

*Filia*

# Filia



# *La Storia Tella nostra Squadra*

Fi'lia is a daily destination offering local artisanal foods, handcrafted cocktails, and culturally immersive experiences unlike anything Dubai has ever seen before. Fi'lia celebrates a genuine approach to Italian cuisine with a hint of Mediterranean influence.

Our menu is inspired by the recipes and traditions that were passed on from one generation of women to the next and is broken down into three sections:

“Nonna” offers traditional flavors your grandmother would make  
“Mamma” features contemporary twists on namesake classic  
“Figlia” - now “Fi'lia” presents the daughter’s modern approach to a generational masterpiece

Proud to be the first female-led restaurant in the region, Fi'lia highlights empowerment and equality. Our cocktail menu with female led spirits, are sure to evoke a story in every sip. Committed to sourcing the best ingredients, you should expect handmade pastas, craft pizzas, freshly baked breads, and innovative vegetable driven dishes.

Open for lunch and dinner, this is where creativity, craftsmanship, and community all share a seat at the table.

# Antipasti

Antipasti is a true celebration of Italy's culinary prowess. As you move from region to region, the flavors exhibited and ingredients used will differ from one another, the antipasti will also feature regional delicacies

## NONNA

### **RICOTTINA** <sup>(G,D,V,N)</sup> | AED 78

oven baked ricotta and figs, roasted pistachio, balsamic and honey vinegar  
(gluten free option available)

### **FRITTO MISTO** <sup>(G,S)</sup> | AED 75

fried marinated seafood, broccolini, lemon and basil aioli

### **FOCACETTA** <sup>(G,D,N,V)</sup> | AED 72

italian stracciatella, arugula pesto, pomodoro del vesuvio, pine nuts

### ● **PARMIGIANA** <sup>(G,D,V)</sup> | AED 65

roasted eggplant, marinara sauce, buffalo mozzarella, parmesan, basil

## MAMMA

### **BURRATA** <sup>(GF,D,V)</sup> | AED 90

150 g of Italian burrata, candy tomatoes, elderflower dressing, mint oil

### ● **GAMBERI** <sup>(G,D,N,S)</sup> | AED 110

roasted garlic prawns, vanilla butter, toasted almonds  
(gluten free option available)

### ● **VITELLO** <sup>(GF,D)</sup> | AED 88

slow cooked smoked veal, tuna mousse, pickled pearl onions

### **TOMATINO** <sup>(GF,D,V)</sup> | AED 65

datterino tomato salad, fresh basil, feta cheese, aged balsamic vinegar

## FI'LIA

### ● **MOZZARELLA** <sup>(GF,D,N,V)</sup> | AED 78

buffalo mozzarella, beetroot, arugula, raspberry dressing, pecan nuts

### **CRUDO** <sup>(G)</sup> | AED 82

sea bass, citrus dressing, radish, cucumber, croutons  
(gluten free option available)

### ● **CARPACCIO** <sup>(GF,D,N)</sup> | AED 98

truffle beef carpaccio, porcini, aged parmesan, caramelized hazelnuts

### **ARANCINI** <sup>(G,D,V)</sup> | AED 68

saffron arancini, smoked mozzarella, tomato sauce, eggplant purée

# Pasta and Risotto

## NONNA

### ● **GNOCCHI** <sup>(G,D,V)</sup> | AED 130

truffle butter sauce, aged parmesan cheese, fresh black truffle

### **LASAGNA** <sup>(G,D)</sup> | AED 105

fresh lasagna pasta, bolognese ragù, bechamel

### **PUTTANESCA** <sup>(G,S)</sup> | AED 110

alla puttanesca di mare with tomatoes, mussels, capers, black olives, anchovies  
(gluten free option available)

## MAMMA

### **CAPPELLETTI** <sup>(G,D,V)</sup> | AED 98

stuffed fresh pasta with porcini, ricotta, mushroom sauce, parmesan cheese

### ● **CARBONARA** <sup>(G,D)</sup> | AED 99

mafaldine pasta, angus beef bacon, pecorino romano, black pepper, egg  
(gluten free option available)

