

Filia

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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.



@filiadubai

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

FOCACETTA^(G,D,V,N) | AED 78

Italian stracciatella, basil pesto, oven-baked tomatoes, pine nuts

FRITTO MISTO^(G,S) | AED 82

fried marinated seafood, lemon and basil aioli

POLPETTE^(G,D) | AED 82

beef meatballs, marinara sauce, parmesan cheese, extra virgin olive oil

● PARMIGIANA^(G,D,V) | AED 68

oven-baked eggplant, tomato sauce, buffalo mozzarella, parmesan cheese

MAMMA

BURRATA^(GF,D,V) | AED 90

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

● GAMBERI^(G,D,N,S) | AED 115

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

● VITELLO^(G,D) | AED 88

slow cooked smoked veal, tuna mousse, pickled pearl onions, chicken jus

INSALATA DI POMODORO^(GF,D,V) | AED 65

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

FI'LIA

● MOZZARELLA^(GF,D,N) | AED 85

bocconcini mozzarella, green gazpacho, beef prosciutto, cucumber, melon

CRUDO DI SALMONE^(G,R) | AED 105

cured salmon slices, radish, lemon and mustard dressing, apple
(gluten free option available)

● CARPACCIO^(GF,D,N,R) | AED 110

truffle beef carpaccio, porcini mushrooms, aged parmesan cheese, hazelnuts

● ARANCINI^(G,D,V) | AED 69

fried saffron risotto balls, tomato sauce, scamorza cheese, eggplant

Pasta and Risotto

NONNA

● PUTTANESCA DI MARE^(G,S) | AED 112

spaghetti pasta with tomato sauce, capers, black olives, anchovies, clams, mussels
(gluten free option available)

LASAGNA^(G,D) | AED 105

fresh lasagna pasta, bolognese ragù, buffalo mozzarella, bechamel

RISOTTO AI FUNGHI^(G,D,V) | AED 105

carnaroli rice, mix wild mushrooms, scamorza foam, black pepper
(gluten free option available)

MAMMA

RISOTTO AI GAMBERI^(GF,D,S) | AED 128

carnaroli rice, lobster bisque, red prawns, garlic, parsley, lemon zest

● CARBONARA^(G,D) | AED 102

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

● MAFALDINE AL TARTUFO^(G,D,V) | AED 145

fresh mafaldine pasta, truffle butter sauce, aged parmesan cheese, fresh truffle
(gluten free option available)

FI'LIA

● TAGLIOLINI AL LIMONE^(G,D,V) | AED 98

fresh tagliolini pasta, fresh basil, lemon butter sauce, espelette pepper,
additional Mazara prawn tartare: AED 55

● AGNOLOTTI^(G,D) | AED 95

fresh pasta stuffed with confit duck, chicken jus, nectarine, rosemary cream

[●] Fi'lia signature [VG] Vegan [V] Vegetarian [N] Nuts [GF] Gluten Free [G] Gluten [A] Alcohol [S] Shellfish [D] Dairy [R] Raw
Please highlight any specific food allergies or intolerances to our colleagues before ordering.

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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)

