PHILÍA

RISTORANTE



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A name rooted in Ancient Greek that embodies some of the most authentic human emotions: selfless friendship, deep affection, and mutual respect. A name that reflects what we strive to create every day: a place where food becomes connection and flavours intertwine with emotion.

Our cuisine is born from a long journey shaped by study, sacrifice, and passion. Years of experience in Italy and abroad have taught us to observe, listen, and draw inspiration from every encounter, every kitchen, and every territory. Each step along this path has helped shape who we are today and bring to life something truly our own.

Our dishes are the result of this dedication: a constant pursuit of excellence and deep respect for ingredients, carefully selected to enhance the authentic flavors of the land and highlight their truest essence.

The menu follows the natural rhythm of the seasons and reflects the passion we put into our work every day, with an attention to detail that leaves nothing to chance and always aims to give our very best, and a little more, in every detail.

If all of this has come to life, it is also thanks to our guests, whose presence gives meaning to our journey and offers us the greatest reward each day: the opportunity to share what we love to do.

Philía is rooted in the same values: essential lines that meet and come together, like people gathered around a table where a unique story is created each time.A simple symbol, yet rich in meaning, like the most beautiful moments.

Philía is not just a restaurant.
It is an invitation to share meaningful experiences.
Welcome.



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LET OUR TASTING JOURNEYS GUIDE YOU

Choosing a tasting menu means fully immersing yourself in the heart of our cuisine and in the experience we wish to share.

5 COURSES MENUS:

THE ESSENCE OF PHILÍA 60 €

BBQ Octopus 1 3 7 12 14
Pink Veal and Meloncella Cucumber 7 12
Riserva San Massimo risotto with Langoustine and Lemon 2 7 9 12
Monkfish, Zucchini and Lardo 4 7
Double Cream and Madagascar Vanilla Ice Cream 7

THE COUNTRYSIDE 55 € | *Entirely Vegetarian Menu*

Watermelon Carpaccio, Tomato, Wild Mint and Soy sauce 6
Barbecued Cardoncelli Mushroom, Potato, Black Garlic Sauce and Wholegrain Mustard 7 10
Wild Herbs Raviolino, Green Fava Bean Cream and Burrata 1 3 7 13
Courgette Flan with Turmeric and Saffron Sauce 3 7
White Chocolate, Beetroot and Vanilla 3 7

FROM THE SEA 66 €

Raw cuttlefish fine sliced with Fennel 6 11 14
Smoked Red Prawn 2 7 9 12
Fusillone pasta with Red Scorpionfish and Its Essence 1 4 7 9
Meagre, marinated pepper and Watermelon 4 7 8 9
Dark Chocolate, Cherry and Lime 1 3 7 8

8 COURSES MENU:

OUR JOURNEY 75 €

Let yourself be guided by the chefs on a culinary journey through the flavours and philosophy of Philía.

To ensure a harmonious and shared dining experience, tasting menus are served to all guests at the table, allowing everyone to enjoy each course and its nuances together.
Should you have any allergies, intolerances, or dietary restrictions, our team will be pleased to adapt the selected menu accordingly.

WINE PAIRING FOR TASTING MENU:

Carefully selected wine pairings to complement our tasting menus:

2 GLASSES WINE PAIRING 16 €
3 GLASSES WINE PAIRING 23 €
5 GLASSES WINE PAIRING 38 €

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RAW SEAFOOD SELECTION

RED OR PURPLE PRAWNS (PER PIECE) 5 € 2

LARGE LANGOUSTINES (PER PIECE) 7 € 2

GILLARDEAU NO. 2 OYSTER (PER PIECE) 7 € 14

RED PRAWN OR GOBBETTO PRAWNS TARTARE 26 € 2

CARPACCIO OR TARTARE OF DAILY CATCH 28 € 4

Our raw seafood selection follows the rhythm of the sea and our daily sourcing.Availability may vary according to the day's catch, market arrivals, and the size and quality of the fish and shellfish selected by our chefs.

