

≈ Filomena Cucina Rustica ≈

Three Course Dinner

\$20

**Per Person (plus tax & gratuity) **

Available Monday thru Friday from 4:00pm to 6:00pm
Sunday from 1:00pm to 4:00pm

First Course

(Select One)

Clams Casino – Brick oven baked clams stuffed with bacon, onions, celery, peppers, oregano & garlic

Calamari Fritti– Fried tender squid, sliced hot peppers & red onions served with marinara sauce

Torre Di Pisa – Grilled eggplant layered with fresh mozzarella, sun dried tomatoes, roasted peppers served on a bed of mixed greens

Carpaccio Di Tonno – Cracked Pepper Crusted Thinly Sliced Rare Ahi tuna Over Baby Arugula & Cucumbers in a Spicy Vinaigrette

Cozze - Mussels sautéed served in a white wine sauce or traditional marinara sauce

Bruschetta Toscana - Toasted Tuscan bread topped with fresh-diced tomatoes, fresh basil & olive oil

Second Course

(Select One)

Homemade Signature Soup

Prepared Fresh Daily

House Salad or Caesar Salad

With Filomena's Famous Homemade Dressings

Third Course

(Select One)

Broiled Stuffed Flounder – Stuffed with Jumbo Lump crab meat, served with a fresh vegetable herb risotto & a lemon white wine sauce

Penne Alla Sergio – Penne pasta tossed with chicken, sliced Italian sausage, tomatoes, sweet & hot peppers served in a marinara sauce

Salmon al Forno- Brick oven baked salmon with marinated tomatoes & mixed vegetables

Delmonico Steak- Grilled Delmonico Steak served with mashed potatoes, asparagus and Tarragon Shallot Butter

Pollo Francese - Chicken breast dipped in egg batter, served over capellini with capers, sun-dried tomato & lemon butter sauce

Tilapia in Padella- Pan seared tilapia with sautéed fresh escarole, pancetta & white cannellini beans

Ahi Tuna – Grilled or Blackened Sashimi Grade Tuna served over yellow rice pilaf, oven roasted tomatoes and green onion.

Vitello Parmigiana – Breaded veal topped with provolone cheese, marinara sauce and served with a side of pasta

Pollo Filomena – Chicken breasts sautéed with wild mushrooms, onions, hot peppers, tomatoes & olives in a tomato demi-glaze & served over Angel hair pasta

Rigatoni alla Bolognese – Sautéed fresh ground beef in a tomato gravy with sweet peas & shredded Parmigiano cheese

Filomena Wine Recommendations

\$5.00 Per Glass

Chardonnay

Merlot

White Zinfandel

Pino Noir

Cabernet Sauvignon

Pinot Grigo

We also Offer a Full list of Wine by The Bottle

Please note that no substitutions or Discounts are permitted Menu Not Available for Takeout