

RESTAURANT WEEK LUNCH MENU

\$22.00 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 Lasagna 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**

*Please Note: Restaurant Week Lunch Menu is offered at the price of \$22.00 per person for a three course meal. The price *does not* include tax or gratuity. The special price offering is per person, per meal and cannot be split or shared. Thank you.