

menu

... BREADS ...

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|---|-------|
| Salt-baked onions | |
| FRIED QUAIL'S EGG, PEPATO ROMANO AND FRIED FOCACCIA | 3 000 |
| Just simple | |
| SOUSDOUGH, GARLIC, SALTED BUTTER AND SCAMORZA (V) | 2 500 |
| add slow-cooked date tomatoes and rocket (VH) | |
| | 3 000 |
| Toasted sour fried egg | |
| RED CABBAGE, GRILLED TOMATOES, POACHED AND CRISPY CHICKEN A BUNDLE OF CRISPY ITALIAN PANCETTA | 6 000 |

NIBBLES

Just a little something ...

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| Arancini - the classic recipe from 945 | |
| RICE, MEAT RAGÙ, MOZZARELLA AND BREADCRUMBS | 3 500 |
| Bowl of crispy young squid | |
| MARJORAM AIOLI AND ROASTED GARLIC FOCACCIA | 5 000 |
| Mushrooms | |
| TALEGGIO, GRATED ALMOND AND HERB SPLASHES (V) | 4 500 |
| Olives & fennel (V) | |
| | 3 000 |
| A tasty selection of homemade pickles (V) | |
| | 3 000 |

BUBBLES

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|-------------------|----------------------|--|
| Prosecco | Aperol Spritz | Estate Bellini |
| ITALIAN EXTRA DRY | PROSECCO & APEROL | PROSECCO, MARASCHINO & RASPBERRY PUREE |
| 7 500 | 10 000 | 10 000 |

PASTA CLUB

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| Spaghetti, simply fried in a pan | |
| COURGETTE SHAVINGS, EGGS, BELLA LODI, CREAM AND PARSLEY | 8 000 |
| Penne – peppered tuna | |
| SIMMERED TOMATOES, GAETA OLIVES AND CRUSHED CHILLI (H) | 9 000 |
| Tagliatelle | |
| JUST A SIMPLE AND PROPERLY SIMMERED BOLOGNESE | 8 500 |
| Ravioli | |
| LEMON RICOTTA, ROASTED PUMPKIN, PARSLEY BUTTER (V) | 9 000 |
| Paccheri | |
| HOME SIMMERED TOMATOES, ITALIAN PEPERONCINI, NDUJA AND OLIVE OIL | 8 500 |
| Orecchiette | |
| CIME DI RAPA, SALT CURED ANCHOVIES, SIMMERED TOMATOES AND CRISPY GARLIC | 11 000 |
| Gnocchi | |
| GORGONZOLA, SAGE CREAM AND LEMON GRATE | 9 000 |
| Our very famous lasagne | |
| FINE LAYERS OF GRAGNANO PASTA, MEAT RAGÙ AND PARMIGIANO SMOOTHNESS | 12 000 |

FAMOUS CARNAROLI RISOTTOS

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| Squid ink | |
| SQUID INK, BELLA LODI, CUTTLIFISH MINISTRONE (H) | 6 000 |
| Simmered tomatoes | |
| SIMMERED TOMATOES, PROVOLONE AND HERBS (HV) | 5 500 |
| Mushrooms and Parmigiano | |
| MUSHROOMS AND PARMIGIANO WITH MELTING LARDO DI COLONNATA | 6 500 |

PLANKS

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|---|------------|
| AGED PARMA HAM | per person |
| MORTADELLA AND CALABRESE SALAMI WITH TOMATO PASTE, WARM BREAD AND OLIVE OIL | 9 000 |
| 24-MONTH-AGED PARMESAN | |
| TALEGGIO AND PECORINO, FRUIT MUSTARD AND CARTA DI MUSICA BREAD | 7 000 |
| FRIED ZUCCHINI | |
| GRILLED AUBERGINES, YOUNG CARROTS AND FRIED FRIGGITELLI (V) | 5 000 |

share...
if you
want to!

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

All prices are in RWF, including 18% VAT and 5% service charge.

