7/iQ

Honest Stalian



SOUTH BEACH

Breakfast lenu

Healthy Starters

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Greek Yogurt & Granola Add berries for \$3.00 Add banana for \$2.00

Fruit Platter banana, watermelon, pineapple, berries, melon

Steel Cut Oatmeal golden raisins, toasted almonds Add berries for \$3.00 Add banana for \$2.00

Avocado Toast poached eggs, arugula salad

Fi Lia Speciaties

Buttermilk Pancakes maple syrup

Belgian Waffle belgian crispy buttermilk waffle, berries, whipped cream, maple syrup

French Toast vanilla and cinnamon dipped french toast, whipped cream, berries

Loaded Lox Bagel toasted bagel, smoked salmon, tomatoes, onion, capers, cream cheese

Pastry & Bread \$6.00 each

Croissants English Muffin Bagels White or Whole Wheat Toast Continental Breakfast

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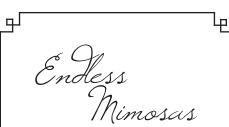
Enjoy 2 eggs any style, seasonal fruit, white or wheat toast, brewed coffee, and your choice of juice

15

Berkeley Breakfast

Enjoy two eggs any style, breakfast potatoes, seasonal fruit, choice of bacon or sausage, white or wheat toast, brewed coffee, or your choice of juice

25



\$35.00 per person

Maximum 2 hours

Choose one flavor: orange, pineapple or cranberry juice

iggs Benedict

Classico poached eggs, canadian bacon, hollandaise

Smoked Salmon poached eggs, scottish smoked salmon, chives

& Things aas 14

Two Eggs Any Style poached, scrambled, fried, sunny-side up, over easy, with potatoes and toast

Three Egg Omelette choose 3, mozzarella, mushrooms, tomatoe, peppers, onion, spinach, ham, with potatoes and toast	16
Steak & Eggs 5oz skirt steak, sunny-side up egg,	23

5oz skirt steak, sunny-side up eg potatoes and toast

Breakfast Croissant

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Sandwich fried egg, bacon, mozzarella, spiced parsley aioli

\$7.00 each

Turkey Sausage Bacon Breakfast Potatoes Seasonal Fruits

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Beverages filia

Coffee

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Brewed Regular or Decaf Espresso Macchiato Latte or Cappuccino Iced Coffee Iced Latte

ices \$6.00 each

Orange Pineapple Apple Cranberry

\$5.00 each

Green Jasmine Earl Grey English Breakfast Chamomile Classic Black (Iced)

Щ Щ Make your ou \$11.00 each Choose 3 fresh fruits Strawberrv Banana Blueberry Watermelon Pineapple Mango Add protein for \$4.00 гЬ ┢

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Щ Signature Drinks \$16.00 each

Hibiscus Haze rum, peach, lemon juice, agave with ginger ale

Spice & Ice tequila, agave, lime juice, serrano pepper

Raspberry Mule vodka, st. germaine, ime juice wit ginger beer

Certiolo vodka, st. germaine, cucumber, basil, serrano pepper

Italian Job mezcal, lime juice, agave, banana liquor, pineapple

Spritzy Whiskey whiskey, aperol, simple syrup

\$15.00 each

Classic Mojito fresh mint, lime, rum, soda

Champagne Mojito fresh mint, lime, rum, prosecco

Strawberry Mojito fresh mint, lime, rum, fresh strawberry

Coconut Mojito fresh mint, lime, rum, coconut rum, cream

\$8.00 each

South Beach IPA Heineken Corona Peroni ch Blue Moon Stella Michelob Ultra New Castle

\$15.00 each

Espresso Martini espresso, coffee liquor, sugar syrup, vodka

Passion Fruit Martini passion fruit, lemon, syrup, vodka

Choccolate Martini chocolate syrup, chocolate liquor, vanilla vodka, cream

Morning Drinks **\$**13.00 each

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Mimosa

Bloody Mary

\$15.00 each

Margarita tequila, triple sec, sour mix

Tequila Sunrise tequila, orange juice, grenadine

Mai Thai rum, dark rum, orange juice, apricot brandy, pineapple, grenadine

Cuba Libre dark rum, light rum, coca cola

Bahama Mama coconut rum, light rum, orange juice, pineapple juice

Long Island Iced Tea vodka, gin, rum, triple sec, sour mix, coca cola

Caipirinha fresh lime, sugar, cachaça

Sex On The Beach vodka, peach schnapps, orange juice, grenadine

Melon Ball vodka, midori, orange juice

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SOUTH BEACH

All Day Menu

Small Plates

Fried Calamari spicy marinara sauce

Salmon Tartar dice fresh salmon, shallots, seaweed, served in fried plantain

Burrata

local fresh burrata cheese, breaded green tomato, balsamic reduction

Octopus

Mediterranean octopus' salad, orange segment, baby arugula, kalamata olives, lemon dressing

Stracciatella sweet creamy mozzarella cheese, truffle, bread chip

Beef Carpaccio sliced beef tenderloin, tonnata sauce, fried cappers, baby arugula, parmesan shaved

Add Prosciutto for \$8.00

Insalata

Caesar baby sweet gem salad, croutons, shaved parmesan cheese, Caesar dressing

Greek cucumber, tomato, kalamata olives, red onion, feta cheese, oregano dressing

