

# Antipasti

## NONNA

**SAFFRON ARANCINI** (V)  
eggplant, marinara sauce,  
smoked mozzarella 14

**ORGANIC TOMATOES** (V)  
roasted pine nuts, melon,  
aged balsamic, basil 13

**BEEF CARPACCIO**  
with caramelized pecans,  
pecorino di fossa,  
extra virgin olive oil 16

## MAMMA

**CHARCUTERIE**  
prosciutto, mortadella,  
capocollo, pecorino di fossa,  
gorgonzola, melon,  
mostarda di Cremona 25

**VITELLO TONNATO**  
tuna cream,  
veal jus,  
pearl onion 16

**BURRATA** (V)  
**DELLA MAMMA**  
burrata di Puglia, organic  
tomatoes, melon salad 16

## FI'LIA

**ARTICHOKE HEARTS** (V)  
heart of lettuce,  
aged parmigiano, lemon 13

**SNOW PEAS INSALATA** (V)  
zucchini, broccolini,  
spinach,  
stracchino cheese 14

**SAUTÉED CALAMARI**  
with cherry tomatoes,  
garlic, capers, lemon,  
almond 16

Veal, beef, lamb are French Origin (born, raised, slaughtered and cut in France)

Italian & French Pork (born, raised, slaughtered and cut in Italy or France)

We pay attention to food allergies: details about food allergies are available upon request.

Net prices in euros. Tax and service included.

(V) VEGETARIAN

# Pasta & Risotto

## NONNA

**GNOCCHI** (V)  
alla sorrentina 19

**TROFIE AL PESTO GENOVESE** (V)  
stracciatella, pecorino 21

## MAMMA

**CARBONARA & TRUFFLE**  
spaghettoni all'uovo, guanciale,  
seasonal truffle 28

« **FATTI IN CASA** » **TORTELLINI** (V)  
fior di latte mozzarella,  
datterino tomato sauce, basil 23

## FI'LIA

**QUASI PUTTANESCA**  
paccheri, clams, white wine, tomatoes,  
black olives, garlic, capers and lemon 25

**ALLA MILANESE RISOTTO**  
grilled marrow bone, pistachio gremolata 25

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# Secondi

## GRILLED SEA BREAM

250grs

with pickled tomatoes, garlic, lemon and basil 29

## VEAL MILANESE

350grs

heart of lettuce salad, parmigiano, lemon 46

## CHARCOAL-GRILLED RACK OF LAMB

350grs

with stracchino cheese 39

# Pizza

## MARGHERITA

tomato sauce, mozzarella di Bufala 18

## MORTAZZA

fior di latte mozzarella, mortadella, stracciatella, parmigiano, pistachio, olive oil 20

## ESTATE VERDE

zucchini, broccoloni, stracciatella, arugula, caramelized onions, pine nuts 18

## CALABRIA

tomato sauce, fior di latte mozzarella, spicy spianata, *PGI* nudja di spilinga, basil, olive oil 22

## TARTUFFO

truffle cream, porcini mushrooms, black truffle 34

## CAMPANIA

tomato sauce, anchovy, capers, garlic, taggiasche olives, *PGI* pecorino romano 22

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# Dolci

## **FI'LIA TIRAMISU** (V)

fluffy mascarpone cream layered with our  
homemade savoiardi soaked in espresso 14

## **PAVLOVA** (V)

amarena cherry 14

## **HONEY & CHAMOMILE** (V)

### **PANNA COTTA**

amaretti crumble 14

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