PIZZA

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|---|-------|
| Margherita | |
| ORGANIC TOMATOES, BUFFALO MOZZARELLA AND BASIL (V) | 7 000 |
| Salami | |
| ORGANIC TOMATOES, CALABRESE SALAMI, OREGANO, BUFFALO MOZZARELLA AND A FRIED EGG (C) | 8 500 |
| Anchovies | |
| SALTED ADRIATIC ANCHOVIES, CAPERS, ONIONS, BUFFALO MOZZARELLA AND ROCKET LEAVES | 8 000 |
| Filini Funghi | |
| WHITE BUTTONS, PORCINI, SIMMERED ORGANIC TOMATOES AND TALEGGIO (V) | 7 000 |
| Pizza Calabrese | |
| SIMMERED PLUM TOMATOES, MOZZARELLA, MARJORAM, SMOKED CHILI FLAKES, NDUJA AND SALAME CALABRESE | 8 500 |
| Calzone | |
| MUSHROOMS, LEG HAM, ARTICHOKE, MOZZARELLA, SIMMERED TOMATOES AND A FRIED EGG | 8 000 |
| Fiorentina | |
| COTTAGE CHEESE, SPINACH, GARLIC SPREAD AND GRATED GOAT CHEESE FROM SIENA | 8 000 |

PIMP YOUR PIZZA!

Don't be afraid to pimp your pizza with some other toppings we may have in the pantry
700 per topping

MAINS

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|---|--------|
| Sea bass | |
| SIMMERED IN A BAG, ROASTED POTATOES AND FENNEL, BLACK OLIVE SPREAD (H) | 11 000 |
| Capitain | |
| PAN-ROASTED, BAKED ONIONS AND GREMOLATA (H) | 12 000 |
| Free range pork | |
| BUTTER-ROASTED, GOAT CHEESE CRUST, FRIED AUBERGINES AND MARSALA (A) | 12 000 |
| Beef chop tagliata | |
| GRILLED, ROCKET LEAVES, YOUNG TOMATOES AND SIMMERED SHALLOTS (C) | 14 000 |
| Corn-fed chicken milanese | |
| FRIED IN LEMON BUTTER, SIDED WITH A HAM AND FONTINA BRUSCHETTA AND A LEMON SPROUT BOWL | 13 000 |
| For the clever ones | |
| CABBAGE LEAVES, MARJORAM AND COTTAGE CHEESE, A STICKY ONION MEAT-FREE GRAVY (HV) | 12 000 |
| Not just a burger | |
| HAND CHOPPED PORK, SALT BAKED AVOCADO, CRISPY PANCETTA, FRIED EGG AND TALEGGIO, POTATO FOCACCIA | 13 000 |

Choose one side dish with your main course at no charge

If you want to mix and match,
we can work something out!
Large or small

SIDES

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|---|-------|
| A jar of warm greens BROCCOLI, CARROT SOLDIERS AND SWEET PEAS (HV) | 2 500 |
| A bucket of lemon-scented garden leaves (HV) | 2 000 |
| A bowl of celery and peas (HV) | 2 500 |
| Simmered date tomatoes (HV) | 1 500 |
| Triple-cooked fries with grated sea salt (V) | 2 000 |

– TRY OUR TOP COCKTAIL – ESPRESSO MARTINI

7 000

A SUMPTUOUS MIX OF VODKA, COFFEE LIQUOR AND ESPRESSO!

DOLCI

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|--|-------|
| Lemon curd and goats' cheesecake LEMON PASTE AND POSSET | 7 000 |
| Bitter coffee panna cotta VIN SANTO POACHED RAISINS AND AMARETTI CRUMBS (A) | 6 500 |
| A proper warm chocolate cake VANILLA MILK SHAKE BOTTLE | 7 000 |
| Affogato espresso and vanilla ice cream (C) | 6 500 |
| Artisan ice creams and granita | 6 000 |

DOLCETTI

Something small and sweet to finish – our Dolcetti are perfectly sized mini desserts, to served alongside your choice of tea or coffee

Espresso Dolcetti TIRAMISU, PANNACOTTA, NUTELLA SEMI-FREDO ESPRESSO (A) 9 000

wine list

WHITES

{ glass bottle }

Villa Antinori, Toscana 50 000

TREBBIANO & MALVASIA - AROMAS OF PEACH, VANILLA AND LIME; REFRESHING WITH A SPICY FINISH.

