

ANTIPASTI



BURATTA ALLA CAPRESE-\$18.50

Burrata Cheese Made Daily in Our Own Kitchen—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 Glaze.

CALAMARI FRITTI-\$17.95

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

POLPETTE CLASSICO-\$14.95

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 “Sunday Sauce”, they are served with Parmigiana.

SALSICCIA DELLA CASA-\$14.95

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!

MAMMA MIA SHRIMP-\$15.95

Filomena’s Signature Sweet Chili Shrimp-Italian Style! Lightly hand coated, quick fried and served with a side of our wildly popular Creamy Italian Sweet Chili Sauce with a light hint of Garlic. Served over a bed of chopped Romaine.

ARANCINI-\$13.95

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

BRUSCHETTA -\$14.95

An assortment of 2 Different Bruschetta-Thick slices of Italian Bread grilled and rubbed with Garlic, drizzled with Olive Oil. Two each: Tomatoes, Onion & Basil; Eggplant Caponata.

MOZZARELLA IN CARROZZA-\$12.50

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

FUNCHI DI SPINACI-\$12.95

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

PANE ALL’AGLIO-\$5.75

Garlic Bread.

Filomena Ristorante

Established 1983

“No one goes to Filomena is Likely to Forget” - Tom Sietsema-Washington Post

“100 Best Restaurants for Wine Lovers” - Forbes Magazine

As Seen on “Wheel of Fortune”

INSALATA



INSALATA ALLA CAESAR-\$14.95

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

INSALATA DI STAGIONE-\$14.95

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.

INSALATA DI ARUGULA-\$14.95

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-\$14.95

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

CARNE E POLLAME



POLLO ALLA PARMIGIANA-\$33.95

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 MARSALA-\$33.95

Scaloppini of Bell & Evans Chicken Breast, pan seared with a rich sauce of Shallots, Porcini, Shiitake Mushrooms and a glorious Marsala Wine produced in Sicily since 1832 by the same Sicilian family. Topped with Fresh Mozzarella Cheese. Served with Penne Pasta with Sunday Tomato Sauce.

VITELLO ALLA MARSALA-\$39.95

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. Topped with Fresh Mozzarella Cheese.

COSTOLETTA DI VITELLO-\$49.95

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.

VITELLO SALTIMBOCCA-\$40.95

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

“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.

PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN DIRECTLY

PASTA

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



With Vegetables

BROCCOLI CON GNOCCHI-\$30.95

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. A Delicious way to eat your Broccoli!

With Meat or Poultry

AGNOLOTTI ALLA CARBONARA-\$32.95

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

TORTELLONI DI MICHELE-\$34.95

Brisket of Beef, braised slowly for many hours with Wine and Vegetables, in a overstuffed Ravioli with a light sauce of Pine Nuts, Sage, Cremini Mushrooms, Brown Butter, Veal Stock and a touch of Cream. The Favorite of Washington Nationals!

LA FAMIGLIA-\$34.95

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 of 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.”

GNOCCHI DELLA MAMMA-\$33.95

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!

RIGATONI CON SALSICCE-\$33.95

Whole Link Italian Sausage pieces made daily here in our kitchen with Mushrooms, Onions, Ground Italian Sausage, Chianti Wine...Herbs & Creamy Vodka Sunday Sauce, Rigatoni Pasta and Three Large Links of our House Made Sausage.

RAVIOLI CON POLLO E VODKA-\$32.95

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

RAVIOLI ALLA MATRIMONIA-\$32.95

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.

SPECIAL REQUEST ORDERS:

Please note that our Chefs will try their best to fulfill a Special Request order for items not listed on our menu. HOWEVER Special Request Orders cannot be Returned and must be Paid in Full. No Special Circumstances.

PASTA

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

With Seafood

LINGUINI CARDINALE-\$45.95

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

FESTIVALE IN VENEZIA-\$47.95

A Colossal Seafood Celebration from Venice! Housemade Black Fettucine in Brandy "Sunday Sauce" with fresh Shrimp, Sea Scallops, Lobster Meat.

