

Fi'lia

PARIS

Menù Festivo

Spuntini & Antipasti

POLENTA & CAVIAR

polenta frita, beef tartare, caviar, lime

RED KING PRAWNS

orange & ginger sauce, peperoncino

Secondi

make your choice between

RAVIOLO AL'UOVO

foie gras & duck, chesnut honey jus,
parmesan emulsion

HALF-COOKED TUNA

Bronte pistachio crust, red onions caramelized
in the jospier, mashed pumpskins

Formaggio & Dolce

'VACCHE ROSSE' PARMIGIANO

figs, dates & prunes

CHOCOLATE & NOUGAT

Piémont hazelnuts, Sicilia lemon

Prosecco & Vino

included

Valdobbiadene Prosecco Superiore
DOCG Extra brut, glass of 12cl

&

Venezie IGT360 Ruber Capite
Merlot & Cabernet Sauvignon 2019, glass of 12cl

&

Ribolla Gialla «Iside» IGP
Venezia Giulia 2021, glass of 12cl

San Pellegrino, Acqua Panna, Coffee, Grappa liquor & Fi'lia amaretti included

180 euros per person