

RESTAURANT WEEK DINNER MENU

\$55.00 Per Person*

APPETIZERS

POLPETTI CLASSICO

Family recipe **Black Angus Meatballs** (DC's Best) fresh made daily in our kitchen. Served with their own **Sunday**

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**.

BURATTA 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 sliced **Fresh Tomatoes, fresh Basil Leaves, Extra Virgin Olive Oil and Balsamic Glaze**.

MAMA 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**.

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**.

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**.

RAVIOLI DI CHIACCHIERI

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**.

TORTELLONI DI MICHELE

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**.

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**. Served with **Sedanini Pasta with Vodka Sauce**.

CANNELLONI SCAMPI di MARE

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, then ours Exclusively Since 1983!**

DESSERTS

COOKIES N' CREAM MOUSSE CAKE, DARK CHOCOLATE MOUSSE CAKE, CARAMEL CHEESECAKE OR STRAWBERRY CHEESECAKE.

*Please Note: Restaurant Week Dinner Menu is offered at the price of \$55.00 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.