

# Fi'lia

## All Day Menu

### Small Plates

- Mount Zero Olives**  
Cerignola green olive, passoloni black mixed olives, orange zest
- Eggplant Spread**  
Country toast, oven dried tomatoes
- Fried Bocconcini**  
Crispy mozzarella, tomato, basil
- Calamari**  
Lemon, marinara, parsley, salt, pepper
- Bruschetta**  
Tomatoes, avocado, straciatella cheese, garlic, evoo
- Mediterranean Mussels**  
Garlic, shallots, white wine, Tuscan bread
- Avocado Tuna Tartare**  
Diced ahi tuna, avocado crush, lemon ponzu

- Burrata**  
Basil pesto, heirloom cherry tomatoes, creamy burrata

Add Prosciutto for \$6.00

### Ansalata

- Caesar**  
Anchovy, garlic croutons, parmigiano
- Caprese**  
Heirloom tomato, house straciatella, balsamic
- Arugula**  
Herb goat cheese, dried figs, almonds, lemon dressing
- Fi'lia Chopped**  
Carrots, cannellini, cucumber, tomatoes, olives, red onion, asparagus, yellow corn, garbanzo, zesty vinaigrette

- Panzanella & Tonno Scottato**  
Seared tuna, cherry tomatoes, cucumber, black olives, capers, croutons

Add protein - \$9.00  
Chicken, Shrimp, Steak

### Panini

Until 7:00 p.m.

- Chicken Pesto Panini**  
Grilled chicken, basil pesto, lettuce, mozzarella, tomatoes
- Fi'lia Burger**  
Lettuce, tomato, onion, fontina, parsley
- Steak Sandwich**  
Melted blue cheese, mushrooms, caramelized onions

### Pasta & Things

- Linguine Cacio e Pepe** 11  
Pecorino romano, black pepper
- Spaghetti Carbonara** 12  
Pancetta, egg, pecorino
- Tagliatelle alla Bolognese** 23  
San Marzano tomatoes, beef, veal and pork ragu, parmesan shaved
- Gnocchi 4 Formaggi e Tartufo** 23  
Pecorino romano, parmesan cheese, spinach, black pepper, tartufo nero, evoo
- Rigatoni Amatriciana e Burrata** 23  
Roasted pancetta, pomodoro, parmesan
- Fettucine Gamberi** 25  
Shrimp, zucchini, tomatoes
- Ravioloni alla Caprese** 25  
Stuffed mozzarella, ricotta, spinach pasta, cherry tomatoes sauce, basil

- Risotto Funghi Misti** 26  
Wild mixed mushrooms, creamy mascarpone cheese, parmesan, herbs

- Linguine Shrimp & Basil Pesto** 26  
Garlic, cherry tomatoes, basil pesto

- Tagliolini Frutti Di Mare** 29  
Mixed seafood, parsley, marinara sauce

- Ravioli Aragosta** 33  
Stuffed lobster ravioli, cherry tomatoes, creamy sauce, Italian parsley

Gluten free pasta available for additional \$3.00

### Pizza

- Margherita** 19  
San Marzano tomato, mozzarella, basil, olive oil

- Quattro Formaggi** 21  
Mozzarella, burrata, gorgonzola, fontina, oregano

- Funghi Tartufata** 21  
Mozzarella, burrata, caprine, mascarpone, mushrooms, truffle

- Parma Prosciutto** 23  
Straciatella, cherry tomatoes, arugula, prosciutto, parmesan

Add Prosciutto for \$6.00

### Kids Menu Available

### From the Grill

- Seared Yellowfin Tuna** 33  
Cherry tomatoes, black olives, capers, citrus sauce, mint, evoo

- King Salmon Piccata** 33  
Herb crusted, garlic roasted broccoli, lemon capers sauce

- Shrimp Scampi** 35  
Roasted garlic, white sauce, chilli peppers, herbs

- Branzino Livornese** 37  
Sauteed shallots, grape tomatoes, black olives, roasted cauliflower

- Skirt Steak** 37  
10 oz. steak, mushrooms, garlic salsa verde, herbs

- Sam's Chicken Parm** 29  
breaded chicken breast, melted mozzarella, marinara, spaghetti pomodoro

- Chicken Milanese** 29  
Herbs breadcrumb, arugula, heirloom cherry tomatoe, parmesan

- Lemon Chicken Scaloppine** 27  
Chicken, lemon pepper sauce

### Sides

\$9.00 each

- Fries**  
**Spinach**  
**House Salad**  
**Brussel Sprouts**  
**Crispy Potatoes**  
**Cauliflower**  
**Wild Mushrooms**  
**Broccoli**  
**Grilled asparagus**

### Dolce

- Tiramisu** 12  
Espresso, mascarpone crema

- Panna Cotta** 11  
Whipped cream, chocolate salsa & berries

- Espresso Choccolate Mousse** 12  
Chocolate, biscotti crumble, espresso

- Olive Oil Cake** 11  
Orange, olive oil, pistachio gelato

- Wild Berries Cup** 12  
Fresh seasonal mixed berries, fresh mint

- Gelato** 10  
Pistachio, salted caramel, dark chocolate, vanilla

For your convenience, an 18% service charge will be added on all checks. Consuming raw or undercooked egg, meat or seafood may increase your risk of foodborne illnesses

