

menu

BUBBLES

<i>Aperol Spritz</i>	<i>Prosecco</i>	<i>Franziacorta</i>
105	75	115

NIBBLES

Just a little something ...

<i>Marinated Olives</i>	45
<i>Salted Almonds</i>	50
<i>Parmesan flakes</i> WITH AGED VINEGAR	55

ANTIPASTI

<i>Bruschetta</i>	75
TOMATO - HAM - CHEESE	
<i>Zuppa di aragosta</i>	95
DILD - CRAB - BREAD	
<i>Carpaccio</i>	115
TRUFFLEL MAYO - RUCOLA - PARMESA	
<i>Pulpo</i>	135
TOMATO - GREMOLATA - GARLIC	
<i>Salat capresse</i>	85
TOMATO - MOZZARELLA - BASIL	

SHAREFOOD:

A sharing experience, where the chef will walk you through our menu. To be ordered by the whole table.

350

PLANKS

Share... if you want to.

<i>Salumi misto</i> SELECTION OF COLD CUTS AND CHEESE	
SMALL	145
LARGE	195

PASTA & RISOTTO

<i>Coniglio alla senape</i>	185
FARFALLE - PARSLEY - LEMON	
<i>Pappadelle con polpette</i>	165
MEATBALLS - TOMATO - BASIL	
<i>Pasta con l'uovo</i>	145
BASIL - PARMESAN - LIME	
<i>Risotto al pomodoro</i>	155
ITALIAN SAUSAGE - CROUTONS - SAGE	

PIZZA

<i>Margherita</i>	115
TOMATO - MOZZARELLA - BASIL	
<i>Piccante</i>	145
ITALIAN SALAMI - TOMATO - MOZZARELLA	
<i>Prosciutto</i>	155
TOMATO - MOZZARELLA - RUCOLA	

PIMP YOUR PIZZA!

Extra topping ?
Ask your waiter.

15 per topping

Select one or more of our delicious sideorders.

SIDES

<i>Green salat</i>	25
<i>Borlotti beans</i> PANCHETTA	35
<i>Sauteéd Spinach</i> FERMENTED GARLIC	30
<i>Broccolini</i> PARMESAN	35
<i>Homemade fries</i>	35
<i>Salsa romesco</i>	25
<i>Creamy estragon sauce</i>	25
<i>Veal gravy</i> SALTED LEMON - PARSLEY	25

MAINS

<i>Pesce del giorno</i>	225
TODAY'S MARKET FISH - DARK BUTTER - LEMON - DILD	
<i>Tagliata di Manzo</i>	285
SLIZED GRILLET RIBEYE - ROCKET SALAD - PARMESAN - AGED VINEGAR	
<i>Coscia di pollo con finocchio</i>	195
FENNEL CHICKEN - CRUMBS - GLACE	

DOLCI

<i>Tiramisu</i>	75
<i>Ghiacciolo con Vanile</i> BLACKCURRANT - CACAO BEANS	85
<i>Panna Cotta</i> SEASONAL INGREDIENTS	70
<i>Selection of Italian cheese</i>	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 300 ml bottle}

Pighin Sauvignon Blanc Grave, Friuli 79 140 345

ELEGANT AND LIVELY WINE, FRESH AS GREEN GOOSEBERRY, GRAPEFRUIT AND MELON

Tommasi Viticoltori Soava Classico DOC le Volpare, Veneto 75 130 325

FRESH, DRY AND CRISP WITH GOOD FLAVOR AND CHARACTER OF TROPICAL FRUIT

Tebaldo Bombino Puglia IGT 67 118 295

FRESH AND AROMATIC, FRUITY WITH A PLEASANT AFTERTASTE THAT ENDS WITH A REFRESHING TOUCH OF SLIGHTLY BITTER NOTES

Di Sipio Colline Teatine Bianco, Peccorino/Trebbiano, Abruzzo 80 140 350

WELL STRUCTURED AND COMPLEX WINE, WITH A TASTE OF FRESHLY CUT GRASS AND YELLOW FRUITS

Nals Margreid Pinot Grio, Alto Adige 80 129 370

THE WINE EXUDES REAL CHARACTER WITH ITS MUSKY AROMA COMBINED WITH HONEY AND EXOTIC FRUIT, ACIS GIVES THE WINE ELEGANCE AND CHARACTER

