NEGRONI  
Bombay Sapphire Gin, Campari, Sweet Vermouth

PENICILLIN  
Dewar's White Label, Laphroaig 10 Year, Fresh lemon Juice, Honey, Ginger syrup

SAAM’S MOJITO  
Bacardi Superior Rum, Lime, Mint, Angostura

PALOMA BLANCO  
Don Julio Tequila, Fresh Lime Juice, Club Soda

JASMINE MARGARITA  
Volcan Blanco Tequila, Jasmine, grenadine, lime, orange bitters

FRENCH 75  
Hennessy VSOP, Fresh Lemon Juice, Demerara Syrup, Bouvet Brut

FRIDAY SOCIAL HOUR  
5PM – 8PM  
Specialty Cocktails $8  
Beer $4

House Wines $7  
LVE Rosé, Cape Mentelle Sauvignon Banc, Giuliana Prosecco

House Spirit Cocktails $8  
Sobieski Vodka, Pinnacle Gin, Sauza Tequila, Jameson Whiskey, Dewars White Scotch, Jim Beam Bourbon, Hennessy VS Cognac, Bacardi Superior Rum, Se Busca Mezcal

TO SHARE  
SELECT A PITCHER OF OUR SPECIALTY COCKTAILS TO SHARE WITH THE TABLE  
SERVES 2-3 | 30  
SERVES 6-8 | 60
BUBBLES WITH YOUR BUBBLE

$300 Minimum Food & Beverage Spend for up to 6 People Includes a Complimentary Bottle of Taittinger Brut, La Francaise, Champagne, France

BEERS

STELLA ARTOIS 7
BLUE POINT TOASTED LAGER 7
GOOSE ISLAND IPA 8
PERONI 7
HEINEKEN REGULAR, LIGHT, OR 00 8
OMMEGAN SOUR 9
NEWCASTLE BROWN ALE 9
DUVEL 10
BALLAST POINT GRAPEFRUIT SCULPIN IPA 8
MODELO ESPECIAL 8
MORETTI LA ROSSA 8
BUD LIGHT 8

RED WINE

DAOU Cabernet Sauvignon, California 18
RENATO RATTI Barbera, Italy 14
ACHAVAL FERRER Malbec, Argentina 15

ROSÉ & WHITE WINE

CAPE MENTELLE Sauvignon Blanc, Australia 15
SMOKE TREE Pinot Grigio, California 16
JERMANN Pinot Grigio, Italy 17
WHISPERING ANGEL Rosé, France 14
HAMPTON WATER Rosé, France 16

BUBBLES

BOUVET Brut Saumur, Loire, France 13
VEUVE CLICQUOT YELLOW LABEL Champagne, France 28
G.H. MUMM Champagne, France 22

An 18% service charge has been added to your bill and will be distributed to the service staff. If you wish to write in an additional amount, please do so as an optional gratuity where included.
BY THE BOTTLE

WINE

ALGODON ‘14 Cabernet Sauvignon, Argentina 58

NEWTON UNFILTERED ‘14 Chardonnay, California 155

DAOU ‘SOUL OF THE LION’ ‘15 Cabernet Sauvignon, California 269

ONDA ‘14 Cabernet Sauvignon, California 278

DARIOUSH ‘13 Cabernet Sauvignon, California 232

BUBBLES

BOUVET, Brut Saumur, Loire, France 45

TAITTINGER BRUT, La Francaise, Champagne, France 85

MOËT & CHANDON IMPERIAL, Champagne, France 138

PERRIER JOUET GRAND BRUT, Champagne, France 152

BEAU JOIE BRUT, Champagne, France 186

DOM PERIGNON ‘04 Champagne, France 389

PERRIER JOUET ‘06 BELLE EPOQUE, Champagne, France 399

ARMAND DE BRIGNAC ‘ACE OF SPADES’ BRUT, Champagne, France 596

RUINART ‘BLANC DE BLANC’, Champagne, 189

MOËT & CHANDON IMPERIAL, Rosé Champagne, France 167

VEUVE CLICQUOT, Rosé Champagne, France 176

BEAU JOIE, Rosé Champagne, France 248

PERRIER JOUET ‘05 BELLE EPOQUE, Rosé Champagne, France 618

DOM PERIGNON ‘03 Rosé Champagne, France 989

ARMAND DE BRIGNAC ‘ACE OF SPADES’ Rosé Champagne, France 1128
SNACKS & THINGS

MEATBALLS 15
whipped ricotta, garlic bread

FRIED BOCCOCINI 13
crispy mozzarella, tomato sauce

CALAMARI 14
lemon, aleppo chili, caper aioli

FORMAGGI E SALUMI 27
straciatella, prosciutto di parma, capocola, parmigiano reggiano, toasted ciabatta

CHARRED EGGPLANT SPREAD 9
roasted eggplant & house bread

BRUSSELS SPROUTS 9
caraway agrodolce

SHRIMP INSALATA 14
celery, roasted peppers, parsley, lemon

TRUFFLE CRISPY POTATOES 13
truffle, rosemary, pecorino

GRILL ITALIAN SAUSAGE 15
mostarda, toasted ciabatta

BEEF CARPACCIO * 19
crispy sunchoke, reggiano parmigiana, mustard vinaigrette

CAULIFLOWER 17
red onion, fontina, rosemary, honey

MARGHERITA 15
tomato, mozzarella basil, olive oil

TRUFFLE PIZZA 22
truffle cream, arugula, egg, fontina

FI’LIA BURGER 18
pancetta, pepperoncini, caper aioli on brioche

PIZZA & BURGER

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*Consuming raw or undercooked egg, meat or seafood may increase your risk for food-borne illnesses.
There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters & should eat oysters fully cooked. If unsure of your risk, consult a physician.