

## **EARLY BIRD 3 Course Dinner Group Preset Menu—\$40.95**

**Note: Must Reserve on or before 5:30pm and return tables by 7:00pm\***

**Price Includes Soft Drinks, Iced Tea, Coffee, Hot Tea, Tax & Gratuity**

**(\*if party goes beyond 7pm then additional charges may apply)**

### ***Appetizers***

#### **FUNGHI ALLA FIORENTINA**

**White Mushroom Caps** stuffed with a mix of sautéed **Spinach** and **Italian Cheeses**. Served with our popular **Bernini Sauce**.

#### **MOZZARELLA IN CARROZZA**

Creamy **Mozzarella Cheese** breaded and lightly fried. Served with **Spicy Marinara Sauce** on the side.

#### **INSALATA DI STAGIONE**

**Mesclun Field Greens** (Organically grown and picked while still tender) tossed with **Tomatoes**, **Bleu Cheese Crumbles** & **Toasted Pecans**. Dressed with a **Balsamic Vinaigrette**.

#### **ARANCINI**

**Rice Balls**— **Italian Arborio Rice** rolled and stuffed with **Mozzarella** and **Bolognese Meat**, dusted with **Bread Crumbs** and quick fried. Served with **Tomato Sauce**.

#### **POLPETTI CLASSICO**

Our fresh daily made **Black Angus Family Recipe Meatballs** served with their own **Tomato Sauce**, atop **Country Polenta**, finished with shaved **Parmesan Cheese**.

#### **SANDI RAVIOLI**

**Cheese Ravioli**, made by our **Pasta Mamma's**, oven baked and drizzled with **Bread Crumbs**. Served with **Tomato Sauce**.

### ***Entrees***

#### **MANICOTTI QUATTRO FORMAGGI**

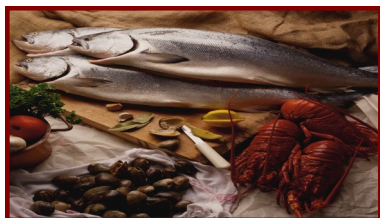
Always a favorite— **Tubular House Made Pasta** stuffed with a creamy blend of **Four Cheeses**, **Ricotta**, **Mozzarella**, **Parmigiana** and **Provolone Cheeses**. Baked in our classic "**Vine Ripened**" **Tomato Sauce** and topped with melted **Mozzarella**.

#### **RIGATONI CON SALSICCE**

Whole Link **Italian Sausage** pieces made daily here in our kitchen with **Mushrooms**, **Onions**, **Ground Italian Sausage**, **Chianti Wine**, **Herbs** and **Vine Ripe Marinara Sauce**. Served with **Rigatoni Pasta**.

#### **POLLO ALLA PARMIGIANA**

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



## **FILOMENA CATCH OF THE DAY!**

#### **CANNELLONI FRUTTI DI MARE**

**Shrimp**, **Crabmeat**, **Scallops**, **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**.

#### **GNOCCHI DELLA MAMMA**

Once only eaten on special occasions, our **Potato-based Dumplings** are made lovingly by hand, here at **Filomena**, tossed in **authentic Bolognese Meat Sauce** of **Ground Beef**, **Veal**, **Italian Sausage**, **Chianti Wine** & our **Vine Ripe Tomato Marinara Sauce**.

#### **LASAGNA ALLA VEGETALI**

Thin sheets of **Pasta**, made by our **Pasta Mamma's**, layered with **Roasted Veggies**, **Ricotta**, **Mozzarella** & **Parmigiana Cheeses** and our popular **Creamy Vodka Tomato Sauce**.

#### **LASAGNA ALLA BOLOGNESE**

House made **Pasta Sheets** layered with **Ricotta** & **Mozzarella Cheeses** and our **authentic Bolognese Meat Sauce** of **Beef**, **Veal**, **Italian Pork Sausage** and **Chianti Wine** with **Ground Veggies**.

### ***Dessert***

**FILOMENA TIRA MI SU  
CHOCOLATE TRUFFLE CAKE**

**STRAWBERRY CHEESECAKE**