

{ food menu }

shared bites

salumi + formaggi italian cured meat, local cheese, house pickled, quince marmalade, honey comb, smoked almonds	24
imported burrata tomato preserve, seeded lavash, basil	13
cauliflower tempura smoked yogurt, french curry, dates, mint	12
beef tartar cornichons, caper, shallots, truffle egg yolk	16
charred octopus black rice, avocado puree, radish, scallions	18
meatballs grass fed beef, berkshire pork, pomodoro, parmigiano reggiano, foccacia	12
lamb sliders brioche bun, spicy feta, frisee, pickled fresno chili	14
mussels heirloom cherry tomato, saffron broth, grilled baguette, fennel, arugula	15
polenta fries parmesan, calabrese aioli, chives	8
wood oven italian wings orange gremolata, sweet sour cherry tomato	12

bar bites

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

pizza

margherita heirloom tomato, mozzarella di bufala, basil	14	wild mushroom san marzano tomato, pecorino, parsley	14
ham + cheese prosciutto, taleggio, arugula, asparagus	16	nyc san marzano tomato sauce, aged mozzarella, pepperoni, parmigiano reggiano, calabrian chili	15
fennel sausage aged mozzarella, roasted garlic, spicy tomato sauce	15		

for group dining + special events
nathali.arias@filinichicago.com