Tormaresca, Puglia 6 500 30 000

CHARDONNAY - AROMA OF GREEN PINEAPPLE AND CITRUS FRUITS; THE ACIDITY IS BRIGHT WITH A MEDIUM FINISH.

Le Volpare, Soave 60 000

GARGANEGA & TREBBIANO - PINEAPPLE, PEAR, HINT OF SWEETNESS THAT FINISHES DRY.

Fantinel Borgo Tesis, Friuli 45 000

PINOT GRIGIO - CITRUS NOTES; GREAT FOR A WARM DAY!

Fantinel Sant' Helena, Collio 65 000

PINOT GRIGIO - BIG AWESOME WHITE PEARS WITH A BLAST OF CITRUS FOLLOWED BY NICE ACIDITY & MINERALS WITH A HINT OF HAZELNUTS

Fiano di Avellino, Campania 65 000

FIANO - PEACHES COME FORTH ON THE PALATE WITH MELON AND GENTLE CITRUS; WORKS WELL WITH A TAVOLA DI FORMAGGIO!

Albente, Campania 49 000

FALANGHINA - NICE EASY GOING CLEAN AND DRY SUMMER WEATHER ITALIAN WHITE WITH PLENTY OF LEMON FLAVOURS UP FRONT

Cervaro, Umbria 119000

CHARDONNAY - LOTS OF ACIDITY, MOUTHWATERING, AND NOTES OF HAZELNUT, YELLOW FLOWERS, AND HONEYSUCKLE. INTENSE!

ROSÉ

Scalabrone, Bolgheri 60 000

SHIRAZ, CAB FRANC & MERLOT - RED BERRY FRUIT, PEACHES, ORANGE FLOWERS

Santa Cristina, Toscana 6 500 30 000

CABERNET & MERLOT - SILKY AND PLUSH

REDS

{ glass bottle }

Tommasi, Valpolicella 60 000

CORVINA & RONDINELLA - CHERRY AND WOOD ON THE NOSE

Prunotto Barolo, Piemonte 125000

NEBIOLLO - VERY MEMORABLE NOTES OF MUSKY MUSHROOM, CHESTNUT, DRIED CRANBERRY AND PERSIMMON.

Antinori Peppoli, Chianti 75 000

SANGIOVESE - DRIED BLACK & RED CHERRIES, WITH HINTS OF JASMINE SPICE AND EARTHY LEATHER.

Pian delle Vigne, Rosso di Montalcino 79 000

SANGIOVESE - FRESH, FRUIT DRIVEN LOVELY SWEET EXPRESSIVE

La Bracesca, Vino Nobile di Montepulciano 75 000

PRUGNOLLO & MERLOT - FULL BODIED WITH CASSIS AND TART CHERRIES

Prunotto Barbera d'Asti 55 000

BARBERA - COMBINATION OF TART CHERRY AND DARK CHOCOLATE ON THE PALATE

Trigaio, Campania 60 000

AGLIANICO - LEATHER, PLUMS, VIOLETS, GRILLED HERBS AND SMOKE

Tormaresca Neprica, Puglia 6 500 30 000

NEGROAMARO & PRIMITIVO - RICH, VELVETY, LUSH MOUTHFEEL

- SWEET WINES -

Castello della Salla Muffato, Umbria 119000

RIESLING, GRÉCHETTO & TRAMINER - THE TASTE REVEALS THE BALANCE OF ACID WITH CONCENTRATED APRICOT & MANDARIN ORANGE.

Reciotto di Valpolicella 15 000 70 000

RONDINELLA, MOLINARA & VERONESE - A STUNNINGLY BEAUTIFUL DESERT WINE, COMBINATION OF SWEET CURRANTS, BANANAS AND A SUBTLE EARTHY CHARACTER.

PROSECCO & SPARKLING

Fantinel Prosecco One & Only, Friuli 99 000

VERY EXCLUSIVE BRUT PROSECCO, SINGLE VINEYARD, MILESIMÉ

Collavini Prosecco Andrea di Pec, Friuli 10 000 59 000

NICE BALANCE OF LIGHT FRUITY DRYNESS, SOFT AND REFRESHING

{ 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