Filia

South Beach

Honest Italian
Breakfast
Healthy Starters

Greek Yogurt & Granola
Add Berries $3.00
Add Banana $2.00

Tropical Fruit Platter
Mango, watermelon, pineapple, berries, fresh mint
Add Yogurt $2.00

Wild Berry Cup
Seasonal mixed berries, fresh mint, vanilla whipped cream

Steel Cut Oatmeal
Golden raisins, toasted almonds
Add Berries $3.00
Add Banana $2.00

Avocado Toast
Poached egg, arugula salad

Ti’Lia Specialties

Buttermilk Pancakes
Lemon berry compote

Belgian Waffle
Belgian crispy buttermilk waffle, berries, whipped cream, maple syrup

Nutella Belgian Waffle
Belgian crispy buttermilk waffle, banana, strawberry, whipped cream & Nutella

French Toast
Vanilla & cinnamon dipped French toast, banana, whipped cream

Pastry & Bread
$6.00 each

Croissants
English Muffin
Bagels
White Or Whole Wheat Toast

Eggs Benedict

Classico
Poached eggs, Canadian bacon, hollandaise

Florentine
Poached eggs, sauteed baby spinach, hollandaise sauce

Smoked Salmon
Poached eggs, Scottish smoked salmon, chives

Caprese
Poached eggs, tomato, mozzarella, basil

Continental Breakfast
Enjoy two eggs any style, seasonal fruit, white or wheat toast, brewed coffee, and your choice of juice

Eggs & Omelette

Two Eggs Any Style
Poached, scrambled, fried, sunny-side up, easy, with potatoes & toast

Three Egg Omelette
Choose 3: fontina, mushrooms, tomato, peppers, onion, spinach, ham

Vegetarian Omelette
Three eggs, zucchini, spinach, mushroom, onion, tomatoes, scallions

White Omelette
Three eggs white, sauteed spinach, zucchini

Chicken Energy Eggs
Scramble white eggs, spinach, tomatoes, grilled chicken, potatoes

Steak & Eggs
5oz skirt steak, sunny-side up egg, potatoes

Berkeley Breakfast
Enjoy two eggs any style, breakfast potatoes, seasonal fruit, choice of bacon or sausage, white or wheat toast, brewed coffee, or your choice of juice

Morning Sandwiches

Breakfast Sandwich
Fried egg, bacon, fontina, spiced parsley aioli

Burger Breakfast
Brioche bun, hamburger, cheese, lettuce, tomatoes, onion, one egg

Bagel & Salmon Lox
Toasted bagel, smoked salmon, lettuce, tomatoes, onion, capers, aioli

Sides
$7.00 each

Turkey Sausage
Bacon
Breakfast Potatoes
Seasonal Fruit

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Beverages
Coffee
- Brewed Regular or Decaf
- Espresso
- Macchiato
- Latte or Cappuccino

Juices
- Orange
- Pineapple
- Apple

Tea
- Green Jasmine
- Earl Grey
- English Breakfast
- Chamomile
- Classic Black (Iced)

Smoothies
- Tropical: Pineapple, mango, strawberry
- SoBe: Banana, strawberry, chocolate, vanilla ice cream
- Chioccolatissimo: Vanilla ice cream, chocolate, nutella
- Miami: Blueberries, strawberry, cantaloupe, milk
- Berkeley: Peach, mango, blueberry, strawberry, banana, yogurt

Beverage

Signature Drink
- Hibiscus Haze: Rum, peach, lemon juice, agave with ginger ale
- Spice & Ice: Tequila, agave, lime juice, serrano pepper
- Raspberry Mule: Vodka, raspberries, lime juice with ginger beer
- Certiolo: Vodka, st. germaine, cucumber, basil, serrano pepper
- Italian Job: Mezcal, lime juice, agave, banana liquor, pineapple, agave
- Spritzzy Whiskey: Whiskey, aperol, simple syrup

Martini
- Espresso Martini: Espresso, coffee liquor, sugar syrup, vodka
- Passion Fruit Martini: Passion fruit, lemon, syrup, vodka
- Chocolate Martini: Chocolate syrup, chocolate liquor, vanilla vodka, cream

Morning Drinks
- Margarita: Tequila, triple sec, sour mix
- Tequila Sunrise: Tequila, orange juice, grenadine
- Mai Thai: Rum, dark rum, orange juice, apricot brandy, pineapple, grenadine
- Hurricane: Dark rum, pineapple, orange juice, grenadine
- Cuba Libre: Dark rum, light rum, coca cola
- Bahama Mama: Coconut rum, light rum, orange juice, pineapple juice
- Long Island Iced Tea: Vodka, gin, rum, triple sec, sour mix, coca cola
- Caipirinha: Fresh lime, sugar, cachaça
- Caipiroska: Absolut vodka, fresh lime, sugar
- Sex On The Beach: Vodka, peach schnapps, orange juice, grenadine
- Melon Ball: Vodka, midori, orange juice
- Manhattan: Knob creek rye, red vermouth, angostura, cherry