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MENU À LA CARTE

OUR BREAD AND OIL

To accompany your courses, we serve our multi-grain and grano arso bread, naturally leavened over 24 hours with sourdough starter, together with focaccia with Cellina local olives and extra virgin olive oil, all prepared home made and baked fresh daily.

The olive oil we have chosen to use is Barbara Olive Oil, produced from centuries-old olive trees in Salento and carefully crafted to preserve its organoleptic and nutritional qualities.

TO START

RED SNAPPER CEVICHE 22 €
Red snapper ceviche, green celery, sweet-and-sour Tropea PGI red onion, Japanese rice vinegar, sweet cornetto pepper, celery and green apple extract. 4 9 12

AMBERJACK SASHIMI, GREEN PEAS & SOUR SAUCE 24 €
Lightly seared and marinated amberjack sashimi, served with a tangy yogurt sauce and fresh green peasi 4 7 12

SMOKED RED PRAWN 25 €
Lightly smoked Gallipoli red prawn*, burrata cream, parsley gel, Traditional Balsamic Vinegar of Modena, and prawn reduction. 2 7 9 12

BBQ OCTOPUS 22 €
Slow-cooked octopus*, finished over the barbecue and served with its own ink, smoked tomato sauce with delicate notes of ginger, and spring onion oil, accompanied by our homemade brioche bread infused with the flavours of Salento. 1 3 7 12 14

PINK VEAL & MELONCELLA 21€
Pink Veal, Marinated Local Meloncella Cucumber, Delicate Black Garlic Sauce, Caper Powder and Cellina Olives. 7 12

TARTARE RITUAL 23 €
Hand-cut beef tartare seasoned with green celery, sweet-and-sour onion, wholegrain mustard, Tabasco, small Salento capers, and organic lemon zest. 1 4 10 12

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FOLLOW OUR JOURNEY

FUSILLONE WITH SCORPION FISH AND ITS ESSENCE 26 €
Fusillone pasta, yellow datterino tomato sauce, raw and semi cooked scorpion fish, finished with a reduction made from the fish itself. 1 4 7 9 14

LANGOUSTINE & LEMON RISOTTO 24 €
Riserva San Massimo risotto, creamed with Franciacorta wine and lemon, topped with raw langoustine*, shellfish reduction, candied lemon, and black lime powder. 2 7 9 12

SMOKED OYSTER RISOTTO 30 €
Riserva San Massimo risotto, finished with extra virgin olive oil, smoked oyster, caper powder, and Traditional Balsamic Vinegar of Modena DOP. 7 12 14

SPAGHETTONE WITH RED PRAWN 26 €
Thick Spaghettone with Red Prawn Reduction, Datterino Tomato Cream, Red Prawn Tartare and Freshly Grated Lime. 1 2 7 9

HANDMADE EGG FRESH PASTA "BOTTONCINI" WITH VEAL AND SEASONAL VEGETABLES 22 €
Handcrafted Egg Yolk Pasta Buttons, Filled with Roasted Veal and Seasonal Vegetables, Finished with beurre blanche Sauce and Veal Jus Reduction. 1 7 9 12

WILD HERB RAVIOLI, GREEN FAVA BEANS & BURRATA 18 €
Handmade egg-yolk ravioli filled with wild herbs, served with fresh green fava bean cream and burrata emulsion. 1 3 7 13

TO DISCOVER

MONKFISH, COLONNATA LARD IGP & COURGETTES 26 €
Seared monkfish, marinated courgettes salad, Colonnata lardo IGP, and fish sauce. 4 7

RED SNAPPER, CAPERS & WILD CURLY CHICORY 28 €
Locally sourced red snapper, caper sauce, and sautéed wild curly chicory. 4 7 12

MEAGRE, BELL PEPPER & WATERMELON 27 €
Meagre fillet, roasted bell pepper, marinated watermelon, celery sauce, and sour cream. 4 7 8 9

BAVETTA DI SCOTTONA, PATATE NOVELLE E FONDO BRUNO 24 €
Barbecue-finished local beef flank, roasted new potatoes, raspberry vincotto vinegar, and rich beef jus. 9 12

