

## RESTAURANT WEEK DINNER MENU

**\$35.00 Per Person\***

The price *does not* include tax or gratuity.

### APPETIZERS

#### 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, Bolognese Meat and Tiny Peas**. Dusted with **Bread Crumbs** and quick fried. Served with our **Spicy Sunday Sauce**. A Filomena Favorite.

#### SALSICCE DI CASA

**Sweet Italian Sausage**—Chef made fresh daily. Grilled and served with a side of **Roasted Peppers & Onions**.

### ENTREES

#### 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**.

#### PENNE CON SALSICCE

Whole Link **Italian Sausage** pieces made daily here in our kitchen with **Mushrooms, Onions, Ground Italian Sausage**, in our **Famous Creamy Vodka-Sunday Sauce**. Served with **Penne Pasta**.

#### AGNOLOTTI ALLA CARBONARA

Always a huge favorite, the famous **Alfredo** based cream sauce with added **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

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**.

#### POLLO ALLA PARMIGIANA

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

### DESSERTS

**COOKIES N' CREAM MOUSSE CAKE or DARK CHOCOLATE MOUSSE CAKE**

*Made on Premises in Our Filomena Bakery!*

\*Please Note: Restaurant Week Dinner Menu is offered at the price of \$35.00 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.