

{ food menu }

shared bites

- salumi + formaggi** 24
italian cured meat, local cheese,
house pickled, quince marmalade,
honey comb, smoked almonds
- imported burrata** 15
grilled butternut squash, marcona
almond, arugula, vin cotto
- cauliflower tempura** 12
smoked yogurt, french curry,
dates, mint
- charred octopus** 18
black rice, avocado puree,
radish, scallions
- meatballs** 12
grass fed beef, berkshire pork,
pomodoro, parmigiano
reggiano, foccacia
- lamb sliders** 14
brioche bun, spicy feta, frisee,
pickled fresno chili
- mussels** 15
heirloom cherry tomato,
saffron broth, grilled baguette,
fennel, arugula
- polenta fries** 8
parmesan, calabrese aioli, chives
- wood oven italian wings** 12
orange gremolata, sweet sour
cherry tomato
- duck duck foie** 17
duck rilette, foie mousse,
maple gellee, gril country bread
- sweet breads toast** 16
living watercress, oyster
mushroom, shallot, demi glaze
- grilled broccolini** 12
lemon creme fraiche, pine nuts,
spicy calabria oil, garlic chips,
togarashi

bar bites

- warm winter salad** 15
grill endive, green apple, crispy
speck, gorgonzola, piccante,
watercress, candy hazelnuts
- farmers market salad** 11
sunflower seed granola, dried
cranberry, tomato, avocado, goat
cheese, radish, crouton,
champagne vinaigrette
add chicken 4 | shrimp 6 | salmon 6
- caesar salad** 12
sweet gem lettuce, breadcrumbs,
parmigiano-reggiano
add chicken 4 | shrimp 6 | salmon 6
- filini burger** 14
double griddle patty, american
cheese, dill pickles, secret sauce,
shaved lettuce, shaved onion,
brioche bun
- honey mustard chicken club** 17
gunthrop farms chicken breast,
bacon, avocado, roasted pepper,
red onion, honey mustard,
pretzel bun
- pizza**
- margherita** 14
heirloom tomato, mozzarella di
bufala, basil
- fennel sausage** 15
aged mozzarella, roasted garlic,
spicy tomato sauce
- wild mushroom** 14
san marzano tomato, pecorino,
parsley
- white pizza** 16
truffle cream sauce, caramelized
onion, speck, kale, egg
- seasonal pizza** 15
short ribs, gruyere cheese, leeks,
fingerling potato, arugula

for group dining + special events
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