Fi'Lia Salad baby arugula, pear, goat cheese, crispy prosciutto

Caprese

yellow and red tomatoes, 4oz D.O.P buffalo mozzarella cheese, evoo

Add protein Chicken \$10, Shrimp \$12, Steak \$16

Linguine Cacio e Pepe 18 pecorino Romano cheese, black pepper, evoo 19

Penne Al Telefono tomato sauce, oregano, melted mozzarella cheese

Spaghetti Carbonara cured pork belly, egg, pecorino cheese

22 Gnocchi Bolognese potato gnocchi, beef regout

Gnocchi Verdi spinach gnocchi, gorgonzola cheese, baby 22 arugula, salted walnuts

Ravioli Ricotta e Spinaci ravioli pasta filled spinach and ricotta 24 cheese, brown butter and sage, shaved parmesan cheese

Lasagna

20

fresh sheets pasta, bolognese sauce, bechamel, parmesan cheese

Fettucine Clams

fettucine pasta, littleneck clams, broccolini in light white wine spicy sauce

Lobster Ravioli Maine lobster ravioli, shrimp, tomatoes creamy sauce

Risotto Funghi 15 Wild mix mushroom, parmesan cheese, fresh truffle

17 Gluten free pasta available for additional \$3.00

French Fries Truffle and Cheese Fries House Salad Broccolini **Creamy Spinach**

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Pasta & Things From The Grill

24	Chicken Piccata lemon caper sauce, broccolini	30
20	Chicken Roll chicken breast stuffed, mozzarella cheese, spinach, sundry tomato and olives sauce	32
21	Salmon Teriyaki pan seared salmon filet, teriyaki glaze, grilled asparagus	34
24 26	Branzino broiled Mediterranean sea bass, artisan salad	39
	Veal Milanese breaded veal chop, baby arugula, grape tomato, parmesan shaved	46
26	Skirt Steak grilled 10oz steak, chimichurri, french fries	42
28	Ribeye Steak 16oz boneless ribeye steak, herbs butter, creamy spinach	56
28 34	Dolce	
36	Tiramisu lady finger cookies, espresso, mascarpone cream	12
	Torta Della Nonna lemon cream cake, pine nuts	12
	Crema Catalana creamy custard, burn sugar, rum	12
	Cannoli fried pastry dough shell, ricotta cheese, nuts "granella", chocolate chips	12
9	Macedonia sliced seasonal fruit	12
12 9	Gelato Selection vanilla, pistachio, chocolate, salted caramel	10
9 9	Chocolate Peanut Butter Lava Cake molten dark chocolate cake, hot peanut	16

butter heart, vanilla ice cream



Beverage Z

Signature Drinks \$16.00 each

Hibiscus Haze rum, peach, lemon juice, agave with ginger ale

Spice & Ice tequila, agave, lime juice, serrano pepper

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Raspberry Mule vodka, st. germaine, ime juice wit ginger beer **Certiolo** vodka, st. germaine, cucumber, basil, serrano pepper Ъ

Italian Job mezcal, lime juice, agave, banana liquor, pineapple

Spritzy Whiskey whiskey, aperol, simple syrup

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South Beach IPA	
Heineken	
Corona	
Peroni	
Blue Moon	
Stella	
Michelob Ultra	
New Castle	

Red Wine

Pinot Noir, Elouan Willamette Valley, 2017	14-48
Malbec, Uno Argentina, 2016	13-48
Cabernet Sauvignon, Bonanza Napa Valley, 2018	14-56
Super Tuscan, Toscana <i>Tuscany</i>	17-50
Chianti, Castiglioni Italy, 2017	12-42

White Wine & Rosé

Pinot Grigio, VillaPuccini Italy	12-48
Sauvignon Blanc, Wairau River New Zealand, 2018	12-48
Sancerre, Pascal Jolivet France, 2018	16-75
Chardonnay, Cambria Sta. Maria Valley, 2017	14-56
Chardonnay, Falanghina Beneventano De Falco Italy, 2017	12-48
Rosé, Barton & Guestier	14-60

France, 2019

Sparkling Wine

Moscato Dolce, Cantina Italy	11-50
Prosecco, Valdo Italy	11-44
Champagne, Louis Roederer	25-130

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SOUTH BEACH

Social Hour Menu

3:00 p.m. to 7:00 p.m. everyday!

Calamari Iemon, marinara	8
Mount Zero Olives cerignola green olives, passoloni black olives	7
Burrata creamy burrata, tomato confit, black olive pesto	12
Truffle Fries	7

fries, parmesan cheese, truffle oil



House Cocktails

\$10.00 each

Spice & Ice tequila, agave, lime juice, serrano pepper

Raspberry Mule vodka, raspberries, lime juice with ginger beer

Hibiscus Haze rum, peach, lemon juice, agave with ginger ale

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Snacks



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Margherita	
tomato sauce, for di latte mozzarella, basil	

Quattro Formaggi for di latte mozzarella, pecorino cheese, gorgonzola cheese, parmesan cheese

Funghi Tartufata mushroom paste, for di latte mozzarella, mix mushroom, truffle oil

Panini

Caprese Panino tomato, for di latte mozzarella, basil pesto	16
Chicken Panino grilled chicken breast, garlic aioli, melted for di latte mozzarella, lettuce, tomato	17
Focaccia pressed, ham and cheese focaccia, spicy pink mayo	16
Fi'Lia Burger 8oz beef patty, lettuce, red onion, tomato, for di latte mozzarella	19
Club Sandwich turkey breast, tomato, lettuce, bacon, avocado, mozzarella cheese, spicy mayo	19

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