

ANTIPASTI

MAMMA MIA SHRIMP

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 a light hint of garlic. Served over a bed of chopped **Romaine greens**. The Most Delicious way to eat **Shrimp!** 17.99

CALAMARI FRITTI

Tender white rings of **Calamari** (marinated for 24 hours in milk) lightly dusted and quick fried. Served with **Spicy *Sunday Sauce**. 16.99

MOZZARELLA IN CARROZZA

Creamy **Mozzarella Cheese** breaded and lightly fried, drizzled with a **Creamy Cheese Sauce** and served with **Spicy *Sunday Sauce**. 11.99

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** and **Bolognese Meat**, and tiny **Peas**. Dusted with **Bread Crumbs** & quick fried. **Two Per Order**, served with ***Sunday Sauce** 12.99

FUNGHI DI SPINACI

White Mushroom Caps stuffed with **Spinach** and **Italian Cheeses**. Topped with our **Creamy Fresh Mushroom Sauce**. 11.99

POLPETTE CLASSICO

Made fresh daily, **Old Family Recipe Meatballs** with the ***Sunday Sauce** they're cooked in. Finished with shaved **Parmigiana Cheese**. 12.99

SALSICCIA DI CASA

Made in our Kitchen fresh daily, **Sweet Italian Pork Sausage** on a bed of **Sautéed Peppers** **Mushrooms** and **Onions** with a green Parsley Sauce. 13.99

BURRATA 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 fresh sliced Tomatoes**, fresh **Basil Leaves** and **Extra Virgin Olive Oil** and **Balsamic**. 14.99

INSALATA

INSALATA ALLA CAESAR

Filomena's Offering of the **World Famous Caesar Salad** with lots of fresh grated **Parmigiano Cheese** & **Homemade Croutons**. 14.99

INSALATA DI ARUGULA

Passion Fruit Dressing over fresh **Arugula Greens** with fresh **Orange** pieces & **Cherry Tomatoes**. Topped with fresh **Fennel** slices and **Goat Cheese**. 14.99

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**. 14.99

INSALATA DI FRAGOLE

Fresh Sliced **Strawberries** and **Baby Spinach** mixed with **Candied Pecans** and **Goat Cheese**. Served with a **Poppy Seed Vinaigrette**. 14.99

*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".

PASTA

Whole Wheat or Gluten Free Penne Pasta Available with all Sauces.

AGNOLOTTI ALLA CARBONARA

Always a huge favorite, the famous **Alfredo** based cream sauce with added light **Smoked Bacon**, **Shiitake Mushrooms**, **Onions** and a sprinkling of **Peas** and tossed with our **Pasta Mamma's Ravioli** stuffed with **Italian Cheeses** and **Spinach**. 22.99 (add B&E chicken breast \$6)

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**. 24.99

LINGUINI VONGOLE

Tender Baby Clams are sautéed with **White Wine and Garlic**, then tossed gently with **Linguini** for this **Classic Italian Dish**. 24.99

GNOCCHI DELLA MAMMA

Once only eaten on special occasions, our **Potato-based Dumplings** are made lovingly by hand here at **Filomena**, tossed in **authentic Bolognese Meat Sauce** of **Ground Beef, Veal, Chianti Wine & our Vine Ripe Tomatoes**. 22.99

RIGATONI CON SALSICCE

When musician Bono of U2 ate this pasta dish here, he ordered seconds!

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**. 25.99

RAVIOLI ALLA MATRIMONIA

The "Marriage" of two of our most asked for favorites...Chef Made **Meat Balls** alongside **Pasta Mamma's Cheese Ravioli**. Served with our slow simmered rich ***Sunday Sauce**. 24.99

BROCCOLI CON GNOCCHI

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** which is **lightly browned in Garlic Oil with a Touch of Butter**. A Delicious way to eat your **Broccoli** ! 22.99

MISTO DI MARE ALLA FILOMENA

A Lavish Presentation ~ **Fresh Shrimp, Large Sea Scallops, small sweet Clams, Cultivated Mussels** and tender **Calamari** sautéed with **Shallots and White Wine** in a ***Sunday Sauce** over **Linguine**. 41.99

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! 39.99



ENTREES

POLLO ALLA PARMIGIANA

Always a favorite! **Chicken Breast** lightly breaded, flash fried and finished in the oven. Covered with our "**Vine-Ripened**" ***Sunday Sauce** and lots of melted **Mozzarella Cheese**.

Served with **Penne Pasta with Tomato Sauce**. 25.99

POLLO MARSALA

Scaloppini of **Chicken Breast**, pan seared with a rich sauce of **Shiitake Mushrooms, Marsala Wine** and **Veal Reduction**. Topped with **Fresh Melted Mozzarella Cheese**.

