



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

221 N Columbus Drive, Chicago

lunch

monday - friday
11a - 2p

shared bites

- imported burrata 13
tomato preserve, seeded lavash, basil
- lamb sliders 14
brioche bun, spicy feta, frisee, pickled fresno chili
- mussels 15
heirloom cherry tomato, saffron broth, grilled baguette, fennel, arugula
- meatballs 12
grass fed beef, berkshire pork, pomodoro, parmigiano reggiano, foccacia
- wood oven italian wings 12
orange gremolata, sweet sour cherry tomato

soup + salad

- roasted butternut squash 7
creme fraiche, spicy pepita, pumpkin oil
- tuscan bean + farro 8
pancetta, tuscan kale
- buffalo chicken salad 15
romaine, bacon, blue cheese, tomato, onion
- farmers market salad 11
sunflower seed granola, dried cranberry, tomato, avocado, goat cheese, radish, crouton, fresh herbs, champagne vinaigrette
add chicken 4 | shrimp 6 | salmon 6
- bufala mozzarella 15
mighty vine tomato, basil, olive oil
- chopped salad 14
local greens, pasta, chicken, bacon, tomato, avocado, red onion, blue cheese
- caesar salad 12
sweet gem lettuce, breadcrumbs, parmigiano-reggiano
add chicken 4 | shrimp 6 | salmon 6

sandwiches

- choice of housemade french fries, onion rings or side salad
- grilled cheese 12
brioche, taleggio cheese, quince jam
- honey mustard chicken club 13
gunthrop farms chicken breast, bacon, avocado, roasted pepper, red onion, honey mustard, pretzel bun
- filini burger 14
double griddle patty, american cheese, dill pickle, secret sauce, shaved white onion, shaved lettuce, brioche bun
add bacon 2 | fried egg 2
- italian bomber 14
mortadella, capicola, soppressata, provolone, peppadew relish, shaved lettuce, ciabatta bun

- farmers market panino 14
grilled vegetables, red onion, mozzarella, ciabatta bun
- tuna baguette 13
poached spanish tuna belly, avocado, heirloom tomato, celery, creme fraiche aioli

pizza + piadina

- prosciutto piadina 12
arugula, pesto, red onion, stracciatella cheese
- radicchio piadina 12
carmalized onion puree, wood oven roasted radicchio, stracchino cheese, saba
- margherita 14
heirloom tomato, mozzarella di bufala, basil
- wild mushroom 14
san marzano tomato, pecorino, parsley
- fennel sausage 14
aged mozzarella, roasted garlic, spicy tomato sauce
- ham + cheese 16
prosciutto, taleggio, arugula, asparagus
- nyc 15
san marzano tomato sauce, aged mozzarella, pepperoni, parmigiano reggiano, calabrian chili

pasta

- bucatini carbonara 16
guanciale, parmigiano reggiano, egg yolk, pecorino, black pepper
- bolognese 18
pappardelle pasta, meat ragu, parmesan reggiano, parsley
- mushroom risotto 16
roasted mushroom, parmesan, mascarpone

express lunch 23
4 unique tastes, served at one time

choose 1 from each course

<p>— starter —</p> <ul style="list-style-type: none"> caesar soup of the day fresh burrata salad <p>— sides —</p> <ul style="list-style-type: none"> french fries onion rings 	<p>— main —</p> <ul style="list-style-type: none"> filini burger grilled chicken sandwich farmers market salad <p>— dessert —</p> <ul style="list-style-type: none"> brownie sundae milk + cookies
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consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.