### **MARINERA** <sup>(GF,D,S)</sup> | AED 125

carnaroli rice, bisque sauce, sea bass, red prawns, squid, fresh lemon

## FI'LIA

### **RISOTTO** <sup>(G,D,V)</sup> | AED 85

carnaroli rice, asparagus, lemon, spinach purée, fontina foam  
(gluten free option available)

### ● **AGNOLOTTI** <sup>(G,D)</sup> | AED 95

confit duck legs, nectarine, rosemary reduction, sunflower seeds

### **VONGOLE** <sup>(G,D,S,A)</sup> | AED 130

alla vongole with carpet clams, white wine, cherry tomatoes, lemon  
(gluten free option available)

[VG] Vegan [V] Vegetarian [N] Nuts [GF] Gluten Free [G] Gluten [A] Alcohol [S] Shellfish [D] Dairy ● Filia signature  
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All prices are in UAE Dirham and are inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT.

# La Famiglia

We love sharing delicious food and enjoying the pleasure of eating together.  
La Famiglia is the creation of collective memories and experience that are held forever in people's lives  
(Recommended to share for 2-4 people)

**CACCIUCCO** <sup>(G,D,S,N)</sup> | **AED 375**  
bisque sauce, prawns, mussels,  
sea bass, langoustine, squid, garlic  
(gluten free option available)

**BRANZINO** <sup>(GF)</sup> | **AED 375**  
1 kg butterfly oven baked seabass,  
grilled vegetables, salmoriglio sauce

**MILANESE** <sup>(G,D)</sup> | **AED 375**  
600 g of veal milanese, perfect eggs,  
parmesan cheese, fresh truffle

## Main Course

### NONNA

**GALLETTO** <sup>(G,D)</sup> | **AED 145**  
whole roasted baby chicken,  
mushroom duxelle, grilled vegetables  
(additional truffle: 55 AED)

**POLPO** <sup>(G,D,N)</sup> | **AED 125**  
sautéed octopus, potato purée,  
gremolata, hazelnut  
(gluten free option available)

**POLENTA** <sup>(GF, V, D)</sup> | **AED 90**  
creamy polenta, grilled vegetables,  
confit tomatoes, olives, capers

### MAMMA

**FILETTO** <sup>(G,D)</sup> | **AED 215**  
180 g angus beef tenderloin,  
baby gem, rustic potatoes,  
mustard sauce

**SALMONE** <sup>(GF,D)</sup> | **AED 145**  
roasted salmon, green asparagus,  
potato fondant, lemon butter sauce

**PEPERONI** <sup>(GF, V, VG)</sup> | **AED 90**  
baby capsicum stuffed with rice,  
tomato sauce, lemon zest

### FI'LIA

**AGNELLO** <sup>(G,D,N)</sup> | **AED 180**  
lamb chops with pistachio crust,  
creamy polenta, mint jus  
(gluten free option available)

**MERLUZZO** <sup>(G,N)</sup> | **AED 175**  
black cod, red bell pepper coulis,  
rice stuffed capsicum, vierge sauce  
(gluten free option available)

## Contorni

### NONNA

**INSALATA MISTA** <sup>(GF, VG, V)</sup> | **AED 30**  
mix green leaves, tomatoes,  
cucumber, lemon dressing

**VERDURE ALLA GRIGLIA** <sup>(GF, VG, V)</sup> | **AED 40**  
grilled seasonal vegetables

**PUREE DI PATATE** <sup>(GF, DV)</sup> | **AED 40**  
mashed potato  
(additional truffle: 25 AED)

### MAMMA

**LATTUGA ROMANA GRIGLIATA** <sup>(GF, DV)</sup> | **AED 55**  
grilled baby gem, mustard dressing,  
crispy shallots

**ZUCCHINE CON PARMIGIANO** <sup>(GF, V, D)</sup> | **AED 45**  
sauté baby zucchini, parmesan cheese

**PATATA RUSTICA** <sup>(G, V, D)</sup> | **AED 35**  
herbs fried potato balls, espelette  
pepper

### FI'LIA

**INSALATA DI FI'LIA** <sup>(GF, D, V)</sup> | **AED 65**  
baby spinach, parmesan cheese,  
truffle dressing

**BROCCOLINI AL CARBONE** <sup>(GF, V, VG)</sup> | **AED 40**  
soya sauce, glazed broccolini

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# Pizze

At Fi'lia we take pizza very seriously and we are proud of our artisan dough created by true Italian Pizzaioli. Our crust is fermented for 72 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.