● **TAGLIATELLE AL RAGÙ**^(G,D) |
AED 185

fresh tagliatelle pasta, fresh basil
beef short ribs ragù, parmesan,

● **BRANZINO ALLA GRIGLIA**^(GF) |
AED 375

1 kg grilled butterfly seabass,
mixed candy tomatoes, salmoriglio

● **COSTOLETTA ALLA MILANESE**^(G,D,R) |
AED 385

600 g of veal milanese, perfect eggs,
parmesan cheese, fresh truffle

Main Course

NONNA

● **POLLO**^(G,D,A) | **AED 135**

free-range chicken breast, white wine,
tomato, bell pepper, chicken jus

● **SOGLIOLA**^(G,D,N) | **AED 285**

dover sole meuniere style,
brown butter sauce, hazelnut, lemon

● **MELANZANE**^(G,D,V) | **AED 110**

grilled breaded eggplant, parmesan cheese,
mixed candy tomatoes

MAMMA

● **FILETTO**^(G,D,A) | **AED 225**

180 g angus beef tenderloin,
baby gem, fried potatoes,
black pepper sauce

● **POLPO**^(G,D,N) | **AED 129**

sautéed octopus, potato foam,
gremolata, spianata piquante,
garlic chips

● **PEPERONI RIPIENI**^(GF,VD) | **AED 105**

peppers stuffed with ricotta, peperonata,
garlic sauce, lemon

FI'LIA

● **AGNELLO**^(G,D,N) | **AED 179**

slow cooked lamb saddle,
pistachio crust, mint jus,
green peas

● **DENTICE**^(G,D,S) | **AED 145**

red snapper, smoked aioli,
bisque sauce, confit potato,
mussels, salicornia

Contorni

NONNA

● **INSALATA MISTA**^(GF,VG,V) | **AED 40**

mix green leaves, tomato,
cucumber, sunflower seeds,
lemon dressing

● **VERDURE ALLA GRIGLIA**^(GF,VG,V) | **AED 40**

grilled seasonal vegetables

● **PUREÉ DI PATATE**^(G,D,V) | **AED 40**

mashed potato
(additional truffle: 25AED)

MAMMA

● **LATTUGA ROMANA GRIGLIATA**^(GF) | **AED 55**

grilled baby gem, mustard dressing,
toasted breadcrumbs

● **ASPARAGI**^(GF,VV,G) | **AED 55**

grilled asparagus, fresh basil

● **PATATA RUSTICA**^(G,D) | **AED 55**

smashed fried potato

FI'LIA

● **INSALATA FI'LIA**^(GF,D,V) | **AED 65**

baby spinach, aged parmesan cheese,
truffle dressing, fresh truffle

● **BROCCOLINI AL CARBONE**^(GF,VV,G) | **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 ^(G,VG,V) | AED 64

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

VESUVIO ^(G,D,V) | AED 69

zucchini cream, fior di latte, scamorza, vesuvius tomatoes, grilled zucchini

DIAVOLA ^(G,D) | AED 75

spianata sausage, pepperoni, tomato sauce, fior di latte, chili flakes

SALAME E PARMIGIANO ^(G,D) | AED 89

buffalo mozzarella, salami parmigiano, aged parmesan cheese, rocket

MAMMA

MARGHERITA ^(G,D,V) | AED 68

classic with buffalo mozzarella, tomato sauce, fresh basil

CINQUE FORMAGGI ^(G,D,V) | AED 75

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

PROSCIUTTO E PISTACCHIO ^(G,D,N) | AED 90

veal ham, roasted pistachios, fresh Italian stracciatella

CALZONE ^(G,D) | AED 98

stuffed pizza with buffalo mozzarella, tomato sauce, veal ham, ricotta, fresh basil

FI'LIA

NAPOLI ^(G,D) | AED 85

tomato sauce, anchovies, stracciatella, capers, taggiasca olives, oregano

TARTUFO ^(G,D,V) | AED 125

parmesan cream, truffle paste, buffalo mozzarella, fresh truffle

BRESAOLA E BURRATA ^(G,D) | AED 125

beef bresaola, tomato sauce, 80 g italian burrata, taggiasca olives

FUNGHI ^(G,D,V) | AED 92

charcoal pizza dough, mix wild mushrooms, smoked provolone, buffalo mozzarella

Dolci

Whether you're looking for something light and refreshing or rich and decadent, there's an Italian dessert that's perfect for every taste and occasion.

NONNA

LIAMISU ^(G,D,V) | AED 55

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

BRINATA ^(G,F,D,V) | AED 62

Tuscan brinata cheesecake, glazed strawberries

MAMMA

PAVLOVA ^(G,F,D,V) | AED 55

Fi'lia's signature pavlova

TORTA DELLA MAMMA ^(G,D,V) | AED 62

caramelia fondant cake, vanilla mascarpone, salted caramel

FI'LIA

LIMONE ^(G,F,D,V) | AED 55

lemon and yoghurt mousse, citrus sorbet, white chocolate, revani crumble

FILIA GELATO ^(G,N,V,D) | AED 52

amarena ice cream, chocolate sauce, confit cherries, cocoa crumble

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"The Day I fell in love with Italy"

Chef Célia Stoecklin



Signature menu

- Sharing style -
AED545

From an early age, I was certain my future would be in the kitchen, where my love for handmade, artistic creations would come to life through my dishes. My culinary journey has been a constant growth, creativity and refinement. My time in Italy truly deepened my connection to the country's authentic flavours and rich culinary traditions. Today, at Fi'lia, I am blending Italian heritage with influence offering a menu that is both innovative and sincere.
Buon Viaggio!

