

ANTIPASTI

BURATTA ALLA CAPRESE-\$10.50

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.

POLPETTE CLASSICO-\$9.95

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 Parmigiano Cheese.

SALSICCIA DELLA CASA-\$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!

MAMA MIA SHRIMP-\$15.95

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 a light hint of Garlic. Served over a bed of chopped Romaine Greens.

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.

CALAMARI FRITTI-\$13.95

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

MOZZARELLA IN CARROZZA-\$10.25

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

FUNCHI DI SPINACI-\$10.75

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

Filomena Ristorante

Established 1983

Delivery & Curbside Pickup Available

UberEats, GrubHub, Doordash, Caviar, Postmates

PASTA

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

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 Agnolotti (Ravioli) stuffed with Italian Cheeses and Spinach.

TORTELLONI DI MICHELE-\$23.95

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!

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. A Delicious way to eat your Broccoli!

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 & Creamy Vodka Sunday Sauce, Rigatoni Pasta and Three Large Links of our House Made Sausage.

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

RAVIOLI ALLA MATRIMONIA-\$23.95

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

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 U.S. Presidents!

MISTO DI MARE ALLA FILOMENA-\$39.95

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.

RISOTTO AGLI SCAMPI-\$27.95

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

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!

SAUSAGE AND 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 Parmigiano Cheeses and fresh Herbs. Oven baked and served alongside our roasted homemade Italian Whole Link Sausage. Topped with our popular Creamy Vodka Sunday 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.

LASAGNA ALLA BOLOGNESE-\$24.95

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!

CARNE E POLLAME

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 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 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-\$29.95

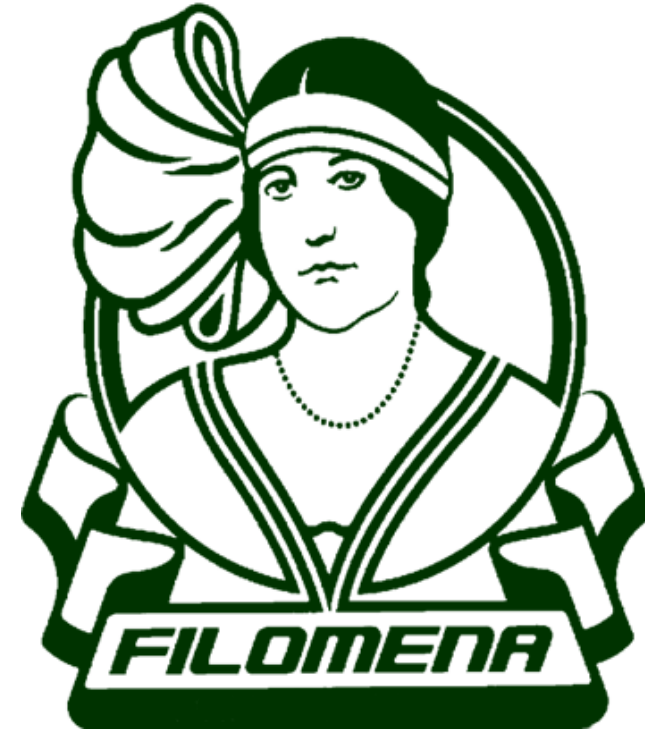
Authentic Old-World Recipe achieved by using a glorious Marsala Wine produced in Sicily since 1832 by the same Sicilian family. Scaloppini of tender Veal is seared and married with a rich sauce of Shallots, Aromatic Porcini and Shiitake Mushrooms, Marsala Wine and Veal Reduction. Topped with Fresh Mozzarella Cheese. Served with Sedanini Pasta with Vodka Sauce.

Check out our Dessert Selections

At front of Lobby in Refrigerated Case

Made by Filomena's "Sweet Dreams" Bake Shop

LUNCH MENU



INSALATA

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 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.

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.