

3 Course Dinner Group Preset Menu—\$50.95

Note: Minimum 15 persons, not available Friday or Saturday

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

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.

CALAMARI FRITTI

Tender white rings of Calamari (marinated for 24 hours in milk) lightly dusted and quick fried. Served with Spicy Marinara Sauce.

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 Mamas, oven baked and drizzled with Bread Crumbs. Served with Tomato Sauce.

CALAMARI ALLA SICILY

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

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.

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.



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.

POLLO ALLA PARMIGIANA

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

PENNE CON SALSICCE

Penne Pasta tossed with roasted & ground Chef Made Italian Sweet Sausage, sautéed Mushrooms, Onions, Herbs and Chianti Wine in a Abruzzi Country Style hearty Tomato Sauce with sautéed Chef Made Link Sausage Pieces.

RAVIOLI ALLA MATRIMONIA

The "Marriage" of two of our most asked for favorites—Chef made Meat Balls alongside Pasta Mamma's Cheese Ravioli. Served with our slow simmered, Rich 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
OREO MOUSSE CAKE

STRAWBERRY CHEESECAKE
TRIPLE CHOCOLATE MOUSSE CAKE
CARAMEL CHOCOLATE CHEESECAKE

3 Course Dinner Group Preset Menu—\$60.95

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Appetizers

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.

INSALATA ALLA CESARE

Filomena's offering of The World Famous Caesar Salad Dressing with lots of freshly grated Parmesan Cheese and Hearts of Romaine Lettuce. Served with Homemade Garlic Cheese Bread.

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.

PIZZA RUSTICA

Ricotta, Mozzarella & Provolone Cheeses with Eggs, Chunks of Ham and Pepperoni. Baked in a large Pastry Crust. Then cooled and cut into large slices—just like Nonna did in her kitchen.

LA TORRE DI MELANZANE

Stacked Slices of Eggplant breaded and Pan fried when ordered. Layered with fresh Mozzarella Cheese, Tomato Sauce and Fresh Basil.

POLPETTI CLASSICO

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POLLO ALLA DOMENICA

Whole Free Range Organic Chicken Breast stuffed with Italian Cheeses, Smoked Mozzarella, Sautéed Spinach with fragrant Black Forrest Ham. Baked and served with a White Wine Shallot Cream Sauce, sautéed Mushrooms and Pine Nuts. Served with Veggies & Sweet Potato.

AGNOLOTTI ALLA PANNA

Fresh Ravioli pasta (made by our Pasta Mamas) stuffed with a blend of Italian Cheeses and sautéed Spinach and tossed in a Light Cream Sauce.

CANNELLONI FRUTTI DI MARE

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POLLO ALLA PARMIGIANA

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PENNE CON SALSICCE

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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.

LA FAMILIA

Simmered for hours with this trinity of Meat Balls, Italian Sausage and Ribs. The flavor these meats infused into this sauce made an indelible memory of taste. All three meats from the sauce are served alongside Fusilli Pasta and topped with "Sunday Dinner Sauce."

CANNELLONI DI VITELLO

Slow braised Veal Breast in White Wine and Mushrooms mixed with Ricotta and Mozzarella Cheese then rolled in Homemade Pasta Sheets, baked in an Organic Porcini Mushroom and Veal Reduction Sauce then finished with a touch of Cream and White Truffle Essence.

BISTECCA ALLA GRIGLIA

Grilled New York Strip Steak with a Rosemary and Chianti Wine, Veal Reduction Sauce. Served with Baked Ravioli and Fresh Vegetables.



**FILOMENA
CATCH OF
THE DAY!**

Dessert

ANY DESSERT FROM OUR FABULOUS FILOMENA BAKERY!