MISTO DI MARE ALLA FILOMENA-\$45.95

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

RAVIOLI DI CHIACCHIERI-\$42.95

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.

RISOTTO AGLI SCAMPI-\$39.95

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

Oven Baked Pasta Classics

SHRIMP CANNELLONI-\$38.95

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!

SAUSAGE AND CANNELLONI-\$32.95

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 Parmigiana Cheeses and fresh Herbs. Oven baked and served alongside our roasted homemade Italian Whole Link Sausage. Topped with our popular Vodka Sunday Sauce.

EGGPLANT LASAGNA-\$30.95

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.

LASAGNA ALLA BOLOGNESE-\$31.95

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!

DESSERTS

FILOMENA CANNOLI-\$12 This "Past meets Present" version of a Italian Classic features the same old world recipe cream just like mamma used to make (and all the mammas before her) but with a delicious "shell". It will only take one bite to fall in love. It's our staff's favorite.

COOKIES n' CREAM-\$12 Our thick and creamy white chocolate Mousse blended with almost 2 full pounds of chopped Oreo cookies. Fudgy flourless chocolate cake on top and bottom make it look like a huge cookie! Decorated with whole Oreos.

TRIPLE CHOCOLATE MOUSSE-\$12 Can't decide? 3 luxurious layers of solid mousse-milk chocolate, white chocolate and mocha mousse (with no cake in between!) atop a fudgy base of flourless chocolate and piled high with chocolate shavings.

TRES LECHES-\$12 Two layers of light yellow cake soaked with three types of milk nestled between layers of sweetened vanilla whipped cream. Drizzled over top this creamy and luscious cake is a rich caramel. Guaranteed to satisfy your sweet tooth!

CHOCO CARAMEL CHEESECAKE-\$12 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.

TIRA MI SU-\$12 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. (with a touch of liquor)

FILOMENA ECLAIR-\$12 Our Classic Éclair with rich vanilla pastry cream finished with chocolate ganache glaze over a vanilla flavored shell.

STRAWBERRY CHEESECAKE-\$12 Everyone has their favorite Cheesecake and this is certainly ours. Super rich creamy texture and taste, right down to the gram cracker crust. This wonderful cheesecake is topped with fresh Strawberries and Strawberry Glaze.

HAZELNUT DAQUOISE-\$12 Hazelnut cake made with a combination of toasted hazelnuts and a soft meringue. This luscious cake is then filled with a decadent hazelnut mousse and dark chocolate mousse. An extraordinary cake loaded with hazelnut flavor.

DARK CHOCOLATE MOUSSE-\$12 A little like soft chocolate ice cream! Fudgy chocolate flourless cake underneath a thick and creamy dark chocolate mousse.

CHOCOLATE TRUFFLE-\$12 Rich and moist chocolate cake between layers of the richest of chocolate-ganache. Finished with more chocolate ganache over the top and sides. Got milk?

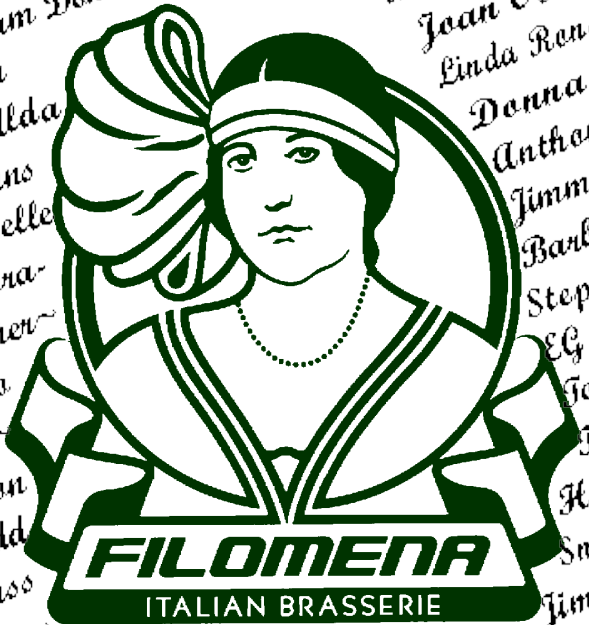
MACADAMIA NUT WHITE CHOCOLATE MOUSSE-\$12 Lots of exotic macadamia nuts toasted and swirled through two thick layers of our luxurious white chocolate mousse with just a thin layer of yellow cake between.

