

NONNA

SAFFRON ARANCINI (V)

eggplant, cherry tomato, mozzarella 12

TOMATINO (V)

cherry tomatoes and savory crumbled cheese 11

POLPO

with mashed potatoes, giardiniera, pearl onion, gremolata 18

MAMMA

SNOW PEAS SALAD

asparagus, zucchini, snow peas, baby spinach and stracchino cheese 12

VITELLO TONNATO

tuna cream, veal jus, pearl onion 15

BEEF CARPACCIO

with caramelized pecans, 12 year aged balsamic, pecorino di fossa 16

FI'LIA

BURRATA POPOLARE (V)

panzanella cream, asparagus purée, arugula leaves, kalamata foam 14

CALAMARI SAUTÉED

with cherry tomato, garlic, capers, almond, lemon zest 16

SEABASS CARPACCIO

radish, cucumber, chives and lime 18

Our meats of veal, beef, lamb are French Origin (born, raised, slaughtered and cuted in France)
Our meat of Pork is Italian & French Origin (born, raised, slaughtered and cuted in Italy or France)
We pay attention to food allergies: a table of food allergens contained in our dishes is available on request.

Net prices in euros. Tax and service included.







NONNA

PARMIGIANA (V)

layers of crispy eggplant, tomato sauce and mozzarella 15

SAFFRON RISOTTO (V)



with asparagus, parmigiano, toasted pine nuts and almonds 20

MAMMA

CARBONARA & TRUFFLE

spaghetti, guanciale and seasonal truffle 26

LAMB & PLUM RISOTTO

cinnamon, lamb shoulder, dry plum with lime zest 24

FI'LIA

QUASI PUTTANESCA

paccheri, white wine, clams, cherry tomatoes, black olives, garlic and capers 18

GNOCCHI & CAVIAR

rosemary butter, parmigiano and caviar 39

Our meats of veal, beef, lamb are French Origin (born, raised, slaughtered and cuted in France) Our meat of Pork is Italian & French Origin (born, raised, slaughtered and cuted in Italy or France) We pay attention to food allergies: a table of food allergens contained in our dishes is available on request. Net prices in euros. Tax and service included.







GRILLED SEABREAM

250grs

with confit cherry tomatoes, capers, garlic and kalamata 28

VEAL MILANESE

350grs

with arugula, parmigiano and cherry tomato salad 45

BEEF FILLET FROM THE JOSPER

400grs (serves 2 guests) with roasted garlic and tomato 59

caponata 7 🌾

Contorni

grilled asparagus 7 (V)

Our meats of veal, beef, lamb are French Origin (born, raised, slaughtered and cuted in France)
Our meat of Pork is Italian & French Origin (born, raised, slaughtered and cuted in Italy or France)
We pay attention to food allergies: a table of food allergens contained in our dishes is available on request.

Net prices in euros. Tax and service included.







FI'LIAMISU V



fluffy mascarpone cream layered with our homemade savoiardi soaked in espresso 12

PAVLOVA (V)



coconut meringue, passion fruit cream, mango sorbet and dill 14

PANNA COTTA (V)



seasonal fruits sauce and amaretti crumble 10



