

ANTIPASTI



CALAMARI ALLA SICILY

Tender rings of Calamari sautéed with Garlic, White Wine, Capers, Black Olives & Sunday Sauce with Garlic Toast. \$16.50

BURATTA DI MOZZARELLA ALLA CAPRESE

Burrata Cheese Made Daily In Our Own Kitchen—A ball of Italian Fresh Mozzarella with a soft center of Stracciatella and Mascarpone Cheese—served with sliced Fresh Tomatoes, fresh Basil Leaves, Extra Virgin Olive Oil and Balsamic. \$18.50

POLPETTE CLASSICO

Old Family Recipe Meatballs made in our kitchen daily with a rich blend of Black Angus beef and Hanger Steak ground fresh daily with our Special Blend of Seasonings. Browned and finished in the Sunday Sauce they are served in with shaved Parmigiana. \$14.50

MOZZARELLA IN CARROZZA

Creamy Mozzarella Cheese breaded and lightly fried, drizzled with a Creamy Cheese Sauce and served with Spicy Sunday Sauce. \$12.50

SANDI RAVIOLI

Cheese Ravioli, Made by our Pasta Mamas, oven baked and drizzled with Toasted Bread Crumbs. Eat them with a fork or hold them in hand. Served with Spicy Sunday Sauce. \$12.50

ANTIPASTO MISTO-For Two

The famous and favorite Italian platter of various Italian Cold meats (such as Imported Prosciutto), assorted Cheeses, Veggies both Roasted and Marinated and our house made Cheese Stuffed Sweet Peppers. Served with Crispy Bread Sticks. *for Two.....Fun to Share !* \$27.50

BRUSCHETTA QUATTRO

An assortment of 4 Different Bruschetta– Thick slices of Italian Bread grilled and rubbed with Garlic, drizzled with Olive Oil. One of each: Tomatoes, Onion & Basil; Eggplant Caponata; Seasoned Cannellini Beans, and Mushroom Salad. \$14.50

ARANCINI

Rice Balls– All time favorite of Little Italy’s Street Feast of San Gennaro and in scenes from “The Godfather”.

Italian Arborio Rice rolled & stuffed with Mozzarella, Bolognese Meat, and tiny Peas. Dusted with Bread Crumbs & quick fried. Two Per Order, served with Spicy Sunday Sauce. \$13.50

FUNGHI DI SPINACI

White Mushroom Caps stuffed with Spinach and Italian Cheeses. Served with our Creamy Fresh Mushroom Sauce. \$12.50

CALAMARI FRITTI

Tender white rings of Calamari (marinated for 24 hours in milk) lightly dusted and quick fried. Served with Spicy Sunday Sauce. \$17.50

SALSICCIA DELLA CASA

Delicious Sweet Italian Pork Sausage made fresh daily in our Kitchen. Roasted and served with julienne Sweet Red and Yellow Peppers & Onions- just as they do at the Feasts in NY’s Little Italy! \$14.50

PANE ALL’ AGLIO

Garlic Cheese Bread. \$5.50

INSALATA



INSALATA DI ARUGULA

Passion Fruit Dressing over fresh Arugula Greens with fresh Orange pieces & Cherry Tomatoes. Topped with fresh Fennel slices and Goat Cheese. \$15.50

INSALATA ALLA CAESAR

Filomena’s Offering of the *World Famous Caesar Salad* with lots of fresh grated Parmigiano Cheese & Homemade Croutons. \$16.50

INSALATA DI STAGIONE

Mesclun Field Greens (organically grown and picked when they are the most tender) tossed with Bleu Cheese Crumbles & Toasted Pecans. Dressed with a Balsamic Vinaigrette. \$16.50

Filomena’s Sunday Sauce

Day to Day life of the early immigrating Italians was very frugal and they ate pasta several times a week with a sauce of pure fresh tomatoes. But when Sunday arrived, they considered it a day of sharing with Friends & Family and to the tomato sauce was added Meatballs, Sausage, Ribs and sometimes Braciola (the pounded steak that was stuffed, rolled and tied in a bundle then cooked in the tomato sauce) even though meat was very expensive.

