

# filini

bar and restaurant

## Starters



<b>Tagliere "Bella Italia" (D)(G)(N)</b>	<b>85</b>
A classic Italian selection of cold cuts and cheeses served with tomato bruschetta, crispy fried gnocco fritto, Cerignola olives, marinara sauce and rice suppli'	
<b>Calamaretti Fritti (D)(G)</b>	<b>60</b>
Crispy local fresh baby squids and zucchinis served with Filini's signature lemon dip	
<b>Burrata su Carpaccio di Pomodori (D)(G)(N)(V)</b>	<b>75</b>
Creamy burrata cheese served with heirloom tomato carpaccio, datterini tomatoes, Taggiasche olives, basil oil, white balsamic dressing and crispy crostino bread	
<b>Panzanella Toscana (G)(V)</b>	<b>60</b>
A Tuscan-style salad with balsamic-marinated sourdough bread, warm croutons, heirloom tomatoes, cucumbers, onions and fresh basil leaves	
<b>Insalata di Barbabietola (D)(N)(V)</b>	<b>60</b>
Soft citrus-marinated beetroot topped with whipped feta cheese, roasted walnuts, pistachios and pickled blueberries	
<b>Insalata di Lenticchie (N)(V)</b>	<b>60</b>
A nutritious Italian Umbrian lentil salad with pickled vegetables served on a smooth macadamia milk cream base (vegan friendly)	
<b>Tartare di Salmone (N)</b>	<b>75</b>
Fresh citrus-marinated salmon tartare served with fennel, citrus gel and crushed pistachios	
<b>Minestrone Primavera (D)(V)</b>	<b>55</b>
A hearty Italian mixed vegetable soup made with fresh garden vegetables	
<b>Zuppa di Mare (A)(S)</b>	<b>65</b>
A rich and flavourful seafood soup featuring a selection of the freshest seafood	

## Pizza



<b>Margherita (D)(G)(V)</b>	
75	
Traditional pizza with tomato sauce, fior di latte mozzarella and fresh basil	
<b>Add mushrooms</b> AED 10	
<b>Diavola 2.0 (D)(G)</b>	<b>85</b>
A spicy pizza with tomato sauce, fior di latte mozzarella, spicy beef salami, fresh chillies and chilli oil	
<b>Capricciosa Filini (D)(G)</b>	<b>85</b>
A loaded pizza with tomato sauce, fior di latte mozzarella, mushrooms, grilled artichokes, black olives, stracciatella, parmesan shavings and cooked veal ham	
<b>Tavoliere (D)(G)</b>	<b>85</b>
With bresaola, 60 gms burrata, fior di latte mozzarella, cherry tomatoes and arugula	
<b>Boscaiola (D)(G)</b>	<b>85</b>
With mixed mushrooms, cream, cooked veal ham and fior di latte mozzarella	
<b>Add truffle paste</b> AED 15	
<b>Salsiccia e Cipolla (A)(D)(G)</b>	<b>90</b>
With beef sausages, caramelised onions, crunchy beef bacon and smoked scamorza	

## Pasta



<b>Linguine allo Scoglio (D)(G)</b>	<b>110</b>
A traditional seafood linguine with clams, squid, mussels, shrimps, bottarga and datterino tomatoes	
<b>Ravioli agli Scampi e Asparagi (D)(G)</b>	<b>110</b>
Homemade ravioli filled with shrimp and asparagus, tossed with citrus butter and a delicate bisque sauce	
<b>Italian Carbonara (D)(G)</b>	<b>85</b>
Authentic Italian spaghetti carbonara made with egg yolk, Grana Padano, Pecorino Romano, beef pancetta and black pepper	
<b>Tagliatelli Funghi e Tartufo (D)(G)(V)</b>	<b>85</b>
Fresh egg tagliatelle pasta tossed with mixed mushrooms and a rich black truffle sauce	
<b>Tagliatelle al Ragu di Carne (D)(G)</b>	<b>85</b>
Fresh egg tagliatelle pasta served with slow-cooked beef ragu and topped with Grana Padano cheese	

**Risotto alla Zucca (D)(V)** **85**

A creamy risotto made with butternut squash and pecorino cream

**Risotto ai Funghi (D)(V)** **85**

A rich risotto prepared with wild mushrooms and green pea purée

**Gnocchi al Gorgonzola (D)(G)(N)(V)** **85**

Homemade potato gnocchi with blue cheese sauce, crispy beef bresaola, fresh figs and walnuts

**Orzo, Pomodoro e Stracciatella (D)(V)** **85**

Orzo pasta in a rich tomato sauce, topped with stracciatella cheese and parmesan chips

**Lasagna (D)(G)** **90**

Classic Italian beef lasagna with tomato sauce, béchamel and Grana Padano cheese



## Main Course



<b>Branzino con Lenticchie (N)</b>	<b>130</b>
Grilled seabass fillet served on Umbrian brown lentils with vegetables and roasted hazelnut crumble	
<b>Polletto in Salsa Verde</b>	<b>95</b>
Grilled corn-fed baby chicken with salsa verde served with caponata of bell peppers, eggplants, tomatoes, olives and capers garnished with crispy onion chips	

**Ossobuco alla Milanese (D)(G)**

**130**

20-hours slow-cooked veal shank Milanese-style served with gremolada sauce and saffron risotto

**Filetto or Costata di Manzo (D)**

**205**

Choice of beef fillet (200g) or beef ribeye (300g) served with potato terrine, smoked endive and saffron cream

**Costine di Agnello (D)(G)**

**185**

Deep-fried lamb chops with artichokes, mint, aromatised yoghurt and smoked endives

## Sides



<b>Grilled Vegetables (V)</b>	<b>45</b>
With zucchini, bell peppers, eggplants and endive	
<b>Mashed Potatoes (D)(V)</b>	<b>25</b>
Milk and butter	
<b>French Fries (V)</b>	<b>25</b>
With Maldon salt seasoning	
<b>Baked Potatoes (V)</b>	<b>25</b>
With rosemary	
<b>House Salad (V)</b>	<b>25</b>
Crunchy lettuce, beans, cucumbers and tomatoes	

## Desserts



**Tiramisù (D)(G)**

**45**

Classic Italian tiramisu with mascarpone, espresso-soaked ladyfinger biscuits and chocolate tuile

**Panna Cotta (D)**

**40**

Silky lime panna cotta topped with infused fruits

**Tortino al Cuore Caldo (D)(G)**

**50**

Chocolate lava cake with vanilla ice cream

**Home-made Gelato (D)**

**25**

Choice of vanilla, dark chocolate, strawberry or pistachio

**Sorbetto (V)**

**25**

Refreshing raspberry sorbet

**Mousse al Cioccolato (V)**

**45**

Vegan, gluten-free and dairy-free chocolate mousse

**Sgroppino al Limone (V)**

**30**

Home-made lemon sorbet in a champagne flute



(D) Dairy | (G) Gluten | (N) Nuts | (V) Vegetarian  
All prices are in UAE Dirham and are inclusive of all applicable service charges and taxes.



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