

Beat: Travel

FI'LIA, The MENU Is A CULINARY STORY Through The Years OF WOMEN

A HINT OF MEDITERRANEAN INFLUENCE

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USPA NEWS - Fi'lia's Menu takes Guests on a Culinary Story with a Menu Broken Down into Three Stages of Womanhood; Nonna, meaning Grandmother in Italian, represents Traditional Italian Flavours, Mamma, meaning Mother, offers a Contemporary Twist on Italian Classics, and finally, Figlia, meaning Daughter, showcases a Modern Approach to Generational Masterpieces.

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We all Love the Magic Italian Mothers and Grandmothers work in the Kitchen - but they haven't always had a Share of the Glory when it comes to Food... Just Two Words can Sum Up a Huge Chunk of the Reason why Italian Food Conquered the World: Italian Mamma.

Italy is a Republic Founded on Mothers. Grandmothers, Mothers-In-Law, Daughters-In-Law, Girlfriends, Daughters. They Reign in the Kitchen, these Angels of the Hearth, Dispensers of Domestic Wisdom and Custodians of Italian Gastronomic Traditions.

In Italy, Women become Chefs because they are First Entrepreneurs, having inherited or founded their Own Ventures. They certainly don't build Their Careers as Part of a kitchen Crew or in Large Ventures backed by Outside Investors. And so, the Vast Majority of Newspapers Stories about Pastry Chefs, Bakers, and Winemakers are about Those Women who didn't wait for Someone to Promote Them.

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Main Course:

Satiating Enough With a Strong Dose of Italian Cheese

PLUMS LAMB & RISOTTO - Cinnamon, Lamb Shoulder, Plums with Lime Zest

Desserts:

Absolutly Delicious as All Italian Typical Deserts

* PANNA COTTA - Seasonal Fruits Coulis and Amaretti Crumble

* FI'LIAMISU - Fluffy Mascarpone Cream layered with Homemade Savoiardi Soaked in Espresso

Source: FI'LIA Restaurant - On March 17, 2023 - (Pullman Paris Montparnasse Hotel)

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