They called this their “Sunday Sauce”.

Every day is a special day for our guests at Filomena and therefore we serve this rich and delicious “Sunday Sauce”.

PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN DIRECTLY OR THROUGH CROSS CONTAMINATION : MILK, EGGS, WHEAT, SOYBEAN, TREE NUTS, FISH AND SHELLFISH IN ADDITION TO MEAT.

PASTA

Note: Whole Wheat or Gluten Free Penne Pasta Available with all Sauces Except Cardinale

With Vegetables

AGNOLOTTI ALLA PANNA

One of our most often ordered pastas!

Fresh Ravioli pasta (made by our Pasta Mammias) stuffed with a blend of **Italian Cheeses** and sautéed **Spinach**. Tossed in a **Light Cream Sauce**. \$32.99

CAVATELLI AL PESTO

Classic Green Pesto Sauce made of fresh **Sweet Basil Leaves**, **Pine Nuts**, **Extra Virgin Olive Oil**, **Garlic**, lots of fresh **Grated Parmigiana Cheese**, and a touch of **Cream** over the **Pasta Mamma's Ricotta based Cavatelli Pasta Pillows**. \$30.99

With Meat or Poultry

TORTELLONI DI MICHELE

1st Place Winner of the People's Choice Award at the Taste of Georgetown.

Brisket of Beef Braised slowly for many hours with **Wine** and **Vegetables** in an overstuffed **Pinched Ravioli Purse** with a light sauce of **Pine Nuts, Sage, Crimini Mushrooms, Brown Butter, Veal Stock** and a touch of **Cream**. \$32.99

LA FAMILIA

Sunday Sauce was passionately Italian and a time honored flavor everyone looked forward to. Simmered for hours with this trinity of **Meat Balls, Italian Sausage and Ribs**. The flavor these meats infused into this sauce made an indelible memory of taste. All three meats from the sauce are served alongside **Fusilli Pasta** and topped with **"Sunday Dinner Sauce."** \$32.99

GNOCCHI DELLA MAMMA

Germany's Equivalent of our President, Chancellor Helmut Kohl frequently ordered our Gnocchi.

Our **Pasta Mamma's Potato based Dumplings** tossed in our authentic, Old Country-Style Recipe of **Bolognese Meat Sauce** with **Beef (ground fresh daily of Black Angus and Hanger Steak), Pork, Veal, Ground Vegetables, Chianti Wine & Tomatoes**. \$31.99

RIGATONI CON SALSICCE

When U2's Bono ate this pasta dish here, he wanted seconds!

Rigatoni Pasta simmered with **Roasted Sweet Italian Sausage** (made fresh daily by our Chef with our own Special Recipe), sautéed **Mushrooms, Onions, Chianti Wine and Italian Herbs** in an **Abruzzi Country Style Hearty Sunday Sauce**. \$32.99

RAVIOLI ALLA MATRIMONIA

The "Marriage" of two of our most asked for favorites—Chef made **Meat Balls** alongside **Pasta Mamma's Cheese Ravioli**. A Classic of the Italian Countryside. Served with our slow simmered **Rich Sunday Sauce**. \$30.99

RIGATONI CON POLLO E VODKA

When **Vodka** is added and cooked with **Tomato Sauce** it serves to release flavors in the **Tomato** that are normally inaccessible and results in a very delicious sauce. This **Creamy Vodka Sunday Sauce** is simmered with **Shiitake Mushrooms** and served with **Grilled Bell & Evans Chicken Breast** over **Rigatoni Pasta**. \$32.99



Filomena Celebrating 35 Years!

"Best Italian Restaurant " - AOL Digital City

"Best Pasta in Washington" - Washingtonian Magazine

"Top 1000 Italian Restaurants in America" - Zagat

"Best Italian" - Washington City's Best

"People's Choice Winner" - Taste of Georgetown



Filomena is featured on Travel Channel's Food Paradise!

