

Filomena Carryout, Delivery & Curbside Pickup Menu

APPETIZERS

Arancini- \$9.95

Rice Balls– All-time favorite of Little Italy’s Street Feast of San Gennaro and in scenes from “The Godfather”. 2 large Italian Arborio Rice balls rolled & stuffed with Mozzarella, Bolognese Meat, and tiny Peas. Dusted with Bread Crumbs & quick fried. Two Per Order, served with Spicy Sunday Tomato Sauce.

Funghi Di Spinaci- \$10.50 (Serves 1-2)

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

Polpette Classico- \$9.95

2 Large 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 Tomato Sauce they are served in with shaved Parmigiana.

Salsiccia Di Cassa- \$11.95

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!

Burrata Di Mozzarella-\$10.50

Burrata Cheese Made Daily in Our Own Kitchen—A large 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.

Bruschetta- \$9.95

An assortment of 2 Different Bruschetta– Thick slices of Italian Bread grilled and rubbed with Garlic, drizzled with Olive Oil. One of each: Eggplant Caponata and Mushroom Salad.

SALADS

Insalata Alla Caesar-\$9.95

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

Insalata Di Arugula-\$9.95

Passion Fruit Dressing over fresh Arugula Greens with fresh Orange pieces & Cherry Tomatoes. Topped with fresh Fennel slices, coated and toasted pecans, dried cranberries and Goat Cheese.

Insalata Di Fragole-\$9.95

Fresh Sliced Strawberries and Baby Spinach mixed with Candied Pecans and Goat Cheese. Served with a Poppy Seed Vinaigrette.

Insalata Di Stagione-\$9.95

Mesclun Field Greens (organically grown and picked when they are the most tender) tossed with Blue Cheese Crumbles, Cranberry Raisins & Coated Toasted Pecans. Dressed with a Balsamic Vinaigrette.

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PASTA

Agnolotti Alla Carbonara-\$19.95

Always a huge favorite, the famous Alfredo based Cream Sauce with sautéed Pancetta, Shiitake Mushrooms, Onions and a sprinkling of Peas then tossed with our Pasta Mamma's Ravioli stuffed with Italian Cheeses and Spinach.

Gnocchi Della Mamma-\$21.95

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), Veal, Ground Vegetables, Chianti Wine & Tomatoes. A House Favorite!

Broccoli Con Gnocchi-\$21.95

Flowerets of Broccoli steamed and tossed with Real Parmigiano Reggiano Cheese (Italian Gold), a little garlic, Cheese Sauce and our Pasta Mamma's famous Potato based Gnocchi browned lightly in Garlic oil with a touch of Butter. A Delicious way to eat your Broccoli!

Tortelloni Di Michele-\$23.95

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, Cremini Mushrooms, Brown Butter, Veal Stock and a touch of Cream. The Favorite of Washington Nationals!

Lasagna Alla Bolognese-\$24.95 (Serves 1-2)

Layers of the 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!

Ravioli Alla Matrimonia-\$23.95

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

Sausage Cannelloni-\$22.95

Sheets of pasta made by our Pasta Mamma's rolled into tubes and over-stuffed with our award winning Sweet Italian Sausage made in our kitchen daily and blended with Ricotta, Italian Mascarpone and Parmigano Cheeses and fresh Herbs. Oven baked and served alongside our roasted homemade Italian Sausage. Topped with our popular Vodka Tomato Sauce.

Rigatoni Con Pollo E Vodka-\$21.95

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 Tomato Sauce is simmered with Shiitake Mushrooms and served with Grilled Bell & Evans Chicken Breast over Rigatoni Pasta.

Rigatoni Con Salsicce-\$21.95

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

Linguini Cardinale-\$24.95

Lobster Meat in our exclusive Creamy Cardinale Lobster Sauce over Linguini Pasta ~ Magnificent and ours Exclusively Since 1983! Favorite of 2 Past US Presidents!

Cannelloni Scampi di Mare-\$20.95

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!

Misto Di Mare Alla Filomena-\$39.95 (Serves 1-2)

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

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ENTREES

Pollo Alla Parmigiana-\$22.95

Tender Bell & Evans Whole Breast of Chicken sliced, breaded and baked with Sunday Tomato Sauce & Mozzarella Cheese. Served with Penne Pasta and Sunday Tomato Sauce.

Chicken Alla Marsala-\$19.50

Scaloppini of Bell & Evans Chicken Breast, pan seared with a rich sauce of Shallots, Porcini Shiitake Mushrooms and a glorious Marsala Wine Reduction. Topped with Fresh Mozzarella Cheese. Served with Penne Pasta with Sunday Tomato Sauce.

Vitello Alla Marsala-\$29.95

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.

Eggplant Lasagna-\$22.95

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 Sunday Tomato Sauce, then oven baked. It is one of Southern Italy's oldest favorites.

