

filini

bar and restaurant

CHEF'S SPONTANEOUS FOUR-COURSE TASTING MENU

65 per person | 90 per person with wine pairing

STARTERS

The Board + artisanal meats + cheeses + house made pickles 22

Fritto Misto + calamari + shrimp + calabrian peppers 18

PEI Mussels + garlic-white wine + parsley-butter + country bread 16

Filini Meatballs + veal + pork + bone marrow + pomodoro 12

Maine Lobster Broth + lobster essence + lobster meat 15

Bufala Mozzarella di Campana + marinated tomato + pesto + sundried tomato + castelvetrano olives 15

Spinach Salad + pancetta + poached farm egg + ricotta salata + dijon 14

Filini House Salad + baby field greens + nectarine mostardo + black walnut + gorgonzola + citrus 12

PASTA

Tagliatelle + butter poached lobster tail + cob smoked bacon + pecorino 38

Garganelli + prosciutto + spinach + mascarpone + truffle 18

Tortelli + pumpkin + bufala ricotta + brown butter 16

MAIN

Day Boat Scallops + bacon jam + sweet potato + sundried tomato + black truffle vinaigrette 32

Salmon + wild mushrooms + broccolini + citrus-butter 34

Sea Bass + "cioppino" + scallop + prawn + crab claw 36

Pinn Oak Farms Lamb + chop + seasonal sides + dark cherry balsamic 25/48

USDA Prime Ribeye + seasonal sides + evoo 36

Wisconsin Veal Osso Bucco + center cut + saffron rice + gremolata 42

Pan Roasted Amish Chicken Breast + black garlic + braised turnip 28

Beef Tenderloin + medallions + sweet and sour cipollinni + gorgonzola 32

SIDES

Fingerling Potatoes + rosemary roasted 6

Root Vegetable + caramelized 8

Brussels Sprouts + bacon + butter 7

Mashed Potatoes + garlic + parmigiano-reggiano 7

"We proudly support Family owned Farms and Local Foragers!"

WHITE WINE

LIGHT BODY, CRISP AND DRY

Stella Pinot Grigio, Umbria	9.00	30.00
Donnafugata Anthilia, Sicily	12.00	38.00
Kris Pinot Grigio, Alto-Adige		41.00
Arnaldo Caprai Grecante, Umbria		42.00
Zenato San Benedetto Lugana, Veneto		44.00

AROMATIC AND FRUITY WINES

Falesco Est! Est!! Est!!!, Lazio	10.00	36.00
Michele Gavi, Piemonte	12.00	47.00
Tiefenbrunner Chardonnay, Alto-Adige	12.00	52.00
Tramin Gewürtztraminer, Alto-Adige	15.00	54.00
La Carraia "Poggio Calvelli" Orvieto, Umbria		29.00
Botromagno Gravina, Puglia		36.00
Tramin Chardonnay, Alto-Adige		46.00
Argiolas Costamolino Vermentino, Sardegna		47.00
Mastroberardino Lacryma Christi del Vesuvio, Campania		65.00
Mastroberardino Greco di Tufo, Campania Dry White		75.00

SPARKLING WINES | BUBBLES

Zardetto Prosecco Brut, Veneto	9.00	36.00
Piper Sonoma Sparkling Brut, Sonoma	14.00	55.00
Bruno Giacosa Spumante Brut, Piemonte		95.00
Moet & Chandon, Rose Imperial		160.00
Dom Perignon,		450.00

VINO ROSATO | ROSE'

Vallereale Montepulciano D'Abruzzo, Montepulciano	9.00	32.00
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VINI DOLCI | DESSERT

Bera Moscato D'Asti, Piemonte 750ml	14.00	52.00
Falesco Pomele Aleatico, Lazio 500ml	20.00	75.00
Maculan Dindarello Moscato, Veneto 375ml		45.00

RED WINE

ELEGANT LIGHT TO MEDIUM BODY

Di Majo Norante Sangiovese "Terre degli Osci", Molise	10.00	36.00
Leone De Castris "Maiana" Salice Salentino, Puglia	12.00	41.00
Tramin Pinot Noir, Alto Adige	13.00	50.00
Masi Valpolicella, Veneto		39.00
Falesco Merlot, Umbria		47.00
Valle Reale "Vigne Nuove" Montepulciano D'Abruzzo, Abruzzo		38.00

RIPE, FRUITY, SPICY, MEDIUM BODY

Di Majo Norante Cabernet Sauvignon "Terre" degli Osci'	10.00	36.00
"Coppo L'Avvocata" Barbera D'Asti, Piemonte	13.00	47.00
Castello di Bossi Chianti Classico, Toscana	15.00	56.00
Librandi Ciro' Rosso Classico, Calabria		38.00
Giuseppe Cortese Dolcetto D'Alba "Trifolera" Piemonte		50.00
Borgo Syrah, Toscana		53.00
Altesino Rosso di Montalcino, Toscana		70.00

RICH, FULL BODIED

Tasca D'Almerita "Regaleali" Nero D'Avola, Sicilia	11.00	41.00
Botromagno Primitivo Apulian Zinfandel, Puglia	14.00	46.00
Marques De Frescobaldi "Nipozzano" Chianti Classico Riserva, Toscana		53.00
Argiolas Costera Cannonau di Nauraghi, Sardegna		55.00
Ornellaia "Le Volte", Toscana		80.00
Castellare Chianti Classico Riserva, Toscana		85.00
Ceretto "Asij" Barbaresco, Piemonte		120.00
Michele Chiarlo Barolo, Piemonte		125.00
Altesino Brunello di Montalcino, Toscana		140.00
Mastroberardino "Radici" Taurasi, Campania		140.00
Masi Serego Alighieri Vaio Amarone, Toscana		165.00
Argiolas Turriga Isola di Nauraghi, Sardegna		165.00
Luce della Vite Brunello di Montalcino, Toscana		210.00
Altesino Brunello di Montalcino, 1.5L Magnum, Toscana		280.00
Sassicaia, Toscana		350.00
Argiolas Turriga Isola di Nauraghi 1.5L Magnum, Sardegna		350.00

All vintages are subject to change without notice

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