Sorelle Bianco Delico, Riesling/ Pinot Bianco, Veneto 99 195 485

FRESH WINE BOTH SMELLS AND TASTES OF APPLE, PEAR, PEACH AND A LITTLE CAMOMILE

Coppo Chardonnay Costebianche, Piemonte 90 180 430

LIGHT, STRAW GOLDEN YELLOW WITH DELICATE GREEN REFLECTION, FLAVOR OF FRESH GREEN APPLES, PEACHES AND A REFRESHMENT BY CITRUS FRUIT

Santa Christina Lugana, Vigneto Massoni, Trebbiano, Veneto 87 190 395

FRESH AND FRUITY BOUQUET WITH NOTES OF PEACHES, GRAPEFRUIT AND PINEAPPLE, DRY, FRESH AND STRUCTURED WINE THAT FINISHES WITH DELICIOUS SOFTNESS

ROSÉ

Chiaretto Rosé Bardolino Classico, Tommasi Viticoltori, Veneto 70 130 320

BEAUTIFUL SALMON PINK ROSÉ WITH A RICH, AROMATIC SEMI-DRY TASTE

Masseria Surani Helios, Negroamaro Rosé, Puglia 75 140 340

DELICATE DRY ROSÉ WINE WITH WILD STRAWBERRIES AND CHERRIES IN TASTE AND BOUQUET

REDS

{175 ml 300 ml bottle}

Rosso Veneto Parziale Appasimento IGT, Zenato, Veneto 75 130 325

THE WINE APPEARS FULL-BODIED, FRUITY AND PERFECTLY ATTRACTIVE

Tebaldo Rosso, Puglia IGT 70 120 295

THE WINE APPEARS RICH AND SOFT WITH NOTES OF BLACKBERRY, CHERRY AND CHOCOLATE

Feudo di Santa Tresa Nivuro Nero D'avola, Sicilien 80 145 355

NO ADDED SULPHITES - MEDIUM BODIED AND FRUITY WINE

Ripasso Valpodiella Classico Superiore Tommasi, Veneto 95 185 455

CLASSIC RIPASSO FULL-BODIED, MATURE, WARM WITH A HINT OF ALMOND IN THE AFTER TASTE

Sangiovese di Romagna U. Cesari, Emilia - Romagna 85 155 385

BEAUTIFUL RUBY RED SANGIOVESE WITH FLORAL AND CHERRY EMBOSSED BOUQUET

Montepulciano d'Abruzzo Nicola Di Sipio, Abruzzo 85 150 370

DELICATE FRUIT FLAVORS, NOTES OF CHERRY, MORELLO AND ENGLISH LICORICE

Chianti Classico Riserva Ser Lapo, Mazzei, Toscana 105 198 490

ELEGANT AND CHARMING WITH RANK STRUCTURE, FRESH WOODLANDS FLAVOURINGS

Barolo La Pieve M. Abbona, Piemonte 115 218 540

BAROLO WITH THE MODERN TOUCHES FRUITY-JUICY, ATTRACTIVE AND SLENDER BUT MUSCULAR BAROLO

- SWEET WINES -

La Lupa Moscato D'Asti DOCG A. Boffa 60 380

LIGHTLY SPARKLING SEMI-SWEET WINE WITH DELICIOUS BOUQUET

Voulët Casorzo, Fracchia 50 305

FRESH, INVITING AND SLIGHTLY SWEET WINE THAT IS FRIZZANTE

SPARKLING WINE

Prosecco di Valdobbiadene Brut Sorelle Bronca Veneto 80 425

FULL-BODIED WINE WITH GREAT FRUIT RICHNESS

Cavalleri Brut de Blancs Franciacorta 105 615

WITH FRESHNESS, ELEGANCE AND FINESSE, SCENT AND TASTE OF BRICHE, CINNAMON AND CARAMEL

{ 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 Ragonier 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