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PASTA

Note: Whole Wheat or Gluten Free Penne Pasta Available with all Sauces Except Cardinale

With Seafood

HALL OF FAME

Our Filomena Hall of Fame lists our items that have been on our menu from the first year we opened– 1983!

So much has changed since then, especially costs. We really do not like to raise prices and most of the time we can come up with a worthy substitution. But these dishes became such favorites for so many still loyal friends who have begged us not to remove them. Therefore– Our Hall of Fame.

LINGUINI CARDINALE

One of President Clinton's Favorite At Filomena!

Lobster Meat in our exclusive Creamy Cardinale Lobster Sauce over Linguini Pasta ~ Magnificent and ours Exclusively Since 1983! \$44.99

FESTIVALE IN VENEZIA

A Colossal Seafood Celebration From Venice!

Housemade Black Fettuccine in Brandy Sunday Sauce with Fresh Shrimp, Sea Scallops, Lobster Meat \$46.99

MISTO DI MARE ALLA FILOMENA

A Lavish Presentation ~ Fresh Shrimp, Large Sea Scallops, small sweet Clams (Cockles), Cultivated Mussels and tender Calamari sautéed with Shallots and White Wine in a Sunday Sauce over Linguine. \$44.99

RAVIOLI DI CHIACCHIERI

So Good We Put Our Family Name On It!

Unique teaming of Whole Fresh Shrimp and fresh Scallops served in the same dish alongside large Cheese filled Ravioli in our Famous Creamy Cardinale Lobster Sauce—Ours Exclusively. \$41.99

RISOTTO

RISOTTO AGLI SCAMPI

Italian Arborio Rice Risotto simmered slowly with Shrimp & Herbs and our exclusive and legendary Cardinale Lobster Sauce- favored by President Clinton and President Reagan. \$37.99

Oven Baked Pasta Classics

CANNELLONI FRUTTI di MARE

(Shrimp Cannelloni)

Shrimp, Fresh Mozzarella and Ricotta Cheeses blended and stuffed into the Pasta Mamma's rolled Black Pasta Sheets. Our original Seafood Lasagna recipe in the form of Cannelloni. Oven baked and covered with our famous Creamy Cardinale Lobster Sauce ours Exclusively Since 1983!. \$36.99

CANNELLONI DI VITELLO

Slow braised Veal Breast in White Wine and Mushrooms mixed with Ricotta and Mozzarella Cheese then rolled in Homemade Pasta Sheets, baked in an Organic Porcini Mushroom and Veal Reduction Sauce then finished with a touch of Cream and White Truffle Essence. \$31.99

EGGPLANT PARMIGIANA

There's just something special about this dish that makes you long to eat it every so often. Eggplant slices layered with Mozzarella Cheese and our Vine Ripened Tomato Sauce, then oven baked. It is one of Southern Italy's oldest favorites. Served with Penne Pasta with Tomato Sauce. \$29.99

LASAGNA ALLA BOLOGNESE

Layers of the Pasta Mamma's fresh pasta sheets with Ricotta & Mozzarella Cheeses and our thick Bolognese Meat Sauce (Beef, Pork, Veal & Veggies) oven baked and topped with so much more meat laden Bolognese Sauce that it can hardly stand up! \$30.99

MANICOTTI DI FUNGHI

Pasta Sheets rolled and stuffed with a blend of Shiitake, Cremini and White Mushrooms with Ricotta, Mozzarella and Parmigiana Cheeses. Covered with a sauce of the fragrant and flavorful Porcini Mushroom. \$29.99

MANICOTTI AL QUATTRO FORMAGGI

Harrison Ford raved about our version of this Italian Classic

Tubular Pasta made by our Pasta Mammamas stuffed with blended Ricotta, Parmigiana, Mozzarella and Provolone Cheeses. Topped and baked with Sunday Sauce and melted Mozzarella Cheese. \$27.99

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CARNE E POLLAME



POLLO ALLA PARMIGIANA

Tender **Bell & Evans Whole Breast of Chicken** breaded and baked with **Sunday Sauce & Mozzarella Cheese**. Served with **Penne Pasta and Sunday Sauce**. \$32.99

COSTOLETTA DI VITELLO

Fun To See ~ Great to Taste!

