

A la carte

menu

NIBBLES

Just a little something ...

Pea crostini

SMALL SLICES OF TOASTED BREAD – RICOTTA CHEESE WITH LEMON ZEST & BLACK PEPPER – PEAS WITH MINT – SHALLOTS – FLAKE SALT AND OLIVE OIL – PEA SPROUTS **95**

Charcuterie board

GORGONZOLA – GRANA PADANO – BRESAOLA – PARMA HAM – TAPENADE – MARINATED MUSHROOMS – TOMATO MARMALADE – GRILLED BREAD **190**

Crispy ravioli

PASTA RAVIOLI WITH RICOTTA AND SPINACH – ROSEMARY SALT – TOMATO RELISH **110**

LIGHT DISHES

Beef carpaccio

PINE NUTS – LEMON VINAIGRETTE – ROQUETTE – PARMESAN – BALSAMIC – GRILLED FOCACCIA **135**

Fish cakes

QUENELLES OF POACHED FISH & POTATO – ONIONS AND PARSLEY – TARTAR SAUCE – LEMON **115**

Caprese salad

TOMATO – MOZZARELLA – PESTO – BALSAMIC GLAZE – BASIL – GRILLED FOCACCIA **110**

PIZZA & PASTA

Veggie pizza

TOMATO SAUCE – MOZZARELLA – POTATO – ENOKI MUSHROOMS – PESTO DRESSING **160**

Pizza Margherita

TOMATO SAUCE – MOZZARELLA – CHERRY TOMATO – OREGANO **150**

Pizza Parma

TOMATO SAUCE – MOZZARELLA – EGG – PARMA HAM – ROQUETTE **175**

Beef ragu

BEEF RAGU WITH PASTA RIGATONI – PARMESAN – BASIL **180**

Gnocchi

VEGAN PESTO PISTACHIO – SUNDRIED TOMATO – SPINACH – VEGAN CHEESE **165**

Linguini

SPICY TOMATO SAUCE – SHRIMPS – FRESH BASIL – CHILI FLAKES – PARMESAN **185**

BUBBLES

Aperol Spritz

115

Cavalleri Brut Blanc de Blancs Franciacorta

125

Prosecco DOC. Filodora Veneto

90

Peroni Beer

58

FROM THE SEA

Cod filet

ROASTED WITH ITALIAN SPICES – TOMATO AND BASIL SALSA – RYE BREAD CRUMBLE – POLENTA **205**

Salmon filet

PAN-FRIED SALMON, – ASPARAGUS – POTATO – TOMATO – PICKLED ONION – CAULIFLOWER CRUDITÉ **195**

• FROM THE FARM •

Chicken Cacciatore

BRAISED CHICKEN THIGHS IN TOMATO – OLIVES – GARLIC – ONIONS – PEPPERS – SOFT POLENTA **195**

Tagliatta

STRIPLOIN 250G – SIDE SALAD OF ROQUETTE – PICKLED ONION – PARMESAN – ROASTED POTATOES WITH ROSEMARY SALT **345**

Chefs' burger

POTATO BUTTERMILK BUN – BEEF 170G – BACON – MATURE CHEDDAR – SOFT ONIONS – BURGER DRESSING – FRIES – MAYO **215**

Roasted cauliflower

OVEN ROASTED WITH OLIVE OIL AND SPICES – VEGAN BUTTER SAUCE WITH HAZELNUT – TRUFFLE – PARSLEY – CAULIFLOWER PURE – WATERCRESS **180**

DESSERTS

Chocolate and caramel

CRISPY ALMOND BASE – CHOCOLATE SPONGE AND MOUSSE – LAYER OF SALTED CARAMEL **95**

Mango passion

CRISPY CHOCOLATE BASE – MANGO COMPOTE – PASSION FRUIT MOUSSE – MANGO GLAZE **95**

Ice cream

SUMMER BERRIES **95**

– 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 bottle}	
<i>Coppo Chardonnay Costebianche, Piemonte</i>	115	549
<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>Tebaldo Bianco, Bombino, Puglia IGT</i>	85	405
<i>Nals Margreid Pinot Grigio, Hill, Alto Adige</i>	105	485
<i>Nals Margreid Pitzon Riesling, Alto Adige</i>	130	625

ROSÉ

	{175 ml bottle}	
<i>Fossa Granara Charetto Rosé Bardolino Classico, Veneto</i>	95	425
<i>Masseria Surani Helios, Negroamaro Rosé, Puglia</i>		450

REDS

	{175 ml bottle}	
<i>Barolo La Pieve M.Abbona, Piemonte</i>		635
<i>Purato Siccarì, 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>Tebaldo Rosso, Negroamaro, Puglia IGT</i>	85	405
<i>Ripasso Valpolicella Classico Superiore Tommasi, Veneto</i>	115	545
<i>Brunello di Montalcino Casisano, Toscana</i>		795

- SWEET WINES -

	{175 ml bottle}	
<i>Cantine Volpi Moscato D'Asti DOC., Piemonte</i>	79	395

SPARKLING WINE

	{175 ml bottle}	
<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