## NONNA

### **MARINARA**<sup>(G,V,G,M)</sup> | AED 62

tomato sauce, garlic chips, extra virgin olive oil, oregano, garlic

### **VESUVIO**<sup>(G,D,V)</sup> | AED 69

pomodoro giallo del vesuvio, smoked provolone, zucchini, basil

### **DIAVOLA**<sup>(G,D)</sup> | AED 75

spianata sausage, pepperoni, tomato sauce, mozzarella, chili flakes

### **GENOVA**<sup>(G,V,D,N)</sup> | AED 72

basil pesto, fior di latte, ricotta, semi-dried tomatoes, fresh basil  
(vegan cheese option available)

## MAMMA

### **MARGHERITA**<sup>(G,D,V)</sup> | AED 65

classic with buffalo mozzarella, tomato sauce, fresh basil  
(vegan cheese option available)

### **CINQUE FORMAGGI**<sup>(G,D,V)</sup> | AED 72

fior di latte, buffalo mozzarella, scarrozza, gorgonzola dolce, ricotta

### **PROSCIUTTO E PISTACCHIO**<sup>(G,D,N)</sup> | AED 90

veal ham, roasted pistachios, fresh Italian stracciatella

### **MIMOSA**<sup>(G,D)</sup> | AED 78

parmesan cream, veal ham, fior di latte, bocconcini, grilled corn, basil

## FI'LIA

### **PEPERONATA**<sup>(G,D,V,N)</sup> | AED 78

tomato and pepper coulis, fior di latte, basil pesto, red pepper pickles  
(vegan cheese option available)

### **TARTUFO**<sup>(G,D,V)</sup> | AED 125

truffle paste, parmesan cream, buffalo mozzarella, fresh truffle

### **BRESAOLA E BURRATA**<sup>(G,D)</sup> | AED 125

beef bresaola, tomato sauce, whole fresh burrata, taggiasca olives

### **CALZONE**<sup>(G,D)</sup> | AED 92

stuffed pizza with buffalo mozzarella, tomato sauce, peperoni, basil

# Dolci

### **FI'LIAMISU**<sup>(G,D,V)</sup> | AED 55

classic tiramisu cream, ladyfinger biscuit, espresso coffee syrup, milk foam

### **PAVLOVA**<sup>(GF,D,V)</sup> | AED 55

coconut meringue, passion fruit cream, mango gelato, coconut jelly

### **LIMONE**<sup>(GF,D,V)</sup> | AED 55

lemon yoghurt mousse, citrus sorbet, revani crumble, lemon and mint gel

### **BRINATA**<sup>(GF,D,V)</sup> | AED 62

Tuscan brinata cheesecake, glazed strawberries, fresh basil

### **TORTA DELLA MAMMA**<sup>(G,D,V)</sup> | AED 65

caramelia fondent cake, mascarpone, vanilla, salted caramel

### **DOLCE ALL'OLIO**<sup>(G,N,V,D)</sup> | AED 55

olive oil cake, lemon ricotta, seasonal fruits, toasted almonds

### **GELATERIA**<sup>(G,D,V)</sup> | AED 170

ice cream cart, homemade toppings  
(serves up to 4)

### **GELATO O SORBETTO**<sup>(GF,D,V)</sup> | AED 15

ice cream or sorbet of your choice  
(per scoop)

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*Filia Wine List*





# FRESCOBALDI

## TOSCANA

FRESCOBALDI EMBODIES THE ESSENCE OF TUSCANY, ITS EXTRAORDINARY VOCATION FOR VITICULTURE AND THE DIVERSITY OF ITS TERRITORIES. FRESCOBALDI'S UNIQUENESS STEMS PRECISELY FROM THE REPRESENTATION OF THIS DIVERSITY, FROM ITS ESTATES AND FROM WINES WHICH EXPRESS A KALEIDOSCOPE OF AROMAS AND SENSATIONS, SPRINGING FROM THE CHARACTERISTICS OF EACH INDIVIDUAL TERROIR.