A **20 ounce Veal Chop**, thinly pounded, crisply pan fried and finished in the oven. Topped with **Sunday Sauce**, melted fresh **Mozzarella** and **Parmesan Cheese**. Served with **Rigatoni Pasta** in **Sunday Sauce** on the side. \$49.99

VITELLO ALLA MARSALA

Authentic Old World Recipe achieved by using a glorious **Marsala Wine** produced in Sicily since 1832 by the same Sicilian family. **Scaloppini** of tender **Veal** is seared and married with a rich sauce of **Shallots**, **Aromatic Porcini** and **Shiitake Mushrooms**, **Marsala Wine** and **Veal Reduction**. Served with **Sedanini Pasta with Vodka Sauce**. \$38.99

VITELLO SALTIMBOCCA

Scaloppini of tender **Veal** with **Prosciutto**, **Sage** and **Mozzarella Cheese** in a rich **White Wine Sauce**. Served with **Sedanini Pasta and Vodka Sauce**. \$39.99

OSSOBUCO alla MILANESE

OssoBuco (Veal Shank) is a symbol of Italian “national” cuisine which originated in Italy and became a favorite all over Europe. This dish was a favorite of the early Italian immigrants and served on a regular basis (sometimes with Pasta instead of Risotto). We prepare this very old traditional dish (With it’s roots in the Middle Ages) exactly as it was done back then. A large **Veal Shank** is gently simmered for hours in home-made **Veal Stock** with rich **Red Wine**, diced **Veggies and Tomato**. The **Marrow** inside the bone was coveted since it was believed to impart health enhancements for body strength and long life. Served in the **Traditional** manner with **Saffron and Mushroom Risotto** and topped with a **Sauce of its own Juices**. \$49.99



“Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.”

It is the responsibility of each guests to advise management of any allergy concerns, problems or questions.

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PESCE

Filomena is proud to serve *only* “**Fresh Daily**” Fish.
Menu Selections are therefore subject to availability.

A La Carte Seafood

Our “**Fresh Daily**” Fish Entrees
are listed on our Daily Specials so
that we can take advantage of the
freshest of each Day’s Catch.



FILOMENA’S GENEROUS SIDE DISHES

BROCCOLI

Italian Broccoli sautéed with Garlic
and Oil. \$9.50

ASPARAGI

Sautéed Asparagus in Extra Virgin
Olive Oil and Garlic. \$9.50

PATATE PUREE

Parmesan mashed Potatoes. \$8.50

SALSICCIA DELLA CASA

Delicious Sweet Italian Pork Sausage
made fresh daily in our Kitchen.
Roasted and served with julienne **Sweet
Red and Yellow Peppers & Onions,**
and **Sunday Sauce** on the side.—just as
they do at the Feasts in NY’s Little Italy!
\$14.50

VEGETALI ARROSTO

Slow Roasted Yellow & Red Peppers,
Eggplant, Yellow Squash, Zucchini,
Onions and fresh Herbs. \$9.50

SPINACI CON UVETTA E PINOLI

Sautéed Spinach with Raisins & Pine
Nuts in Extra Virgin Olive Oil & Garlic.
\$9.50

POLPETTE CLASSICHE

Old Family Recipe Meatballs made in
our kitchen daily with a rich blend of
Black Angus beef and **Hanger Steak**
ground fresh daily with our Special
Blend of Seasonings. Browned and
finished in the **Sunday Sauce** they are
served in with shaved **Parmigiana.**
\$14.50

FUNGHI TRIFOLATI

Shiitake, Oyster & Button Mushrooms sautéed in Extra Virgin
Olive Oil and Garlic. \$9.50

Filomena’s Tomato Sauce

Clint Eastwood loved our Tomato Sauce so much that
he sent his Production Film Team and his cast of
“**Flags of our Fathers**”
to Filomena the day after his last visit to try it!

Filomena is very Proud of the quality of Tomato we use
for our Tomato Sauce—only Vine Ripened and
Canned on the farm at harvest.

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