

Fi'lia

SET MENU

3 Course Menu | Sharing style | AED 235 per person

Starters

INSALATA MISTA (GF,V,VG)

mixed green leaves, tomatoes, cucumber, sunflower seeds, lemon dressing

BURRATA (GF,D,V)

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

POLPETTE (G,D)

beef meatballs, marinara sauce, parmesan cheese, fresh basil

Mains

MARGHERITA (G,D,V)

tomato sauce, fior di latte mozzarella, extra virgin olive oil, fresh basil

RISOTTO AI FUNGHI (G,D,V)

carnaroli rice, mixed wild mushrooms, scamorza foam, black pepper

BRANZINO (G,D,N)

oven-baked sea bass with feta, mashed potatoes, seasonal vegetables, vierge sauce

Desserts

FI'LIAMISU (G,D,V)

classic tiramisu cream, ladyfinger biscuit, espresso coffee syrup

PAVLOVA (GF,D,V)

Fi'lia signature Pavlova

[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.
All prices are in UAE Dirham and are inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT.

Fi'lia

SET MENU

3 Course Menu | Sharing style | AED 295 per person

Starters

INSALATA DI FI'LIA ^(GF,V,D)

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

BURRATA ^(GF,D,V)

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

VITELLO ^(G,D)

slow cooked veal, tuna mousse, pickled pearl onion, chicken jus

ARANCINI ^(G,D,V)

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

Mains

BUFFALO PIZZA ^(G,D,V)

classic with mozzarella di bufala, tomato sauce, fresh basil

RISOTTO AI FUNGHI ^(G,D,V)

carnaroli rice, mix wild mushrooms, scamorza foam, black pepper

BRANZINO ^(G,D,N)

oven-baked sea bass with feta, mashed potato, seasonal vegetables, vierge sauce

RIGATONI ALLA CARBONARA ^(G,D)

rigatoni pasta, angus beef bacon, pecorino romano, black pepper, egg yolk, parmesan cheese

Desserts

FI'LIAMISU ^(G,D,V)

classic tiramisu cream, ladyfinger biscuit, espresso coffee syrup

PAVLOVA ^(GF,D,V)

Fi'lia signature pavlova

Fi'lia

SET MENU

3 Course Menu | Sharing style | AED 350 per person

Starters

INSALATA DI FI'LIA ^(GF,V,D)

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

CARPACCIO DI MANZO ^(GF,D,R)

thin angus beef slices, extra virgin olive oil, shaved parmesan, arugula

CRUDO DI SALMONE ^(G,R)

cured salmon slices, lemon and mustard dressing, radish, apple, microgreens

ARANCINI ^(G,D,V)

fried saffron risotto balls, tomato sauce, smoked mozzarella, eggplant purée

PARMIGIANA ^(G,D,V)

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

Mains

BURRATINA PIZZA ^(G,D,V)

with 80 g burrata, tomato sauce, taggiasca olives, fresh basil, extra virgin olive oil

RISOTTO AI FUNGHI ^(G,D,V)

carnaroli rice, mix wild mushrooms, scamorza foam, black pepper

RIGATONI ALLA CARBONARA ^(G,D)

rigatoni pasta, angus beef bacon, pecorino romano, black pepper, parmesan, egg yolk

BRANZINO ^(G,D,N)

oven-baked sea bass with feta, mashed potato, seasonal vegetables, vierge sauce

COSTINE DI MANZO ^(G,D)

braised beef short ribs, creamy polenta, glazed heirloom baby carrots

Desserts

FI'LIAMISU ^(G,D,V)

classic tiramisu cream, ladyfinger biscuit, espresso coffee syrup

PAVLOVA ^(GF,D,V)

Fi'lia signature pavlova

BRINATA ^(GF,D,V)

Tuscan brinata cheesecake, strawberry compote and fresh basil