Risotto Agli Scampi-\$27.95 (Serves 1-2)

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

Mama Mia Shrimp-\$19.95

Filomena's Signature Sweet Chili Shrimp-Italian Style! Lightly hand coated quick fried and tossed with our wildly popular Creamy Italian Sweet Chili Sauce with alight hint of Garlic. Served over a bed of chopped Romaine Greens.

SIDES

- 2 Meatballs-\$9.95
- 2 Sausage-\$10.95
- Large Filomena Loaf of White Bread-\$5.50
- Filomena Basil Dip (1/2 Pint)-\$5.50
- Mushroom Risotto (Pint)-\$10.95
- Broccoli-\$7.95
- Parmigiana Mashed Potatoes-\$7.95
- Roasted Vegetables-\$7.95
- Spinach with Raisins & Pine Nuts-\$7.95
- Garlic Bread-\$4.95
- Asparagus-\$7.95
- Filomena Marinara Tomato Sauce (Pint) \$6.95
- Filomena Sunday Tomato Sauce (Pint) \$6.95
- Grated Parmigiana Cheese 3oz \$5.95

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DESSERTS

Chocolate Caramel Cheesecake-\$9.95

Filomena's twist on the "turtle candy". Flourless Chocolate cake crust covered with a rich caramel and loaded with toasted pecans. Then piled high with our creamy cheesecake and finished with more caramel, a rich dark chocolate glaze, caramel custard puffs, and toasted pecan halves. Fabulous!

Cookies n' Cream Cake-\$9.95

Our thick and creamy white chocolate Mousse blended with almost TWO full pounds of chopped Oreo cookies. Fudgy flourless chocolate cake on the top and bottom make it look like a huge cookie! Decorated with whole Oreos.

Triple Chocolate Mousse Cake-\$9.95

Can't decide? Three luxurious layers of solid mousse-milk chocolate, white chocolate and mocha mousse (with no cake in between!) atop a fudgy base of flourless chocolate cake.

Chocolate Truffle Cake-\$9.95

A chocoholic's dream! Rich and moist chocolate cake between layers of the richest of chocolate-ganache. Finished with more thick chocolate ganache over the top and sides. Got milk?

Strawberry Cheesecake-\$9.95

Everyone has their favorite Cheesecake and this is certainly ours. Super rich creamy texture and taste, right down to the graham cracker crust! This wonderful cheesecake is topped with fresh Strawberries and Strawberry Glaze.

Tira Mi Su-\$9.95

A rich, velvety cream flavored in the Italian tradition with mascarpone and espresso. This heavenly cream is generously spread between layers of espresso-soaked lady fingers. Just as Italians have made it for many centuries – The Very Best!

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BEVERAGES

- Bottled Water (Still) - Fiuggi 1-liter glass bottle - **\$5.95**
- Bottled Water (Sparkling) - Gaudianello 1-liter glass bottle - **\$5.95**
- Coke, Diet Coke, Sprite, Ginger Ale – 12oz Cans - **\$1.99**
- WINES
 - **Rose** - Castello Di Bossi Rosato 750ml - **\$35.00**
 - **Pinot Grigio** - Andriano Cantina Pinot Grigio Alto Adige 750ml - **\$24.00**
 - **Soave** - Gini Soave Classico 750ml - **\$32.00**
 - **Chardonnay**- Tramin Chardonnay Alto Adige 750ml - **\$28.00**
 - **Sauvignon Blanc** -Terlan Kellerei Cantina Sauvignon Blanc Floreado 750ml - **\$40.00**
 - **Brunello** - Cinelli Donatella Brunello di Montalcino - **\$84.00**
 - **Barbera di Alba** - Terre del Barolo Barbera d'Alba 750ml - **\$22.00**
 - **Cabernet Sauvignon** - Di Majo Norante Cabernet Sauvignon Molise 750ml - **\$32.00**
 - **Chianti** - Banfi Castello Chianti Classico 750ml - **\$32.00**
 - **Chianti** - Castello di Volpaia Chianti Classico 750ml - **\$28.00**
 - **Montepulciano di Abruzzo**- Valle Reale d'Abruzzon Vigneto di Popoli 750ml - **\$28.00**
 - **Pinot Noir** - Tolloy Trentino 750ml - **\$22.00**
 - **Super Tuscan** - Banfi Castello Toscana Rosso Belnero 750ml - **\$58.00**
 - **Super Tuscan** - Poggio al Casone Rosso La Cattura 750ml - **\$30.00**
 - **Super Tuscan** - Toscolo Rosso Supremus Toscana 750ml - **\$47.00**
 - **Rosso di Montalciano** - Argiano Tenuta di Rosso di Montalcino 750ml - **\$42.00**
 - **Valpolicella** - Allegrini Valpolicella 750ml - **\$28.00**
 - **Vino Nobile** - D'Angelo Villa Vino Nobile di Montepulciano 750ml - **\$27.00**
 - **Champagne** - Mumm GH Brut Cordon Rouge 750m - **\$68.00**
 - **Prosecco** - Clara C Fiori Di Prosecco 750 ml - **\$21.00**