

FILOMENA RISTORANTE



Catering

www.filomena.com
202-338-8806

Established 1983

FILOMENA CATERING MENU

Served in Half Size (12" x 10") Catering Pans for up to 10 people

Appetizers

Antipasto Platter \$94.95

The famous and favorite Italian platter of various Italian Cold meats (such as Imported Prosciutto), assorted Cheeses, Veggies both Roasted and Marinated and our house made Cheese & Prosciutto Stuffed Sweet Peppers. Served with Crispy Bread Sticks.

Calamari Alla Sicily \$94.95

Tender rings of Calamari sautéed with Garlic, White Wine, Capers, Black Olives & Sunday Sauce with Garlic Toast.

Polpette Classico (Meatballs) \$144.95

Old Family Recipe Meatballs (**20 Nonna Sized**) homemade 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 the Sunday Sauce.



Arancini (Italian Rice Balls) \$114.95

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, Bolognese Meat, and tiny Peas. Dusted with Bread Crumbs & quick fried. 15 Rice Balls served with Marinara Sauce.

Burrata Di Mozzarella Alla Caprese \$114.95

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.

Salsiccia Della Casa (Sausage) \$144.95

Delicious Sweet Italian Pork Sausage (**20 Nonna Sized**) homemade 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!

Stuffed Mushrooms \$94.95

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

Roasted Vegetables Platter \$94.95

Slow Roasted Yellow & Red Peppers, Eggplant, Yellow Squash, Zucchini, Onions and fresh Herbs.

Insalata

Insalata Alla Caesar \$74.95

Filomena's Offering of the World Famous Caesar Salad with hand chopped Romaine and lots of fresh grated Parmigiana Cheese & Homemade Croutons hand tossed in our House Made Caesar Dressing.

Insalata Di Arugula \$74.95

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



Insalata Di Stagione (Mixed Greens) \$74.95

Mesclun Field Greens (organically grown and picked when they are the most tender) tossed with a house blended Balsamic Vinaigrette. Topped with Blue Cheese Crumbles & candied Pecans accompanied with Ripe Farm Fresh Tomatoes.

Insalata Alla Caprese \$74.95

Farm fresh Tomatoes, Fresh Mozzarella tossed with Basil and Olive Oil Vinaigrette.

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Filomena's Famous Pasta's

Agnolotti Carbonara \$189.95
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.

Tortelloni Di Michele \$199.95
Brisket of Beef braised slowly for many hours with Wine and Vegetables in an overstuffed Pinched Ravioli Purse with a light Cremini Mushroom Sauce with Pine Nuts, Sage, Brown Butter, Veal Stock and a touch of Cream.

Gnocchi Della Mamma \$189.95
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.

Rigatoni Cardinale \$399.95
Lobster Meat in our exclusive Creamy Cardinale Lobster Sauce over Rigatoni Pasta ~ Magnificent, and ours Exclusively Since 1983!

Misto Di Mare \$299.95
A Lavish Presentation ~ Fresh Shrimp, Scallops, small sweet Clams, Cultivated Mussels and tender Calamari sautéed with Shallots and White Wine in a Tomato Sunday Sauce over Rigatoni Pasta.

Lasagna Alla Bolognese \$239.95
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 meat laden Bolognese Sauce that it can hardly stand up! Served with Sunday and Cream Sauce.

Eggplant Lasagna \$199.95
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 Sauce, then oven baked. It is one of Southern Italy's oldest favorites.

Filomena Alla Matrimonia \$199.95
The "Marriage" of two of our most asked for favorites—Chef made Meat Balls alongside Pasta Mamma's Cheese Ravioli. A Classic of the Italian Countryside. Served with our slow simmered Rich Sunday Sauce.

Shrimp Cannelloni \$239.95
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.

Rigatoni Con Salsicce \$189.95
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 \$189.95
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.

