

filini

bar and restaurant

Starters



Tagliere “Bella Italia” (D)(G)(N) **85**
A classic Italian selection of cold cuts and cheeses served with tomato bruschetta, crispy fried gnocco fritto, Cerignola olives, marinara sauce and rice suppli’

Calamaretti Fritti (D)(G) **60**
Crispy local fresh baby squids and zucchinis served with Filini’s signature lemon dip

Burrata su Carpaccio di Pomodori (D)(G)(N)(V) **75**
Creamy burrata cheese served with heirloom tomato carpaccio, datterini tomatoes, Taggiasche olives, basil oil, white balsamic dressing and crispy crostino bread

Panzanella Toscana (G)(V) **60**
A Tuscan-style salad with balsamic-marinated sourdough bread, warm croutons, heirloom tomatoes, cucumbers, onions and fresh basil leaves

Insalata di Barbabietola (D)(N)(V) **60**
Soft citrus-marinated beetroot topped with whipped feta cheese, roasted walnuts, pistachios and pickled blueberries

Insalata di Lenticchie (N)(V) **60**
A nutritious Italian Umbrian lentil salad with pickled vegetables served on a smooth macadamia milk cream base (vegan friendly)

Tartare di Salmone (N) **75**
Fresh citrus-marinated salmon tartare served with fennel, citrus gel and crushed pistachios

Minestrone Primavera (D)(V) **55**
A hearty Italian mixed vegetable soup made with fresh garden vegetables

Zuppa di Mare (A)(S) **65**
A rich and flavourful seafood soup featuring a selection of the freshest seafood

Pizza

Margherita (D)(G)(V) **75**

Traditional pizza with tomato sauce, fior di latte mozzarella and fresh basil
Add mushrooms AED 10



Diavola 2.0 (D)(G) **85**
A spicy pizza with tomato sauce, fior di latte mozzarella, spicy beef salami, fresh chillies and chilli oil

Capricciosa Filini (D)(G) **85**
A loaded pizza with tomato sauce, fior di latte mozzarella, mushrooms, grilled artichokes, black olives, stracciatella, parmesan shavings and cooked veal ham

Tavoliere (D)(G) **85**
With bresaola, 60 gms burrata, fior di latte mozzarella, cherry tomatoes and arugula

Boscaiola (D)(G) **85**
With mixed mushrooms, cream, cooked veal ham and fior di latte mozzarella
Add truffle paste AED 15

Salsiccia e Cipolla (A)(D)(G) **90**
With beef sausages, caramelised onions, crunchy beef bacon and smoked scamorza

Pasta

Linguine allo Scoglio (D)(G) **110**
A traditional seafood linguine with clams, squid, mussels, shrimps, bottarga and datterino tomatoes

Ravioli agli Scampi e Asparagi (D)(G) **110**
Homemade ravioli filled with shrimp and asparagus, tossed with citrus butter and a delicate bisque sauce

Italian Carbonara (D)(G) **85**
Authentic Italian spaghetti carbonara made with egg yolk, Grana Padano, Pecorino Romano, beef pancetta and black pepper

Tagliatell Funghi e Tartufo (D)(G)(V) **85**
Fresh egg tagliatelle pasta tossed with mixed mushrooms and a rich black truffle sauce

Tagliatelle al Ragu di Carne(D)(G) **85**
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

Branzino con Lenticchie (N) **130**
Grilled seabass fillet served on Umbrian brown lentils with vegetables and roasted hazelnut crumble

Polletto in Salsa Verde **95**
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

Grilled Vegetables (V) **45**
With zucchini, bell peppers, eggplants and endive

Mashed Potatoes (D)(V) **25**
Milk and butter

French Fries (V) **25**
With Maldon salt seasoning

Baked Potatoes (V) **25**
With rosemary

House Salad (V) **25**
Crunchy lettuce, beans, cucumbers and tomatoes



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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.

A decorative illustration of an olive branch with several olives and long, slender leaves, rendered in a light olive green color against a darker olive green background. The branch enters from the left and extends towards the center, while another branch enters from the right and extends towards the center.

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