BEEF TENDERLOIN, GREEN BEANS & FOIE GRAS-MUSHROOM SAUCE 30 €
Medallion of local beef tenderloin, barbecued green beans, rich beef jus, Port wine reduction, and foie gras and mushroom sauce. 7 9 12

vivi l'esperienza
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TO REMEMBER

PHILÍA DOUBLE CREAM & MADAGASCAR VANILLA ICE CREAM 8 € 7

WHITE CHOCOLATE, BEETROOT & VANILLA 9 €
Opalys white chocolate crémeux, marinated beetroot stem, barbecue beetroot and raspberry, hibiscus and green apple infusion. 1 3 7

MASCARPONE, COFFEE & BISCUIT 8 €
Mascarpone and egg yolk cream, crunchy crumble, steamed sponge biscuit, and coffee ice cream. 1 3 7 12

CHOCOLATE FRESHNESS 9 €
Bahibe chocolate mousse, fresh raspberries, crisp wafer, milk chocolate ice cream, raspberry, and lime. 7

DARK CHOCOLATE, CHERRY & LIME 9 €
Dark chocolate cream, marinated fresh cherries, lime zest, and almond shortbread. 1 3 7 8

CITRUS SORBET OR GREEN APPLE & GINGER SORBET 6 €

REALISTIC FRUIT CREATIONS, ACCORDING TO THE CHEF'S INSPIRATION 12 €
(Please ask your server for today's creation.)

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OUR OPENING COCKTAILS:

AMERICANO 10 €
HUGO SPRITZ 10 €
CAMPARI SPRITZ 9 €
APEROL SPRITZ 9 €
NEGRONI 8 €
BELLINI 10 €
NON-ALCOHOLIC COCKTAIL 8 €
GIN TONIC (price based on selected Gin) 10–14€

LE BEVANDE

ACQUA PANNA STILL WATER 3 €
SAN PELLEGRINO SPARKLING WATER 3 €

COCA-COLA IN GLASS BOTTLE 33 cl 3,50 €
FANTA IN GLASS BOTTLE 33 cl 3,50 €

ESPRESSO / DECAFFEINATED ESPRESSO 2 €
MACCHIATO COFFEE 2,20 €
CAPPUCCINO 2,50 €
HERBAL INFUSIONS & TEAS 4 €

LIQUEURS & SPIRITS

Classic Italian Amari 6-8 €
Premium & Artisan Amari 9-11 €

Young Grappa 6-8 €
Aged & Barrique Grappa 9-12 €
Selected Grappa 13-18 €

Other Spirits 7-10 €
Premium Labels 10-15 €
Rare Labels 15-30 €

COVER CHARGE & SERVICE 3 €
PHILÍA TERRACE COVER CHARGE & SERVICE 5 €

Children are welcome and may enjoy our à la carte menu, allowing them to fully experience the atmosphere and hospitality of our restaurant.

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In accordance with EU Regulation No. 1169/2011, we inform our Guests that the dishes served in our restaurant may contain the following allergens or their derivatives:

1. Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut, or their hybrid strains)
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and products thereof (including lactose)
8. Nuts (almonds, hazelnuts, walnuts, pistachios, cashews, pecans, Brazil nuts, macadamia nuts)
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites in concentrations above 10 mg/kg or 10 mg/l
13. Lupin and products thereof
14. Molluscs and products thereof