MIXED FRUIT CHEESECAKE-\$12 There are cheesecakes, and then, THERE ARE CHEESECAKES! We baked and tasted almost 30 recipe attempts before we were rewarded with this masterpiece.

PUMPKIN CHEESECAKE-\$12 Fall/Winter favorite! Our succulent creamy cheesecake with the classic favors of pumpkin pie with pure pumpkin puree and spices.

RASBERRY-BLUEBERRY TART-\$12 Subject to Availability

Cher
 Billy Crystal
 Sandra Day O'Connor
 Danny Thomas ~ Tom Cruise ~ Al
 Pacino ~ Michael Bolton ~ Harry Belafonte
 Chancellor Helmut Kohl ~ President Bill Clinton
 President George Bush ~ Harrison Ford ~ Goldie Hawn ~ Morgan
 Freeman ~ Dean Martin ~ Susan Lucci ~ Linda Hamilton ~ Jerry
 Lewis ~ Edward Olmos ~ Danny Aiello ~ Dan Aykroyd ~ Yogi Berra
 Billy Crystal ~ James Garner ~ Dustin Hoffman ~ Peter Jennings
 Dan Rather ~ Sam Donaldson ~ John McLaughlin ~ Gerald Rivera
 Denzel Washington ~ George
 Mariah Carey ~ Kenny
 Joan Osborne ~ Ben
 Linda Ronstadt ~ BB
 Donna Summer
 Anthony Quinn
 Jimmy Stewart
 Barbara Eden
 Stephen King
 E.G. Marshall
 Tony Curtis
 Jip O'Neil
 Hunt ~ Meg
 Smith ~ Yogi
 Jim Belushi
 Ryan ~ Sandra Bullock ~ Will
 Berra ~ Andre Agassi ~ Lorenzo Lamas ~
 Patrick Ewing ~ Kevin Costner ~ Natalie Cole ~ Cindy Crawford ~ Rip
 Taylor ~ Sidney Poitier ~ Susan Sarandon ~ Alex Trebek ~ Shelly Long
 John Walsh ~ Charlie Sheen ~ Martin Sheen ~ Stacy Keach ~ Genesis
 Annette Bening ~ Robert De Niro ~ Jeff Bridges ~ Jerry Bradsaw
 Geena Davis ~ Billy Joel ~ Robert Duvall ~ Larry King ~ Phil Collins
 Nicole Kidman ~ Phil Collins ~ Catherine Deneuve ~ Paul Williams
 Cheryl Ladd ~ Tracy Ullman ~ Jane Curtain ~ Peter Falk ~ Bob Fosse
 Debra Winger ~ Randy Quaid ~ George McGovern ~ Newt Gingrich ~ Jack
 Kemp ~ Orrin Hatch ~ Walter Mondale ~ Jesse Jackson ~ James Wright
 Vice President Al Gore ~ Eli Wallach ~ Elizabeth Dole ~ Sam
 LeVar Burton ~ Gregory Hines ~ Robert Redford ~ Susan Lucci
 Francis ~ Matthew McConaughey ~ Jack Lemmon
 Bob Dole ~ Loretta Swit ~ Tom Arnold
 Kim Bassinger ~ Alec Baldwin
 Michael J. Fox
 Bono



Filomena Ristorante - 1063 Wisconsin Avenue, NW, Washington, DC 20007

www.filomena.com (202)-338-8800