

A la carte

menu

NIBBLES

Just a little something ...

Charcuteri Platter

ITALIAN / SPANISH COLD CUTS – CHEESE – PESTO – OLIVES – FOCACCIA 175

Crispy Ravioli

DEEP FRIED MUSHROOM RAVIOLI – SPICY TOMATO SAUCEE 75

Marinated Olives

LEMON – THYME – GARLIC 35

Sardines in a Tin

LEMON – CHIVES – FOCACCIA 95

LIGHT DISHES

Italian Burrata

CONFIT TOMATO – BASIL-PESTO DRESSING – CROUTONS 110

Beef Carpaccio

HAZELNUTS – VESTERHAVS CHEESE – MUSTARD SEEDS – ROQUETTE 95

Salad Niçoise

TUNA FISH – FRENCH BEANS – TOMATO – EGGS – OLIVES – RED ONION – POTATO 125

PIZZA & PASTA

Pizza Salami

TOMATO – MOZZARELLA – SPICY SALAMI – OREGANO 165

Pizza Vegetarian

RED ONION – OLIVES – FETA CHEESE – OREGANO – TOMATO – PEPPERS 155

Vegan Gnocchi

SHALLOTS – PALM KALE – ASPARAGUS – VEGAN PARMESAN 160

Rigatoni beef ragu

PASTA RIGATONI – TENDER BEEF RAGU – PARMESAN 170

BUBBLES

Aperol Spritz

115

Cavalleri Brut Blanc de Blancs Franciacorta

125

Prosecco DOC. Filodora Veneto

80

Peroni Beer

55

FROM THE SEA

Moules Mariniere

BLUE MUSSELS – WHITE WINE – CREAM – FRENCH FRIES 185

Cod loin

GRILLED COD – CRISPY SUMMER VEGETABLES – DILL DRESSING 195

SWEETS

Italian Gelato

ITALIAN ICE CREAM, FRESH ALMOND BISCUITS 75

Cheesecake

MASCARPONE – WHITE CHOCOLATE – RASPBERRY 75

Tiramisu

ELDERFLOWER – STRAWBERRIES – COCOA 75

• FROM THE FARM •

Beef Tagliata

STRIPLOIN STEAK – ROQUETTE SALAD – BALSAMIC – PARMESAN 305

Organic chicken breast

CRISPY CHICKEN – TOMATOES – TRUFFLE – CREAM CHEESE 210

Chef's Burger

BEEF PATTY – PANCETTA – MATURE CHEDDAR – ONIONS – FRIES – TRUFFLE DIP 215

– Please note that some of our dishes contain allergenes; please ask a member of the team and we'll be happy to explain. –

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

wine list

WHITES

	{175 ml	flaske}
<i>Tebaldo Bianco, Bombino, Puglia IGT</i>	85	405
<i>Feudo di Santa Tresa Rina Ianca Viognier-Grillo, Sicilien</i>		425
<i>Pighin Sauvignon Blanc Grave, Friuli</i>	95	450
<i>Tommasi, Trebbiano di Lugana, Le Fornaci, Garda-Veneto</i>		460
<i>Nals Margreid Pinot Grigio, Hill, Alto Adige</i>	105	485
<i>Coppo Chardonnay Costebianche, Piemonte</i>	115	545
<i>Nals Margreid Pitzon Riesling, Alto Adige</i>	130	625

ROSÉ

	{175 ml	flaske}
<i>Fossa Granara Chiaretto Rosé Bardolino Classico, Veneto</i>	85	425
<i>Masseria Surani Helios, Negroamaro Rosé, Puglia</i>		450

REDS

	{175 ml	flaske}
<i>Tebaldo Rosso, Negroamaro, Puglia IGT</i>	85	405
<i>Purato Siccari, Appassimento Rosso, Nero D'Avola/Syrah, Sicilien</i>	90	425
<i>Paternoster Syntesi Aglianico, Basilicata</i>		460
<i>Felsina Chianti, Colli Senesi, Toscana</i>	100	485
<i>Ripasso Valpolicella Classico Superiore Tommasi, Veneto</i>	115	545
<i>Barolo La Pieve M.Abbona, Piemonte</i>		635
<i>Brunello di Montalcino Casisano, Toscana</i>		795

- SWEET WINES -

	{175 ml	flaske}
<i>Cantine Volpi Moscato D'Asti DOC., Piemonte</i>		395

SPARKLING WINE

	{175 ml	flaske}
<i>Prosecco DOC. Filodora Veneto</i>	90	465
<i>Cavalleri Brut Blanc de Blancs Franciacorta</i>	130	725

{ OUR STORY }

la nostra storia

LONG before others took the high street by storm, often with annoying ubiquitousness, FILINI was born. It promised to do the very opposite of its namesake, the unfortunate Ragionier Filini.

Instead it was all about GETTING THINGS RIGHT in a genre where things were often got wrong. So its creator, restaurateur ROY ACKERMAN, apart from being big on irony, set about bringing to life a CONTEMPORARY Italian restaurant and bar serving simply-cooked Italian food using good stuff.

And TODAY it has the same philosophy – as SIMPLE as the little matchstick-like pasta it is really named after and JUST AS TASTY... when you add wild mushrooms, thyme and olive oil.

filini
bar and restaurant