BEHIND EVERY FRESCOBALDI WINE LIES THE PASSION OF OUR AGRONOMISTS AND OENOLOGISTS, WHO KNOW OUR VINEYARDS AND TERROIRS DOWN TO THE FINEST DETAIL. THEIR ART, CREATING QUALITY WINES, REQUIRES THE IRON RULE OF RESPECT. RESPECT FOR OUR TRADITION, WHICH GUIDES US, EVEN IN THE MIDST OF INNOVATION OR AVANTGARDE SOLUTIONS. RESPECT FOR TUSCANY, OUR LIVING LAND, TO BE CULTIVATED IN HARMONY AND SERENITY. RESPECT FOR EACH INDIVIDUAL TERROIR, BORNE OF A UNIQUE COMBINATION OF SOIL, ALTITUDE AND MICROCLIMATE, EACH GIVING US A WINE WITH ITS OWN MATCHLESS PERSONALITY.

### *Frescobaldi Wine*

	GLS	BTL
<b>BIANCO</b>		
PIAN DI RÈMOLE BIANCO	<b>60</b>	<b>290</b>
ALBIZZIA CHARDONNAY		<b>390</b>
CASTELLO DI POMINO BIANCO		<b>490</b>
<b>ROSSO</b>		
PIAN DI RÈMOLE ROSSO	<b>60</b>	<b>290</b>
TERRE MORE TENUTA AMMIRAGLIA		<b>490</b>
CASTELLO DI POMINO PINOT NERO		<b>980</b>
<b>ROSATO</b>		
RÈMOLE ROSÉ	<b>60</b>	<b>290</b>
ALIE TENUTA AMMIRAGLIA		<b>540</b>

# Wine By the Glass

## FRIZZANTE 125ML

NV PROSECCO 'ORGANIC', ALBERTO NANI, EXTRA DRY VENETO 70

## CHAMPAGNE 100ML

PERRIER-JOUËT GRAND BRUT CHAMPAGNE 110

PERRIER-JOUËT BLASON ROSÉ CHAMPAGNE 140

## BIANCO 150ML

VIÑA ESMERALDA, BODEGAS TORRES CATALUNYA 65

SAUVIGNON BLANC, CHANGE, GÉRARD BERTRAND SOUTH FRANCE 65

PINOT GRIGIO 'ORGANIC', VINUVA SICILY 60

GAVI DI GAVI VALENTINO, LA SCOLCA PIEDMONT 85

## ROSATO 150ML

PINK A.F., PINOT GRIGIO ROSE ITALY 60

M DE MINUTY ROSÉ PROVENCE 75

## ROSSO 150ML

PRIMITIVO 'ORGANIC', VINUVA TUSCANY 60

PINOT NOIR 'NATURALYS' GERARD BÉRTRAND SOUTH FRANCE 65

NERO D'AVOLA, SALLIER DE LATOUR SICILY 70

CHIANTI CLASSICO, CASTELLO DI ALBOLA TUSCANY 85

## DOLCE 100ML

KABIR MOSCATO DI PANTELLERIA, DONNAFUGATA SICILY 75

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*0% ABV Bollicine Bottiglia*

WILD IDOL, BLANC 70 410

WILD IDOL, ROSÉ 75 440

# Bollicine Bottiglia

		AED
NV PROSECCO 'ORGANIC', ALBERTO NANI, EXTRA DRY	VENETO	410
NV FERRARI BRUT, TRENTO DOC	TRENTINO	530
NV FERRARI ROSÉ, TRENTO DOC	TRENTINO	560
NV MOËT & CHANDON IMPÉRIAL, BRUT	CHAMPAGNE	770
NV MOËT & CHANDON ROSÉ IMPÉRIAL, BRUT	CHAMPAGNE	800
PERRIER-JOUËT GRAND BRUT	CHAMPAGNE	815
NV VEUVE CLICQUOT YELLOW LABEL, BRUT	CHAMPAGNE	990
PERRIER-JOUËT BLASON ROSÉ	CHAMPAGNE	1040
NV BOLLINGER SPECIAL CUVÉE, BRUT	CHAMPAGNE	1050
NV BOLLICINE BRUT, DONNAFUGATA (MAGNUM)	SICILY	1500
NV LAURENT-PERRIER ROSÉ, BRUT	CHAMPAGNE	1690
VEUVE CLICQUOT LA GRANDE DAME, BRUT	CHAMPAGNE	3100

