

A photograph of the Filini restaurant interior, showing several tables set for dining with white tablecloths, glassware, and cutlery. The restaurant has a modern, warm aesthetic with wooden floors and large windows overlooking an outdoor area.

filini
bar and restaurant

FILINI RESTAURANT MENU

BREADS

Bruschetta alla Romana

Tomato, onion, basil, garlic and olive oil (V)

3,600 Rwf

NIBBLES

Just a little something

Bowl of crispy young squid

Marjoram aioli and Roasted garlic Focaccia

6,700 Rwf

Filini Chef's salad

Mixed Green salad, with Avocado, cherry, chicken and lemon emulsion

8,500 Rwf

Classico Minestrone soup served with focaccia

Traditional Italian Vegetable soup with Pasta (C)

6,500 Rwf

FAMOUS CARNAROLI RISOTTOS

Risotto parmigiana

Forest mushroom, truffe oil, and parmesan cheese (V)

15,500 Rwf

PLANKS

Tagliere Toscano

Italian cold cuts, Grilled Focaccia, olives, tomato tapenade (H)

17,000 Rwf

Formaggi Misti

Imported Italian cheese, Carta di musica, walnuts and honey

15,000Rwf

PASTA CLUB

Spaghetti con can calamari e gamberi

Spaghetti with calamari, shrimps, garlic, white wine and parsley (A, C)

12,500 Rwf

Farfalle al Salmone

Smoked salmon tossed with chopped onion, white wine and crush black pepper in contemporary pink sauce (H)

14,000 Rwf

Tagliatelle Bolognese

Just a rich and properly simmered Bolognese made of Beef

11,000 Rwf

Gnocchi di patate al Granchio

Home-made potato dumplings with crab meat, cherry tomatoes and broad beans (A)

16,000 Rwf

Our very famous Lasagna al forno

Fine layers of fresh pasta sheets, beef meat Ragu and Parmesan bechamel (C)

13,500 Rwf



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**FILINI RESTAURANT
MENU**

PIZZA

Pollo

Tomatoes, mozzarella, sautéed Chicken, Fresh Basil, drizzled with Olive oil

11,500 Rwf

Margherita

Tomatoes, Mozzarella and basil (V)

9,500 Rwf

Salami

Tomatoes, mozzarella and salami Milano

12,000 Rwf

Pizza tonno e cipolle

Tomatoes, Mozzarella, canned tuna, onion, chili flakes

11,500 Rwf

Funghi

Tomatoes, Mozzarella, white button and forest mushrooms, Taleggio

11,800 Rwf

MAINS

Tilapia from Lake Kivu

Fresh fillet of tilapia, pan fried, baked onion and Gremolata (C)

14,500 Rwf

Filetto di salmone

Served with tagliatelle of grilled zucchini, cherry tomatoes and rocket(H)

25,000 Rwf

Filetto di Manzo al pepe verde, fagiolini piatti trifolati

Beef fillet with green peppercorn sauce, snow peas and vegetable beef jus (A)

17,000 Rwf

Chicken Diavola

Tender pieces of chicken, marinated in garlic, chili and thyme olive oil.

13,000 Rwf

Rack of lamb

Scented with Mediterranean herbs, Seasonal vegetable, new potatoes, red wine demi-glaze

29,000 Rwf

DOLCI

Torte al cioccolato

Creamy chocolate cake with coffee, amaruli & sabayonne

5,900 Rwf

Tiramisu

Classic coffee tiramisu (A)

6,800 Rwf

Affogato

Vanilla ice cream with luke warm espresso ristretto

5,800 Rwf

Italian artisan Ice cream

3 scoops flavours of ice cream of the day

5,600 Rwf

Masedonia di frutta

Fresh fruits salad with in spiced syrup, served with lemon & mint sorbet (H,V)

5,600 Rwf