Broccoli Con Gnocchi \$189.95
Florets 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 browned lightly in Garlic oil with a touch of Butter. Delicious way to eat your Broccoli!

Ravioli Di Chiacchieri \$299.95
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.



FILOMENA CATERING MENU

Served in Half Size (12" x 10") Catering Pans for up to 10 people

All Entrees Served with 1/2 Pan Penne Marinara and 1/2 Pan Steamed Broccoli

Entrees

Chicken Parmigiana \$229.95
Tender Bell & Evans Whole Breast of Chicken breaded and baked with Sunday Sauce & Mozzarella Cheese.

Chicken Saltimbocca \$249.95
Scallopini of tender Veal with Prosciutto, Sage and Burrata Cheese in a rich White Wine Sauce.



Chicken Marsala \$229.95
Scallopini 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 Burrata Cheese.

Veal Marsala \$239.95
Authentic Old World Recipe achieved by using a glorious Marsala Wine produced in Sicily since 1832 by the same Sicilian family. Scallopini 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 Burrata Cheese.

Tilapia with Lemons & Capers \$149.95
Pan seared Tilapia Filets in a Lemon Capers Butter Sauce.

Atlantic Salmon \$199.95
Pan seared Wild Salmon topped with sauteed Cherry Tomatoes and a Saffron White Wine Cream Sauce.

Sides

Served in Half Size (12" x 10") Catering Pans for up to 10 people

Meatballs \$144.95
Old Family Recipe Meatballs (*20 Nonna Sized*) homemade 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 the Sunday Sauce.

Sausage & Peppers \$144.95
Delicious Sweet Italian Pork Sausage (*20 Nonna Sized*) homemade 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!

Mashed Potatoes \$54.95
Parmigiana mashed Potatoes.

Broccoli \$54.95
Italian Broccoli sautéed with Garlic and Oil.

Asparagus (market)
Asparagus sautéed with Garlic and Oil.

Bell & Evans Chicken Breast \$79.95
Bell & Evans Chicken breast grilled.

Roasted Vegetables \$94.95
Slow Roasted Yellow & Red Peppers, Eggplant, Yellow Squash, Zucchini, Onions and fresh Herbs.

Penne with Marinara Sauce \$69.95
Half Pan Penne pasta with Filomena Marinara Sauce.

Fettuccine with Cream Sauce \$69.95
Half Pan fettuccine pasta with Filomena Cream Sauce.



FILOMENA'S SWEET DREAMS BAKERY



10" Cookies & Cream Mousse \$69.00
Our thick and creamy White Chocolate Mousse blended with almost TWO 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.



10" Turtle Cheesecake \$69.00
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.



10" Hazelnut Daquoise \$69.00
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.



10" Chocolate Truffle \$69.00
A chocoholic's dream! Rich and moist chocolate cake between layers of the richest of chocolates—ganache. Finished with more chocolate ganache over the top and sides. Got milk?



10" Triple Chocolate Mousse \$69.00
Can't decide? Three luxurious layers of solid mousse milk chocolate, white chocolate and mocha mousse (with no cake in between!) atop a fudgy base of flourless chocolate cake and piled with chocolate shavings.



Tiramisu \$79.00
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)



Tres Leches \$79.00
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!



10" Macadamia Nut White Chocolate Mousse \$69.00
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.



10" Strawberry Cheesecake \$69.00
Everyone has their favorite Cheesecake and this is certainly ours. Super rich creamy texture and taste, right down to graham cracker crust! This wonderful cheesecake is topped with fresh Strawberries and Strawberry Glaze.



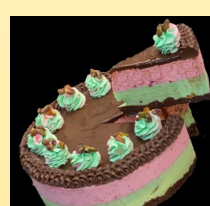
10" Raspberry-Blueberry Tart \$69.00
Perfect for Raspberry and Blueberry lovers! Our buttery cookie Crust filled with a creamy vanilla custard and loaded with fresh raspberries and blueberries on top.