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All Day
**Small Plates**

- **Mount Zero Olives**
  Cetignola green olive, passoloni black mixed olives, orange zest
- **Fried Calamari**
  Lemon, marinara, parsley, salt, pepper
- **Bruschetta**
  Country toast, diced tomatoes, basil, garlic, evoo
- **Mediterranean Mussels**
  Garlic, shallots, white wine, Tuscan bread
- **Shrimp Cocktail**
  4 jumbo shrimps, homemade cocktail sauce
- **Salmon Tartar**
  Diced salmon, black olives, capers, lemon zest, avocado mousse
- **Burrata**
  Creamy burrata, tomato confit, black olive pesto, basil
- **Carpaccio Di Manzo**
  Thinly sliced raw meat, arugula, tomatoes, shaved parmesan, evoo
  Add Prosciutto for $6.00

**Insalata**

- **Caesar**
  Anchovy, garlic croutons, parmagiano
- **Greek**
  Tomatoes, pepper, cucumber, red onions, black olives, feta cheese
- **Caprese**
  Mozzarella cheese, tomatoes, basil, balsamic reduction
- **Fi’Lia Salad**
  Arugula, pear, goat cheese, crispy prosciutto
  Add protein- $9.00
  Chicken, Shrimp, Steak

**Pasta & Things**

- **Linguine Cacio e Pepe**
  Pecorino romano, black pepper
- **Penne Al Telefono**
  Tomatoes sauce, basil, melted mozzarella
- **Spaghetti Carbonara**
  Pancetta, egg, pecorino
- **Linguine Amatriciana**
  Roasted pancetta, tomatoes sauce
- **Rigatoni Bolognese**
  Beef and veal ragu, tomatoes sauce
- **Gnocchi 4 Formaggi e Tartufo**
  Pecorino, gorgonzola, parmesano, cream, spinach, truffle oil
- **Fettuccine Gamberi**
  Shrimp, zucchini, tomatoes
- **Risotto Funghi Misti**
  Wild mixed mushrooms, creamy mascarpone cheese, parmesan, herbs
- **Tagliolini Frutti Di Mare**
  Mixed seafood, parsley, marinara sauce
- **Ravioli Aragosta**
  Stuffed lobster ravioli, cherry tomatoes, creamy sauce, Italian parsley
  Gluten free pasta available for additional $3.00

**Dolce**

- **Lemon Capriata**
  Lemon caper sauce, broccoli
- **Chicken Mushroom**
  Marsala, Mushroom cream, roasted potatoes
- **Chicken Parmigiana**
  Mariana, melted mozzarella, spaghetti pomodoro
- **Salmon In Crosta**
  Herbs-lemon crust, asparagus, cherry tomato confit
- **Brancino Di Livorno**
  Cold livornese sauce, capers, black olives, tomato, basil
- **Skirt Steak**
  10oz steak, salsa verde, fries
- **Ribeye Steak**
  14oz boneless ribeye, herbs butter, creamy spinach

**Fries**

Spinach

House Salad

Roasted Potatoes

Broccolini

Grilled asparagus

**Ravioli Aragosta**

- **Tiramisu**
  Espresso, mascarpone crema
- **Coconut Crème Brule**
  Creamy coconut custard, burn sugar, rum
- **Chocolate Mousse**
  Chocolate, biscotti crumble

**Pancini**

Olive Oil Cake

Fresh Fruit Cup

Gelato

- **Add Prosciutto for $6.00**

**Kids Menu**

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

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**Wines By The Bottle**

**White & Rosé**

- Chardonnay, Falanghina Beneventano De Falco, Italy, 2017: 48
- Chardonnay, Cambria Sta. Maria Valley, 2017: 56
- Sancerre, Pascal Jolivet France, 2018: 75
- Sauvignon Blanc, Wairau River New Zealand, 2018: 48
- Sauvignon Blanc, Chateau De Fontenille France, 2016: 45
- Riesling, Trimbach, Alsace France, 2016: 48
- Pinot Grigio, Russo Alto Adige Italy, 2018: 56
- Pinot Grigio, Conte Brandolini Italy: 48
- Whispering Angel France, 2018: 60

**France**

- Chateau Clinet Pomerol, 2008: 92
- Chateau D’Armailhac, Grand Cru Classe Pauillac, 2009: 140
- Chateau Sociando-Mallet Haut-Medoc, 2000: 128