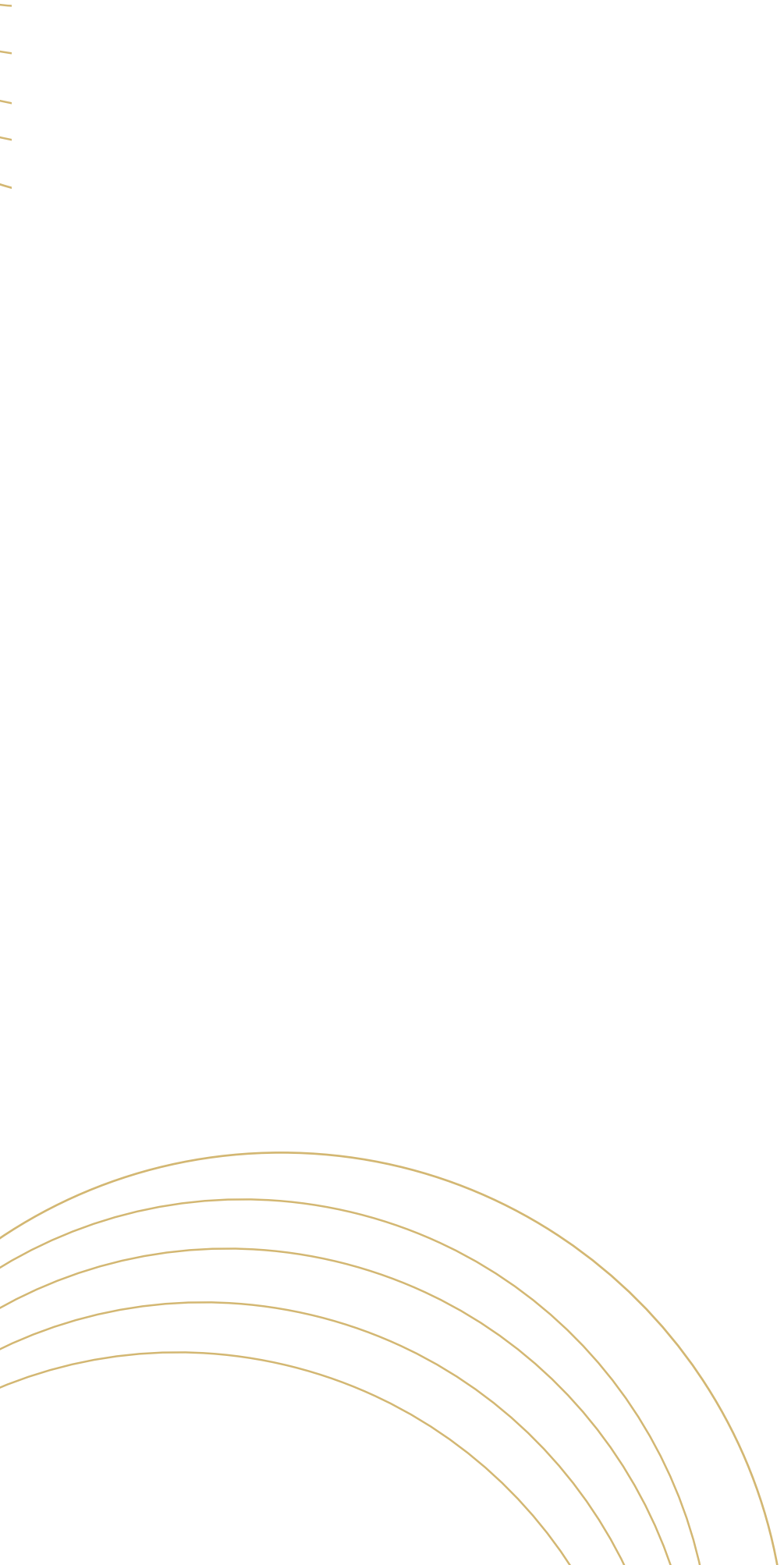
For any information regarding the presence of allergens in our dishes, our dining room staff is always available to assist you.

We kindly recommend informing our staff of any allergies and/or intolerances at the time of ordering.

Some ingredients may have been blast chilled or frozen at source to ensure the highest standards of quality and food safety.

Certain fish products intended to be served raw have undergone preventive sanitisation treatment through rapid temperature reduction, in compliance with Regulation (EC) No. 853/2004.

Products marked with (*) indicate ingredients that may have been frozen at source at the time of catch. This procedure ensures the highest quality and safety standards while we always prioritise the use of fresh products whenever available.



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