

# Filia

## Antipasti

NONNA	MAMMA	FILIA
<b>ARANCINI   G, D</b> Rice arancini with fontina cheese, crispy prosciutto, ciociara sauce and basil oil.	<b>BRUSCHETTA AL POMODORO   G, D</b> Sourdough country bread, tomato textures, basil, confit garlic and Parmigiano Reggiano.	<b>CARPACCIO DI POMODORI   N, GF</b> Thin slices of tomato, black olive powder, arugula, seasonal sprouts, citrus pesto and fresh pink pepper.
<b>INSALATA CAPRESE   G, D, N</b> Heirloom tomato, smoked mozzarella, pesto, basil and olive oil.	<b>CARPACCIO DI MANZO CLASSICO   G, D, MU</b> Thin slices of beef with aromatic herbs, shallot vinaigrette with tomato and chives, parmesan textures, arugula and Tuscan schiacciata.	<b>BURRATA   G, D</b> Burrata stuffed with Genovese pesto, frisée leaves and pickled fried zucchini in Neapolitan style with balsamic dressing and mint.

## Primi Piatti

NONNA	MAMMA	FILIA
<b>CREMA DI ASPARAGI   G, SH</b> Tortellini filled with shrimp mousse and lemon zest, accompanied by asparagus puree with mint.	<b>RISOTTO AI FUNGHI   D, GF</b> Carnaroli rice with a mixture of mushrooms sautéed with garlic and white wine, parsley and Grana Padano cheese fonduta with natural truffle oil.	<b>PASTA CARBONARA   G, D, E, P</b> Spaghetti pasta, cured guanciale, organic egg, pecorino cheese and Parmigiano Reggiano.
<b>LASAGNA EMILIANA   D, G</b> Classic with fresh pasta sheets, filled with traditional ragù and béchamel sauce, with Parmesan cheese.	<b>PASTA BOLOGNESE   G, D, E</b> Fresh handmade pappardelle pasta with traditional bolognese ragu and aged Grana Padano cheese.	<b>PASTA CACIO E PEPE   G, D, E</b> Mezzi rigatoni pasta, freshly ground and toasted black pepper, Pecorino Romano cheese fonduta.
	<b>AGNOLOTTI   G, D, E</b> Homemade fresh pasta with spinach chlorophyll, filled with ricotta cheese and bathed in a mild roasted tomato sauce.	<b>LASAGNE VEGETARIANE   G, D</b> Layers of carrot, eggplant, zucchini, spinach, white sauce, tomato sauce, parsley soil.

## Pizzas

NONNA	MAMMA	FILIA
<b>MARGHERITA BUFALINA   G, D</b> San Marzano tomato sauce, fresh mozzarella, Italian basil, and olive oil.	<b>DIAVOLA CALABRESE G, D</b> Calabrese spicy salami, traditional 'nduja, tomato sauce, mozzarella, and peperoncino oil.	<b>FUSIONE DI FORMAGGI   G, D</b> White base with smoked mozzarella, mild gorgonzola dolce, aged Parmigiano Reggiano, and fontina valtellinese.
<b>PIZZA MARINARA   G, F</b> Traditional Neapolitan pizza with San Marzano tomato sauce base, sweet garlic, oregano, and anchovies.	<b>PIZZA PRIMAVERA   G, D</b> Garden-inspired pizza with vegetable textures, cauliflower purée, citrus pesto, basil, dehydrated tomatoes, eggplant chips, and roasted butternut squash.	<b>LA SORRENTINA   G, D</b> White base with mozzarella, prosciutto crudo, fresh arugula, confit cherry tomatoes, and Parmesan shavings.

## Secondi Piatti

NONNA	MAMMA	FILIA
<b>POLIPO ALLA LUCIANA   S, M</b> Locally sourced octopus braised in red wine with San Marzano tomatoes, olives, and capers, served with parsley gremolata, crispy potatoes, and basil oil.	<b>OSSOBUCO DI VITELLO   S, D, CE</b> Slow-braised veal shank in red wine sauce with pearl barley risotto.	<b>TAGLIATA   D, GF</b> Grilled New York steak, served with an arugula and Parmesan salad, traditional peperonata, and homemade aged balsamic dressing.
<b>PESCE ALL'ACQUA PAZZA   F, CE</b> Fresh fish of the day prepared in a fumet with fresh herbs and spices, served with vegetables and extra virgin olive oil.	<b>MILANESA ALLA PARMIGIANA   G, D</b> Breaded organic chicken breast, rustic mashed potatoes, tomato sauce, and gratinéed mozzarella.	

## Dolci

<b>PANNA COTTA   GF, D</b> Exquisite cream infused with rosemary, served with candied orange, a delicate honey sponge, and red wine sauce.	<b>LIMON LIMONCELLO   GF, D</b> Yellow lemon cream infused with limoncello, almond and vanilla crisp, accompanied by a fresh lemon and mint sauce.
<b>TIRAMISU   G, D</b> Layers of soft ladyfingers soaked in espresso, intertwined with a delicate citrus mascarpone cream, finished with a touch of cocoa powder.	