**Cabernet Sauvignon**

- Justin, Isosceles Paso Robles, 2014: 120
- Beringer, Private Reserve Sonoma, 2013: 200
- Stags Leap, Atemis Napa Valley, 2014: 120
- Ladera Napa Valley, 2014: 120
- Elyse, Morisoli Napa Valley, 2012: 128
- ZD Napa Valley, 2014: 120
- Beaulieu Vineyards, Tapestry Napa Valley, 2013: 120
- Fisher, Lamb Vineyards Napa Valley, 2011: 200
- Ramey, Claret Napa Valley, 2014: 88
- Long Meadow Ranch Napa Valley, 2012: 100
- Stags’ Leap Winery Napa Valley, 2014: 120
- Forman Napa Valley, 2013: 200
- Hewitt, Rutherford Napa Valley, 2013: 200
- Bonanza Napa Valley, 2018: 56
- Joseph Phelps, Insignia Napa Valley: 200
- Far Niente, Oakville Napa Valley, 2014: 225

**Other Reds**

- Sangiovese, Aboiuness, Eaglepoint Ranch North Coast, 2012: 64
- Syrah, Ojai Santa Barbara County, 2012: 88
- Ridge, East Bench Dry Creek Valley, 2015: 72
- Turley, Kirschennan Vineyard Lodi, 2015: 95

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**Signature Drinks**

**Drinks**

- $16.00

**Hibiscus Haze**
- Rum, peach, lemon juice, agave with ginger ale

**Spice & Ice**
- Tequila, agave, lime juice, serrano pepper

**Raspberry Mule**
- Vodka, raspberries, lime juice with ginger beer

**Certiloro**
- Vodka, st. germaine, cucumber, basil, serrano pepper

**Italian Job**
- Mezcal, lime juice, agave, banana liquor, pineapple, agave

**Spritz Whiskey**
- Whiskey,aperol simple syrup

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**Wines By The Glass**

**Sparkling**

- Moscato Dolce, Cantina Italy: 11
- Prosecco, Valdo Italy: 11

**White & Rosé**

- Pinot Noir
  - Etude, "Fiddletix" Santa Rita Hills, 2014: 95
  - Failla, Savoy Vineyard Anderson Valley, 2015: 100
  - Elouan Willamette Valley, 2017: 42
  - Domaine Serene, Yamhill Cuvee Willamette Valley, 2014: 95

**Italy**

- Chianti Classico, Casale Dello Sparviero Tuscany, 2015: 42
- Super Tuscan, Tenuta L’impostino Tuscany, 2012: 50
- Valpolicella Ripasso, Corte Lenguin Veneto, 2015: 68
- Gala, Ca Marcanda Promis Tuscany, 2014: 96
- Contrada, Nero D’Avola Italy, 2009: 100
- COS, Maldfafica Sicily, 2013: 60
- Amarone Classico, Della Valpolicella Veneto, 2012: 100

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**Other Reds**

- Pinot Noir, Elouan Willamette Valley, 2017: 14
- Syrah Claramunto Spain: 16
- Malbec, Uno Argentina, 2016: 13
- Merlot, Tangle Oaks 2013: 12
- Cabernet Sauvignon, Bonanza Napa Valley, 2018: 14
Three course menu - $55

**Antipasti**  
Choice of one

- **Mozzarella Bites**  
  Crispy mozzarella, tomato basil deep

- **Crispy Calamari**  
  Spicy Marinara, parsley, lemon

- **Caesar Chopped**  
  Romaine, crispy bread, anchovy, Caesar parmesan

- **Capresina**  
  Heirloom tomatoes, mozzarella, arugula, pesto, evoo

- **Creamy Burratina**  
  Sliced tomatoes, basil pesto, balsamic glazed

**Secondi**  
Choice of one

- **Ravioli Lobster**  
  Shallots, grape tomatoes, creamy sauce

- **Risotto Truffle Mushrooms**  
  Rice, parmesan, wild mushrooms

- **Fettuccine Bolognese**  
  Slow cooked meat ragu, parmesan

- **Lemon Pepper Chicken**  
  Roasted garlic, broccoli, lemon piccata

- **Branzino Livornese**  
  Black olives, capers, cherry tomatoes, white wine

- **Tagliata Tartufata**  
  Herbs, sauteed mushrooms, roasted potatoes

**Dessert**  
Choice of one

- **Crema Al Tiramisu**  
  Mascarpone cream, coffee savoiardi, cocoa

- **Espresso Chocolate Mousse**  
  Chocolate, kahlua, espresso, berries

- **Panna Cotta**  
  Vanilla cooked cream, fresh fruit, mint

- **Frutti Di Bosco Olive Cake**  
  Wild mixed berries, honey, roasted nuts

Guests are not allowed to share menus

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