

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

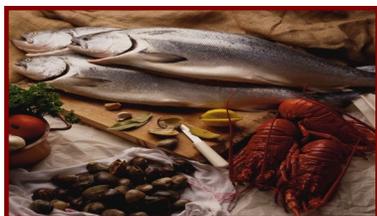
Always a favorite— **Tubular House Made Pasta** stuffed with a creamy blend of **Four Cheeses**, **Ricotta**, **Mozzarella**, **Parmigiana** and **Provolone Cheeses**. Baked in our classic "Vine Ripened" **Tomato Sauce** and topped with melted **Mozzarella**.

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