

RESTAURANT WEEK DINNER MENU

\$35.00 Per Person*

The price does not include tax or gratuity.

APPETIZERS

MOZZARELLA DI CAPRESE

Fresh, Creamy **Mozzarella** in traditional style with fresh sliced **Tomatoes**, fresh **Basil Leaves** and **Extra Virgin Olive Oil** (and **Balsamic Vinegar** if you wish).

POLPETTI CLASSICO

Family recipe **Black Angus Meatballs** (DC's Best) fresh made daily in our kitchen. Served with their own **Sunday Sauce**.

ARANCINI

Italian Arborio Rice Balls rolled and stuffed with **Mozzarella** and **Bolognese Meat Sauce**. Dusted with **Bread Crumbs** and quick fried. Served with our popular **Sunday Sauce**—A Filomena Favorite.

CALAMARI FRITTI

Tender white rings of **Calamari** (marinated 24 hours in Milk) lightly dusted and quick fried. Served with **Spicy Sunday Sauce**.

SALSICCE DI CASA

Sweet **Italian Sausage**—Chef made fresh daily. Grilled and served with a side of **Roasted Peppers, Onions & Mushrooms**.

ENTREES

CANNELLONI FRUTTI DI MARE

A Generous Amount of **Fresh Shrimp, Creamy 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**.

LASAGNA ALLA BOLOGNESE

Our Dish the National Media writes about! Layers of our **Pasta Mamma's Fresh Pasta** sheets with **Ricotta & Mozzarella Cheeses** and our thick **Bolognese Meat Sauce** (Beef, Veal & Veggies) oven baked and topped with so much more meat laden **Bolognese Sauce** that it can hardly stand up!

*****MEATLESS OPTION AVAILABLE....ASK YOUR SERVER*****

RIGATONI CON POLLO ALLA 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 **Old World Sauce**. This **Creamy Vodka-Sunday Sauce** is made with **flavorful Shiitake Mushrooms** and topped with **In-House Brined and Grilled Chicken Breast**. Served over **Rigatoni Pasta**.

RAVIOLI ALLA MATRIMONIA

The "Marriage" of two of our most asked for favorites—Chef made **Black Angus Beef Meat Balls** alongside **Pasta Mamma's Cheese Ravioli**. Served with our slow simmered, **Rich Sunday Sauce**. **It Has It All !**

RIGATONI CON SALSICCE

Whole Link **Italian Sausage** pieces made daily here in our kitchen with **Mushrooms, Onions, Ground Italian Sausage, Chianti Wine, Herbs** and **Vine Ripe Sunday Sauce**. Served with **Rigatoni Pasta**.

DESSERTS

COOKIES N' CREAM MOUSSE CAKE, DARK CHOCOLATE MOUSSE CAKE
Made on Premises in Our Filomena Bakery!

**** LOOK FOR OUR NEW 3-COURSE LUNCH OPTION STARTING AFTER RESTAURANT WEEK**

Complimentary after dinner drink of Sambuca or Amaretto with Proper ID.

***Please Note: Restaurant Week menu is offered at the price of \$35.00 per person for a three course meal. The special price offering is per person, per meal and cannot be split or shared. Thank you.**