

wine list

RED WINE

WHITE WINE

{glass} {bottle}
{200 ml} {750 ml}

<i>Riesling QbA dry Schloss Vollrads, Rheingau, Germany</i>	12,00	46,00
<i>“Kaiserstuhl” Grauburgunder QbA dry Pinot Gris Weingut Franz Keller, Oberbergen, Baden, Germany</i>	11,00	43,00
<i>“Cala Reale” Vermentino di Sardegna DOC Tenuta Sella & Mosca, Alghero, Sardinia, Italy</i>	12,50	44,00
<i>“Laguna Secca” Chardonnay DOC Mandarossa, Sicily, Italy</i>	7,00	27,00
<i>Pinot Bianco “Kristallberg” DOC Weingut Elena Walch, Tramin, South-Tirol</i>	16,00	63,00
<i>Sancerre AOC Sauvignon Blanc Domaine Michel Thomas, Sury-en-Vaux, Loire, France</i>	14,00	48,00

ROSÉ

{glass} {bottle}
{200 ml} {750 ml}

<i>Rosato DOC Cannonau, Sangiovese Tenuta Sella & Mosca, Alghero, Sardinia, Italy</i>	8,00	34,00
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{glass} {bottle}
{200 ml} {750 ml}

<i>Chianti Castiglioni DOCG Sangiovese, Merlot Marchesi de’Frescobaldi – Tenuta Castiglioni, Toscany, Italy</i>	12,50	44,00
<i>“Belleruche“ Côtes du Rhône AOC Grenache, Syrah M. Chapoutier, Tain, Rhône, France</i>	13,00	45,00
<i>Rioja Reserva Tempranillo, Graciano, Mazuelo Bodegas Marques de Riscal, Elciego, Rioja D.O.Ca, Spain</i>	15,00	58,00
<i>“Anderra” Cabernet Sauvignon Baron Philippe de Rothschild, Maule Valley, Chile</i>	6,50	25,50
<i>“Cartagho” Nero d’Avola DOC Mandarossa, Menfi, Sicily, Italy</i>	14,00	48,00
<i>Barolo DOCG Nebbiolo Enrico Serafino, Piemont, Italy</i>	11,00	79,00

{glass}
{100 ml}

PROSECCO

{glass} {bottle}
{100 ml} {750 ml}

<i>Ruggeri Gialloro Sup. DOCG Veneto, Italy</i>	8,00	42,00
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ALL PRICES IN EUR, INCLUDING VAT & SERVICE

FILINI

*Filini – fresh and tasty
Italian food – made from fine,
seasonal ingredients*

FILINI is „LA DOLCE VITA“ – enjoying the here and now. With great food and rich taste at the center, the **FILINI** experience comes to life in great company, where we serve with a smile. **FILINI** delights with seasonality that makes sense, and is refreshingly sustainable.

FILINI is the classy Italian - a place to entertain and unwind, to savor and enjoy life. Local ingredients mix with the best that Italian cuisine has to offer: antipasti variations, pizza with that perfect thin crust, pasta “al dente”, rich and creamy risotto and select meat and fish “secondi”, rounded off by delicious desserts.

Pair the flavors on your plate with a good Chianti in your glass, and treat yourself to a traditional espresso or a fragrant grappa. Choose from a wide selection of drinks at the bar with local recommendations and international favorites. Enjoy **“LA DOLCE VITA”**: „**BUON APPETITO!**“

filini
bar and restaurant

menu

PICCOLO ANTIPASTI

... our bread needs company.

Three dips

BASIL PESTO, TOMATO SUGO, OLIVE TAPENADE 4,50

Leaf lettuce

CUCUMBER, TOMATO, RED ONION
WITH BALSAMIC VINEGAR AND OLIVE OIL 7,00

Olives

MARINATED OLIVES 4,50

Bruschetta

WITH TOMATOES 4,50

WITH TOMATOES AND COUNTRY HAM 6,50

Tomato soup

WITH CROUTONS AND BASIL 6,50

Bresaola rolls

BRESAOLA WITH ROCKET, GRANA PADANO AND OLIVE OIL 9,00

Vegetable antipasti

EGGPLANT, ZUCCHINI, PEPPERS, RED ONION AND TOMATOES 12,50

share...
if you
want to!

PLANKS

- NOT ONLY FOR LOVERS -

We would like to put together the most delicious
Italian dishes on one plate

ITALIAN HAM, SALAMI, OLIVES, VEGETABLES,
TALEGGIO, PECORINO, MOZZARELLA AND DIPS *per person* 15,50

— STARTERS —

Vitello tonnato

VEAL SLICES WITH TUNA SAUCE AND CAPERS 14,00

Buffalo Mozzarella

DELICIOUS BUFFALO MOZZARELLA WITH TOMATOES AND BASIL 13,50

Romaine lettuce with Caesar dressing

CROUTONS, CHERRY TOMATOES AND GRANA PADANO 9,50

with corn-fed chicken strips 14,50

with beef tenderloin strips 15,50

with prawns 15,50

PIZZA AND PASTA

Risotto with country ham

PECORINO AND HERBS 13,50

Vegetable lasagna

MOZZARELLA AND BASIL 12,00

Homemade gnocchi

SPINACH, GORGONZOLA AND WALNUTS 14,50

Spaghetti Bolognese 12,50

Spaghetti Carbonara

HAM, EGG, BLACK PEPPER, HERBS 12,50

Pizza Filini

COUNTRY HAM, PECORINO, ROCKET AND OLIVE OIL 14,50

Pizza Salami

SALAMI, MOZZARELLA AND BASIL 13,50

Pizza Ortolana

GRILLED VEGETABLES 13,50

Pizza Margherita

BUFFALO MOZZARELLA, CHERRY TOMATOES AND BASIL 11,50

• MAIN COURSES •

200 g Rumpsteak

GRILLED VEGETABLES AND HERBS BUTTER OR ROSEMARY JUS 26,00

our classic

Surf & Turf

BEEF TENDERLOIN STRIPS, PRAWNS, COLORFUL VEGETABLES
AND LOBSTER BUTTER 29,00

Corn-fed chicken

MINI CORN, CHERRY TOMATOES AND HERBS BUTTER 19,00

Rack of lamb

BEANS RAGOUT AND ROSEMARY 28,00

Oven-cooked salmon

SPINACH RISOTTO AND LEMON 23,00

FAVORITE FOOD

Veal cutlet

MIXED SALAD 23,50

Deep-fried prawns

MIXED SALAD AND COCKTAIL SAUCE 23,50

SIDE DISHES

Risotto with Grana Padano 3,00

Mashed potatoes 3,00

Rosemary potatoes 3,00

French fries 3,00

Seasonal vegetables 3,00

Tomato onion salad 4,00

DOLCI DOLCETTI

... is always possible.

Our Tiramisu 6,00

Chocolate cake

WITH VANILLA ICE CREAM 9,50

Cappuccino parfait

AMARENA CHERRIES 6,00

Italian cheese selection

TALEGGIO, GRANA PADANO, PECORINO AND GORGONZOLA
WITH FIG MUSTARD 8,00

Ice cream *per scoop* 2,00

PISTACHIO, CHOCOLATE, STRAWBERRY, VANILLA,
PASSION FRUIT AND CASSIS

If you want to mix and match,
please let us know!

We have a separate list for allergens and additives.
Please ask our service staff for further information.

All prices are in EUR,
including VAT and service charge.