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Filini serves up snappy lunch menu for discerning diners

One of Birmingham's top restaurants, Filini, has launched an express lunch menu for diners on a time budget.

The award-winning Italian restaurant at the city's Radisson SAS Hotel is now serving up a main course dish with a glass of Solodoro Trebbiano or Sangiovese wine, mineral water or soft drink for £9.95 to allow diners to enjoy an authentic, contemporary Italian lunch in little more than half an hour.

The new menu offers a variety of pastas, pizzas, risottos and salads. There is a choice of seven types of fresh egg pasta served with a choice of five sauces, including Carbonara, Sugo alla Polpa di Granchio (a very delicate sauce made with fresh crabmeat, cream and mild herbs) and Sugo alla Zingara (a famous gypsy sauce prepared with browned vegetables, chopped tomatoes, green and black olives, capers, hot peppers and oregano).

Thin, tomato-based pizzas come with a choice of three toppings from a list that includes roast garlic, ricotta and mozzarella cheeses, spinach and Speck di Merano (Italian ham)

The three risottos include Carnaroli rice with ripened tomatoes and dried pimentos and Carnaroli rice with mussels, crabmeat, calamari and prawns.

For salad lovers, there is mixed leaves, rocket, tuna, red onion and oven-dried tomato dressed with lemon oil and vincotto mist, or minted green beans, gorgonzola cheese and baby gem.

A variety of side dishes, desserts and selected Italian wines are available at additional cost.

Filini's executive chef, Chris Duffy, said: "We understand that many people have time constraints at lunchtime because of hectic schedules, so we've come up a menu that delivers the authentic, modern Italian cuisine for which we're known, in stylish surroundings and at a great price, and also allows diners to complete their meal within 40 minutes."

Filini, situated on the first floor of the 18-storey Radisson SAS Hotel in Holloway Circus, won a prestigious Gold Standard Italian Restaurant Award 2007 from the Pizza, Pasta and Italian Food Association for its “outstanding” authentic cuisine and dining experience and, last March, was named as one of the top ten pasta restaurants in the UK by *The Times* newspaper.

*** Note to editors: For more editorial information and/or photography, please contact Ros Dodd on 0121 442 6429 or ros@scarletmedia.co.uk**