Served with **Penne Pasta with *Sunday Sauce**. 23.99

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**. Topped with **Fresh Mozzarella Cheese**. Served with **Rigatoni Pasta with Vodka Sauce**. 33.99

VEAL PICCATA

Tender **Veal Scaloppini** seared with **Olive Oil, Wine** and a little **Butter** and topped with **White Wine, Lemon & Caper Sauce**. Served with **Roasted Garlic Mashed Potatoes and Veggies**. 33.99

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**. 31.99

Oven Baked Pasta Classics

SAUSAGE CANNELLONI

Sheets of pasta made by our **Pasta Mamma's**, rolled and over-stuffed with our award winning **Sweet Italian Sausage** made in our kitchen daily and blended with **Ricotta, Italian Mascarpone and Parmigiano cheeses and fresh herbs**. Oven baked and served alongside our roasted homemade **Italian Sausage**. Topped with our popular **Vodka Tomato Sauce**. 26.99

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!. 24.99

LASAGNA ALLA BOLOGNESE

House made **Pasta Sheets** layered with **Ricotta & Mozzarella Cheeses** and our authentic **Bolognese Meat Sauce** of **Beef, Veal, and Chianti Wine** with **Ground Veggies**- made in the same "Old Country" way for centuries. 25.99

EGGPLANT LASAGNA

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. 25.99

SANDWICHES

ALL SANDWICHES SERVED WITH HOUSE MADE COLE SLAW AND FRENCH FRIES.

LOBSTER SHRIMP SLIDERS

The Classic Pairing of Steamed Lobster Tail Meat and Gulf Shrimp (Lobster Meat flavor is greatly enhanced when Shrimp is added) and just a touch of Thinly Sliced Celery. There is No Cracker Meal, Bread Crumbs or Fillers used. We use Fresh Shrimp ground with Egg to bind. Lightly Baked and topped with our very Special Lobster Sauce. Served on Two Toasted Buttery Brioche Buns with a touch of Cole Slaw on top. 19.99

FILET MIGNON CHEESE STEAK

6 ounces of Black Angus Filet Mignon, thinly sliced and sauteed with Bell Peppers, Onions & Mushrooms. Topped with Melted and Sliced Provolone Cheese, Lettuce and your choice of Mayo or our Lightly Spiced Dressing on a Toasted Italian Sub Roll. Spicy Pepper Mix on the Side. 17.99

BLT FILET MIGNON CHEESE STEAK

Black Angus Filet Mignon thinly sliced and sauteed with Bell Peppers, Onions & Mushrooms and Melted and Sliced Provolone Cheese. Topped with thick cut Applewood Bacon, Lettuce and Tomato. Served with Mayo or our Lightly Spiced Dressing on a Italian Sub Roll. Spicy Pepper Mix on the Side. 18.99

BELL & EVANS CHICKEN CHEESE STEAK

Marinated Prime Chicken Breast Meat sauteed with Bell Peppers, Onions, Mushrooms, Melted and Sliced Provolone Cheese and Lettuce. Served on Our Toasted Italian Roll with your choice of Mayo or our Lightly Spiced Dressing with Spicy Peppers served on the side. 16.99

NEW YORK STYLE "5 MEAT" ITALIAN COLD CUT

5 Meats sliced and Generously Stacked with Prosciuttini Ham, Genoa Salami, Pepperoni, Finocchiona Sausage and Mortadella with Melted and Sliced Provolone Cheese. Topped with our Popular House Made Pesto Sauce and Lettuce. Served Hot or Cold with Italian Dressing or Mayo and a side of Marinated Red Onions and Spicy Pepper Mix. 16.99



“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”

PERSONAL 9" PIZZA

PREMIUM LOBSTER & SHRIMP

Chunks of Sweet Maine Lobster Tail Meat & Fresh Gulf Shrimp with Mozzarella Cheese and our famous Lobster Sauce. 18.99

PREMIUM FILET MIGNON

6 ounces of Black Angus Beef Tenderloin Tips sauteed and laid over a fresh bed of rustic Tomato Sauce, Mozzarella, sauteed Onions, Red Bell Peppers and sliced Mushrooms. Finished with another dusting of fresh Mozzarella. 16.99

Substitute Steak with Bell & Evans Chicken Breast at no charge.

EGGPLANT CAPONATA

Our House Made Eggplant Caponata made with Baby Italian Eggplant and fresh Plum Tomatoes laid over a base of our delicious Marinara Sauce. Topped with Buttery Mozzarella. 13.99

WHITE BROCCOLI

Tender Florets of Broccoli laid over a smooth Creamy White Sauce and topped with our own Buttery Shredded Mozzarella. 13.99

INSALATA

VENETIAN SHRIMP SALAD

A generous portion of whole Gulf Shrimp, steamed Cocktail Style, chilled and tossed in our delicious version of a "Louie" style dressing and served in two Avocado Half's or on a bed of Spring Salad Greens. 15.99

FILET MIGNON CHOPPED SALAD

6 ounces of Black Angus Filet Mignon Tips sauteed and laid over a bed of Chopped Spring Salad Greens with Corn, Fresh Mushrooms, Pine Nuts, Craisins and Grape Tomatoes, served with a Balsamic Vinaigrette. 16.99

CHICKEN BLT SALAD

Slices of Prime Bell & Evans Chicken Breast combined with Extra Thick Sliced Applewood Bacon, Sliced Grape Tomato, Avocado, Corn, Fresh Mushrooms, Pine Nuts and Craisins over Spring Mix Greens. Served with a Balsamic Vinaigrette. 15.99

Filomena Celebrating 38 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!