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# Bianco

PINOT GRIGIO 'ORGANIC', VINUVA	SICILY	290
VINA ESMERALDA, BODEGAS TORRES	CATALUNYA	315
SAUVIGNON BLANC, CHANGE, GÉRARD BERTRAND	SOUTH FRANCE	315
BLANC DE PACS, PARÉS BALTÀ	PENEDÈS	325
ARNEIS, COSSETTI	PIEDMONT	380
GAVI DI GAVI VALENTINO, LA SCOLCA	PIEDMONT	415
ANTHÌLIA, DONNAFUGATA	SICILY	465
LA VAL ALBARIÑO, CVNE	RIAS BAIXAS	495
SAUVIGNON BLANC, ALOIS LAGEDER	ALTO ADIGE	500
FRIULANO, MARCO FELLUGA	FRIUL VENEZIA GIULIA	680
CHABLIS VV 'SAINTE-CLAIRE', JEAN-MARC BROCARD	BURGUNDY	715
ISOLANO ETNA BIANCO, DONNAFUGATA	SICILY	980
VISTAMARE, CA'MARCANDA, ANGELO GAJA	TUSCANY	1250
CERVARO DELLA SALA, CASTELLO DELLA SALA, ANTINORI	UMBRIA	1400

## Rosato

PINK A.F., PINOT GRIGIO ROSE	ITALY	290
M DE MINUTY ROSÉ	PROVENCE	365
WHISPERING ANGEL ROSÉ	PROVENCE	590
DOMAINE OTT, CHÂTEAU DE SELLE ROSÉ	PROVENCE	980

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## Rosso

PRIMITIVO 'ORGANIC', VINUVA	SICILY	290
MALBEC 'THE ORIGINAL', RIGAL	SOUTH FRANCE	300
PINOT NOIR 'NATURALYS', GÉRARD BERTRAND	SOUTH FRANCE	315
RIOJA CRIANZA, CUNE	RIOJA	315
NERO D'AVOLA, SALLIER DE LATOUR	SICILY	340
CÔTES-DU-RHÔNE BELLERUCHE, MICHEL CHAPOUTIER	RHÔNE VALLEY	350
ZONIN VALPOLICELLA, RIPASSO	VENETO	375
LANGHE NEBBIOLO, BENI DI BATASIOLO	PIEDMONT	415
CHIANTI CLASSICO, CASTELLO DI ALBOLA	TUSCANY	415
VILLA ANTINORI ROSSO, ANTINORI	TUSCANY	530
SHERAZADE, DONNAFUGATA	SICILY	560
MERLOT, VARNERI, MARCO FELLUGA	FRIULI VENEZIA GIULIA	590
BARBERA 'CRIVELLETO', NIZZA, COSSETTI	PIEDMONT	635
CHIANTI RÛFINA RISERVA, NIPOZZANO, FRESCOBALDI	TUSCANY	770
BAROLO, COSSETTI	PIEDMONT	850
PROMIS CA'MARCANDA, ANGELO GAJA	TUSCANY	1050
BRUNELLO 'PIEVE SANTA RESTITUTA', ANGELO GAJA	TUSCANY	1350
MILLE E UNA NOTTE, DONNAFUGATA	SICILY	1450
'SUL VULCANO' ETNA ROSSO, DONNAFUGATA (MAGNUM)	SICILY	1640

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## Dolce

KABIR, MOSCATO DI PANTELLERIA, DONNAFUGATA (375ML)	SICILY	270
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You've stolen a pizza  
my heart...



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