

# F I L U M E

## OPENING TIMES:

Lunch Monday to Thursday -12pm-3pm  
Dinner Monday to Thursday - 5pm-9pm

All day Friday..... 12am-9:45pm  
All day Saturday ..... 11am-9:45pm  
All day Sunday ..... 11am-8.30pm

## CICCHETTI

Olive di Nocellara (VG)  
*Nocellara olives 245kcal*  
4.50

Pane e Olio Extra Vergine di oliva (VG)  
*Italian bread, Puglian extra virgin olive oil 979kcal*  
5.00

Popcorn di cavolfiore (V)  
*Cauliflower Popcorn 294kcal*  
7.00

Bruschetta al pomodoro (VG)  
*Tomato & Basil Bruschetta 199kcal*  
7.00

## CONTORNI

Insalata mista con pomodoro, (VG)  
*Mixed leaf salad, tomatoes 128kcal*  
6.50

Polenta frita (V)  
*Deep-fried Polenta 742kcal*  
6.50

Cavolo Nero (VG)  
*Black kale, garlic & chilli 308kcal*  
6.50

Patate arrosto (VG)  
*Roast potatoes, rosemary & garlic 589kcal*  
6.50

Rucola e parmigiano  
*Rocket & Parmesan salad 197kcal*  
6.50

## ANTIPASTI

Lenticchie e cotechino  
*Lentils stew, slow cook pork sausage, fruit mustards 600kcal*  
15.00

Crocchette di melanzana (V)  
*Fried aubergine croquettes, Grana Padano 1036kcal*  
13.00

Radicchio e Gorgonzola (V)  
*Chicory salad, Gorgonzola cheese, blood orange and balsamic reduction 616kcal*  
14.50

Vitello tonnato  
*Veal, tuna sauce 381kcal*  
15.50

Burrata, purea di zucca (V)  
*Burrata, roast butternut squash purée, pumpkin seeds 390kcal*  
13.50

Filetto di sgombro, salsa verde  
*Grilled mackerel, pickled shallot, salsa verde 577kcal*  
14.00

Culatello di Zibello, Bufala Campana, Carasau  
*Culatello cured ham, Buffalo Mozzarella, Carasau bread 626kcal*  
15.50

## PINSA

CLASSIC ROMAN STYLE PIZZA,  
A LIGHTER VERSION OF THE  
CONTEMPORARY PIZZA

Margherita (V)(VG-R)  
*Tomato, mozzarella, basil 1316kcal*  
15.00

Calabrese  
*Tomato, mozzarella, spianata Calabrese, 'nduja & wild rocket 1644kcal*  
19.50

Funghi Misti (V)(VG-R)  
*Mozzarella & wild mushrooms 1309kcal*  
20.00

Acciughe & Olive  
*Tomato, anchovy & black olives 1152kcal*  
19.50

## PRIMI

Gnocchi al ragu di salsiccia  
*Gnocchi, sausage, mushroom & pecorino cheese 1016kcal*  
22.00

Cannellini con maltagliati  
*Tuscan cannellini beans soup 228kcal*  
14.00

Orecchiette e cavolo nero (VG)  
*Orecchiette, black kale, chilli & breadcrumbs 527kcal*  
18.00

Tortelli con burrata e ricotta (V)  
*Burrata & ricotta cheese tortelli 841kcal*  
19.50

Fettuccine crab  
*Fettuccine, Scottish crab, Amalfi lemon and fresh chilli 573kcal*  
28.50

Tagliolini allo "Scoglio"  
*Tagliolini, squid, mussels, prawns, chilli & parsley 689kcal*  
30.00

## SECONDI

Melanzana farcita (VG)  
*Stuffed aubergine, tomato sauce, vegan cheese 169kcal*  
19.00

Carrè di costole di agnello, cavolo nero e patate  
*Lamb cutlets, black kale, roast potatoes 1161kcal*  
34.00

Filetto di merluzzo "Puttanesca"  
*Cod, tomatoes, capers, olives and Anchovies 220kcal*  
29.50

Filetto di ombrina alla griglia, sedano rapa e carote  
*Grilled stone bass, celeriac, glazed carrots 539kcal*  
29.50

Costata di vitello  
*Pan fried veal cutlet, butter & sage roast potatoes 984kcal*  
37.50

V:VEGETARIAN | VG:VEGAN | R:ON REQUEST

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000kcal a day All prices are inclusive of VAT. A discretionary 13% service charge will be added to your bill.