# Signature Drinks

\$13.00

## Mimosa

Prosecco, orange juice

## Bellini

Prosecco, peach

## Bloody Mary

Vodka, bloody mary mix

## Aperol Spritz

Cinzano, prosecco, aperol, orange juice

## Sangria

Fresh fruit, red or white wine

# Wines By The Glass

## Sparkling

**Moscato Dolce, Cantina** 11  
Italy

**Prosecco, Valdo** 11  
Italy

**Champagne, Henriot** 18  
France

**Rose, G. H. Mumm Brut Rose** 20  
France

## White & Rosé

**Rose, Whispering Angel** 14  
France, 2018

**Chardonnay, Falanghina Beneventano De Falco** 12  
Italy, 2017

**Chardonnay, Cambria** 17  
Sta. Maria Valley, 2017

**Sancerre, Pascal Jolivet** 16  
France, 2018

**Sauvignon Blanc, Wairau River** 12  
New Zealand, 2018

**Pinot Grigio, Conte Brandolini** 12  
Italy

**Riesling, Trimbach, Alsace** 12  
France, 2016

## Red

**Pinot Noir, Elouan** 14  
Willamette Valley, 2017

**Shiraz, Peter Lehmann** 16  
Australia, 2014

**Malbec, Uno** 13  
Argentina, 2016

**Merlot, Tangle Oaks** 12  
2013

**Cabernet Sauvignon, Bonanza** 14  
Napa Valley, 2018

**Chianti Classico, Casale Dello Sparviero** 12  
Tuscany, 2015

**Super Tuscan, Tenuta L'Impostino** 15  
Tuscany, 2012

# Wines By The Bottle

## White & Rosé

**Chardonnay, Falanghina Beneventano De Falco** 48  
Italy, 2017

**Chardonnay, Cambria** 56  
Sta. Maria Valley, 2017

**Sancerre, Pascal Jolivet** 75  
France, 2018

**Sauvignon Blanc, Wairau River** 48  
New Zealand, 2018

**Sauvignon Blanc, Chateau De Fontenille** 45  
France, 2016

**Riesling, Trimbach, Alsace** 48  
France, 2016

**Pinot Grigio, Russolo Alto Adige** 56  
Italy, 2018

**Pinot Grigio, Conte Brandolini** 48  
Italy

**Whispering Angel** 60  
France, 2018

## Sparkling

**Moscato Dolce, Cantina Collieuganei** 50  
Italy

**Sparkling, Valdo** 44  
Italy

## Pinot Noir

**Etude, "Fiddlestix"** 95  
Santa Rita Hills, 2014

**Failla, Savoy Vineyard** 100  
Anderson Valley, 2015

**Elouan** 42  
Willamette Valley, 2017

**Domaine Serene, Yamhill Cuvee** 95  
Willamette Valley, 2014

## Italy

**Chianti Classico, Casale Dello Sparviero** 42  
Tuscany, 2015

**Super Tuscan, Tenuta L'Impostino** 50  
Tuscany, 2012

**Valpolicella Ripasso, Corte Lenguin** 68  
Veneto, 2015

**Gala, Ca Marcanda Promis** 96  
Tuscany, 2014

**Contrada, Nero D'Avola** 100  
Italy, 2009

**COS, Maldrifica** 60  
Sicily, 2013

**Amarone Classico, Della Valpolicella** 100  
Veneto, 2012

# Merlot

**Palhmeyer** 120  
Napa Valley, 2014

**Shafer** 120  
Napa Valley, 2014

**Balbo, Mendoza** 60  
Argentina, 2017

**Duckhorn** 60  
Napa Valley, 2014

## France

**Chateau Clinet** 92  
Pomerol, 2006

**Chateau D'Armailhac, Grand Cru Clasee** 140  
Pauillac, 2009

**Chatea Sociando-Mallet** 128  
Haut-Medoc, 2000

# Cabernet Sauvignon

**Justin, Isosceles** 120  
Paso Robles, 2014

**Beringer, Private Reserve** 200  
Sonoma, 2013

**Stags Leap, Artemis** 120  
Napa Valley, 2014

**Ladera** 120  
Napa Valley, 2014

**Elyse, Morisoll** 128  
Napa Valley, 2012

**ZD** 120  
Napa Valley, 2014

**Beaulieu Vineyards, Tapestry** 120  
Napa Valley, 2013

**Fisher, Lamb Vineyards** 200  
Napa Valley, 2011

**Ramey, Claret** 88  
Napa Valley, 2014

**Long Meadow Ranch** 100  
Napa Valley, 2012

**Stags' Leap Winery** 120  
Napa Valley, 2014

**Forman** 200  
Napa Valley, 2013

**Hewitt, Rutherford** 200  
Napa Valley, 2013

**Bonanza** 56  
Napa Valley, 2018

**Joseph Phelps, Insignia** 200  
Napa Valley

**Far Niente, Oakville** 225  
Napa Valley, 2014

# Other Reds

**Sangiovese, Aboiuness, Eaglepoint Ranch** 64  
North Coast, 2012

**Syrah, Ojai** 88  
Santa Barbara County, 2012

**Ridge, East Bench** 72  
Dry Creek Valley, 2015

**Turley, Kirschenmann Vineyard** 95  
Lodi, 2015

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S I N G L E - U S E M E N U - D I S C A R D A F T E R U S E