Antipasto

CARPACCIO (GF,D,N,R)

truffle beef carpaccio,
porcini mushrooms,
aged parmesan, hazelnuts

Primi Piatti

PIZZA VESUVIO (G,D,V)

zucchini cream, fior di latte, scamorza,
vesuvius tomatoes, grilled zucchini

TAGLIOLINI AL LIMONE (G,D,S)

fresh tagliolini pasta, Mazara prawns,
lemon butter sauce, fresh basil

Secondo Piatto

COSTOLETTA ALLA MILANESE (G,D,R)

breaded veal chop, perfect eggs,
parmesan cheese, fresh truffle

Dolce

FI'LIAMISU (G,D,V)

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

AVAILABLE FOR DINNER ONLY

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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

| BIANCO | GLS | BTL |
|-------------------------------|-----|-----|
| PIAN DI RÈMOLE BIANCO | 70 | 345 |
| ALBIZZIA CHARDONNAY | | 490 |
| CASTELLO DI POMINO BIANCO | | 590 |
| ROSSO | | |
| PIAN DI RÈMOLE ROSSO | 70 | 345 |
| TERRE MORE TENUTA AMMIRAGLIA | | 550 |
| CASTELLO DI POMINO PINOT NERO | | 980 |
| ROSATO | | |
| RÈMOLE ROSÉ | 70 | 345 |
| ALIE TENUTA AMMIRAGLIA | | 690 |

Wine By the Glass

FRIZZANTE 125ML

NV PROSECCO 'ORGANIC', ALBERTO NANI, EXTRA DRY VENETO 90

CHAMPAGNE 100ML

PERRIER-JOUËT GRAND BRUT CHAMPAGNE 175

PERRIER-JOUËT BLASON ROSÉ CHAMPAGNE 195

BIANCO 150ML

SAUVIGNON BLANC, CHANGE, GÉRARD BERTRAND SOUTH FRANCE 70

PINOT GRIGIO 'ORGANIC', VINUVA SICILY 65

GAVI DI GAVI VALENTINO, LA SCOLCA PIEDMONT 100

VILLA ANTINORI BIANCO, ANTINORI TUSCANY 80

ROSATO 150ML

PINK A.F., PINOT GRIGIO ROSE ITALY 70

M DE MINUTY ROSE PROVENCE 90

ROSEBLOOD D' ESTOUBLON PROVENCE 95

ROSSO 150ML

PRIMITIVO 'ORGANIC', VINUVA TUSCANY 65

PINOT NOIR 'NATURALYS' GERARD BÉRTRAND SOUTH FRANCE 80

NERO D'AVOLA, SALLIER DE LATOUR SICILY 80

CHIANTI CLASSICO, CASTELLO DI ALBOLA TUSCANY 105

DOLCE 100ML

KABIR MOSCATO DI PANTELLERIA, DONNAFUGATA SICILY 130

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 | 535 |
| NV FERRARI BRUT, TRENTO DOC | TRENTINO | 750 |
| NV FERRARI ROSÉ, TRENTO DOC | TRENTINO | 850 |
| NV MOËT & CHANDON IMPÉRIAL, BRUT | CHAMPAGNE | 1090 |
| NV MOËT & CHANDON ROSÉ IMPÉRIAL, BRUT | CHAMPAGNE | 1300 |
| PERRIER-JOUËT GRAND BRUT | CHAMPAGNE | 1150 |
| NV VEUVE CLICQUOT YELLOW LABEL, BRUT | CHAMPAGNE | 1490 |
| PERRIER-JOUËT BLASON ROSÉ | CHAMPAGNE | 1390 |
| NV BOLLINGER SPECIAL CUVÉE, BRUT | CHAMPAGNE | 1250 |
| NV BOLLICINE BRUT, DONNAFUGATA (MAGNUM) | SICILY | 1500 |
| NV LAURENT-PERRIER ROSÉ, BRUT | CHAMPAGNE | 2190 |
| PERRIER-JOUËT BELLE EPOQUE | CHAMPAGNE | 3250 |
| VEUVE CLICQUOT LA GRANDE DAME, BRUT | CHAMPAGNE | 4400 |
| PERRIER-JOUËT BELLE EPOQUE ROSÉ | CHAMPAGNE | 5000 |
| PERRIER-JOUËT BELLE EPOQUE, BLANC DE BLANC | CHAMPAGNE | 7450 |

