange Peel

### THE CALABRIAN COAST 20

Patron Sliver, 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 ZERO 10

Netherlands

### HEINEKEN 10

Netherlands

### KALIK LIGHT 9

Bahamas

### KALIK 9

Bahamas

### BUD LIGHT 10

United States

### 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

## Non Alcoholic

### EVIAN STILLER WATER 14

### EVIAN SPARKLING WATER 14

### JUICES 6

### SODAS 6

### RED BULL 7

### RED BULL SUGAR FREE 7

### RED BULL TROPICAL BLEND 7

## 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 Lemon Namelaka, Honey Tuile

### CANNOLI SICILIANI (G,D,N) 7

Choose the filling:  
Chocolate or Vanilla or Ricotta

### HOUSE MADE GELATO & SORBET 12

Chef's Daily Selection

# SLS

BAHA MAR

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