

# *Filia*

## *Dolce far niente*

### NEW YEAR MENU

#### *To start*

##### **TRILOGIA (G,D,N)**

Trilogy of amuse bouche

#### *Antipasto*

##### **FOCACCETTA (G,D,V,N)**

Topped with cherry tomatoes, basil pesto, lemon confit

##### **TARTARE DI MANZO (G,D,N,R)**

Hand-cut angus beef tartare, fontina cheese, roasted pistachio

##### **INSALATA CAPRESE (G,V,D)**

Marinated heirloom tomatoes, passion fruit, mozzarella foam, tomato water

#### *Primo*

##### **GNUDI (G,D,S)**

Ricotta and spinach dumplings, blue lobster, fava beans, herbs sauce

#### *Secondo*

##### **MERLUZZO (G,D,A)**

Oven-baked black cod, bruschetta, champagne sauce, oscietra caviar

##### **FARAONA (G,D,A)**

Guinea fowl, confit potato, mix wild mushrooms, albufera sauce

#### *Dolce*

##### **GELATO AL BALSAMICO (GF,V,D)**

Fior di latte ice cream, aged balsamic vinegar

##### **MONTE BIANCO (G,V,D,N)**

Vanilla chantilly, confit chestnut, meringue, cassis berries

[V] Vegetarian [N] Nuts [G] Gluten [GF] Gluten Free [D] Dairy [R] Raw

Please highlight any specific food allergies or intolerance to our colleagues before ordering.

All prices are in UAE Dirham and are inclusive of 7% Municipality fees, 10% Service Charge and 5% VAT.