Bianco

| | | AED |
|---|----------------------|------|
| PINOT GRIGIO 'ORGANIC', VINUVA | SICILY | 325 |
| VINA ESMERALDA, BODEGAS TORRES | CATALUNYA | 355 |
| SAUVIGNON BLANC, CHANGE, GÉRARD BERTRAND | SOUTH FRANCE | 335 |
| BLANC DE PACS, PARÉS BALTÀ | PENEDÈS | 425 |
| VILLA ANTINORI BIANCO, ANTINORI | TUSCANY | 385 |
| ARNEIS, COSSETTI | PIEDMONT | 450 |
| GAVI DI GAVI VALENTINO, LA SCOLCA | PIEDMONT | 485 |
| ANTHÌLIA, DONNAFUGATA | SICILY | 525 |
| LA VAL ALBARIÑO, CVNE | RIAS BAIXAS | 590 |
| SAUVIGNON BLANC, ALOIS LAGEDER | ALTO ADIGE | 580 |
| CONTE DELLA VIPERA, ANTINORI | UMBRIA | 590 |
| FRIULANO, MARCO FELLUGA | FRIUL VENEZIA GIULIA | 790 |
| CHABLIS VV 'SAINTE-CLAIRE', JEAN-MARC BROCARD | BURGUNDY | 845 |
| ISOLANO ETNA BIANCO, DONNAFUGATA | SICILY | 1150 |
| VISTAMARE, CA'MARCANDA, ANGELO GAJA | TUSCANY | 1390 |
| CERVARO DELLA SALA, CASTELLO DELLA SALA, ANTINORI | UMBRIA | 1550 |

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Rosato

| | | |
|------------------------------------|----------|-----|
| PINK A.F., PINOT GRIGIO ROSE | ITALY | 350 |
| M DE MINUTY ROSÉ | PROVENCE | 440 |
| ROSEBLOOD D' ESTOUBLON | PROVENCE | 450 |
| WHISPERING ANGEL ROSÉ | PROVENCE | 650 |
| DOMAINE OTT, CHÂTEAU DE SELLE ROSÉ | PROVENCE | 980 |

Rosso

| | | |
|--|-----------------------|------|
| PRIMITIVO 'ORGANIC', VINUVA | SICILY | 325 |
| MALBEC 'THE ORIGINAL', RIGAL | SOUTH FRANCE | 415 |
| PINOT NOIR 'NATURALYS', GÉRARD BERTRAND | SOUTH FRANCE | 395 |
| RIOJA CRIANZA, CUNE | RIOJA | 525 |
| NERO D'AVOLA, SALLIER DE LATOUR | SICILY | 390 |
| CÔTES-DU-RHÔNE BELLERUCHE, MICHEL CHAPOUTIER | RHÔNE VALLEY | 420 |
| ZONIN VALPOLICELLA, RIPASSO | VENETO | 450 |
| LANGHE NEBBIOLO, BENI DI BATASIOLO | PIEDMONT | 490 |
| CHIANTI CLASSICO, CASTELLO DI ALBOLA | TUSCANY | 500 |
| VILLA ANTINORI ROSSO, ANTINORI | TUSCANY | 590 |
| SHERAZADE, DONNAFUGAT | SICILY | 610 |
| MERLOT, VARNERI, MARCO FELLUGA | FRIULI VENEZIA GIULIA | 690 |
| MARCHESI RISERVA, ANTINORI | TUSCANY | 950 |
| CHIANTI RÙFINA RISERVA, NIPOZZANO, FRESCOBALDI | TUSCANY | 850 |
| BAROLO, COSSETTI | PIEDMONT | 1050 |
| PROMIS CA'MARCANDA, ANGELO GAJA | TUSCANY | 1550 |
| BRUNELLO 'PIEVE SANTA RESTITUTA', ANGELO GAJA | TUSCANY | 1790 |
| MILLE E UNA NOTTE, DONNAFUGATA | SICILY | 1750 |
| 'SUL VULCANO' ETNA ROSSO, DONNAFUGATA (MAGNUM) | SICILY | 1640 |

Dolce

| | | |
|--|--------|-----|
| KABIR, MOSCATO DI PANTELLERIA, DONNAFUGATA (375ML) | SICILY | 490 |
|--|--------|-----|

You've stolen a pizza
my heart...



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