

To Share

polenta fries 8
parmesan cheese, calabrese aioli and chives

house made focaccia 6
seasoned ricotta, primolio, olive oil

charred octopus 18
black rice, avocado puree, radish and scallions

salumi & formaggi 22
italian cured meat, local cheese, house pickled giardinera, honey comb, seasonal marmalade and smoked almonds

sliders (3) 14
choice of lamb, salmon or steak

mussels 15
heirloom cherry tomato, saffron broth, grilled baguette, fennel, arugula

meatballs pomodoro 12
grass fed beef, berkshire pork, pomodoro, parmigiano reggiano, foccacia

wood oven wings 12
choice of sweet chili, bourbon barbeque or lemon garlic

cauliflower tempura 12
smoked yogurt, french curry, dates, mint

Soups and Salads

roasted butternut squash 7
creme fraiche, spicy pepita, pumpkin oil

tuscan bean & farro 8
pancetta, tuscan kale

farmers market salad 11

SIDE SALAD 8
sunflower seed granola, dried cranberry, tomato, avocado, goat cheese, radish, crouton, fresh herbs, cucumber, champagne vinaigrette
add
chicken 4 | shrimp or salmon 6

caesar salad 12

SIDE SALAD 8
sweet gem lettuce, breadcrumbs, parmigiano-reggiano
add
chicken 4 | shrimp or salmon 6

Entree

berkshire pork chop 32
taleggio white polenta, mushroom pork jus, cauliflower

prime sirloin 42
rosemary fingerling potato, turnip, baby carrot, foie gras foam

plank salmon 32
heirloom braised beans, swiss chard

flat iron steak 34
basil mashed potatoes, broccolini

mushroom risotto 18
roasted mushroom, broccolini, parmesan, mascarpone
add
chicken 4 | shrimp 6

Sandwiches

choice of house made french fries, onion rings or side salad

filini burger 16
½ lb angus burger, american cheese, dill pickle, chipotle sauce, shaved white onion, shaved lettuce, brioche bun
add
bacon 2 | fried egg 1

honey mustard chicken club 17
chicken breast, bacon, avocado, roasted pepper, red onion, honey mustard, monterey jack, brioche bun

italian bomber 14
mortadella, capicola, soppressata, provolone, peppadew relish, shaved lettuce, ciabatta bun

Pizza

margherita 16
heirloom tomato, mozzarella di bufala, basil

wild mushroom 14
san marzano tomato, pecorino, parsley

fennel sausage 14
aged mozzarella, roasted garlic, spicy tomato sauce

white pizza 16
truffle cream sauce, egg kale, caramelized onion, speck, kale

Hand Made Pasta

bucatini carbonara 18
guanciale, parmigiano reggiano, egg yolk, pecorino, black pepper

bolognese 20
pappardelle pasta, meat ragu, parmesan reggiano, parsley

semolina gnocchi 18
seasonal vegetables, fine herbs, ricotta salata, butternut squash puree, brown butter

spaghetti & meatballs 16
tomato sauce, heirloom grape tomato, sliced garlic, basil

refined chef-crafted dishes artistically presented created with locally sourced ingredients

Desserts

tiramisu 9
frangelico mascarpone mousse, coffee syrup, milk chocolate, dark chocolate glaze, salted chocolate hazelnut

chocolate tart 9
valrhona chocolate custard, almond cocoa nib tuile, whipped white chocolate ganache, cognac vanilla bean ice cream

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



Monday – Friday
2p - 11p
Saturday & Sunday
12p – 11pm

www.filinichicago.com
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