10" Dark Chocolate Mousse \$69.00
A little like soft chocolate ice cream! Fudgy chocolate flourless cake underneath a thick and creamy dark chocolate mousse. Topped with Chocolate.



10" Mixed Fruit Cheesecake \$69.00
There are Cheesecakes, and then, THERE ARE CHEESECAKES! We baked and tasted almost 30 recipe attempts before we were rewarded with this masterpiece.



10" Strawberry Pistachio Mousse Cake \$69.00
A thick layer of creamy pink farm fresh strawberry mousse loaded fresh strawberries sits atop an equally thick layer of green pistachio mousse rich with whole fresh pistachio nuts throughout. Base is layer of fudgy moist flourless chocolate cake and topped with chocolate ganache.



10" Pumpkin Cheesecake \$69.00
Filomena traditional Fall/Winter favorite! Our succulent creamy cheesecake with the classic flavors of pumpkin pie with pure pumpkin puree and spices.

FILOMENA'S SWEET DREAMS BAKERY

8" Cakes Frozen (Serves 5-8)



8" Cookies & Cream Mousse \$54.00

Our thick and creamy White Chocolate Mousse blended with almost TWO 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.



8" Macadamia Nut White Chocolate Mousse \$54.00

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.



8" Turtle Cheesecake \$54.00

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.



8" Strawberry Pistachio Mousse Cake \$54.00

A thick layer of creamy pink farm fresh strawberry mousse loaded fresh strawberries sits atop an equally thick layer of green pistachio mousse rich with whole fresh pistachio nuts throughout. Base is layer of fudgy moist flourless chocolate cake and topped with chocolate ganache.



8" Pumpkin Cheesecake \$54.00

(Seasonal) Filomena traditional Fall/Winter favorite! Our succulent creamy cheesecake with the classic flavors of pumpkin pie with pure pumpkin puree and spices. A sure holiday favorite.



8" Triple Chocolate Mousse \$54.00

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 cake and piled high with chocolate shavings.



8" Filomena Plain/Strawberry Glaze Cheesecake \$54.00

There are Cheesecakes and then, THERE ARE CHEESECAKES! We baked and tasted almost 30 recipe attempts before we were rewarded with this masterpiece. Shipped cheesecake comes with a strawberry glaze & instructions should you choose to add the topping or just leave it plain.



8" Tiramisu \$54.00

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)



8" Chocolate Truffle \$54.00

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?

Any Questions?

Call Today

202-338-8806



INFORMATION

- **Ordering**—Please note we require a 48 Hour notice for event orders. Should you need faster availability please call us 202-338-8806 and our Catering Team (202-338-8806) will do their best to accommodate if possible.
- **Order Cancellations**—We ask that any cancellation for an event be made at least 24 hours prior to your event.
- **Payment**—Full payment is due at least 24 hours prior to your event. We use a fast easy online link via email.
- **Order Changes**—We ask that any menu changes to your order be made at least 24 hours prior to your event.
- **Delivery**—Delivery is available locally for a charge of \$50 in surrounding area. Beyond this surrounding area is a charge of \$100. Call Catering Team (202-338-8806) to get quote or answer any questions. Pickup is also available.
- **Delivery Schedule**—We try to keep a 30 minute delivery window before your event so food arrives in time.
- **Food Preparation**—Our kitchen usually begins preparation 20-30 minutes prior to pickup time by customer or delivery driver.
- **Filomena Bakery Cakes**—Please note our 8” cakes are frozen when picked up or delivered and our 10” cakes are ready to eat, not frozen.
- **Special Orders/Requests**—Our Catering Team will do its best to accommodate special request such as Vegan, Gluten Free, Vegetarian selections, etc. Just call a Catering Team member (202-338-8806)
- **Utensils/Supplies**—Our Catering Team can provide you with any necessary items like serving utensils, chafing dishes, fuel cells, plates, napkins etc. These items are not included in catering orders and available at an additional charge.

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