

# ≈ Three Course ≈

## Filomena

### Prix Fixe Dinner

# \$20

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

Available Monday

thru Thursday from 3:30pm to 6:30pm

### First Course

(Select One)

**Clams Casino** - 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

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## Second Course

(Select One)

### Homemade Signature Soup

### House Salad or Caesar Salad

With Filomena's Famous Homemade Dressings

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## Third Course

(Select One)

**Stuffed Shrimp** - Jumbo shrimp stuffed with lump crabmeat served with vegetable risotto & lemon 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 sauce with sweet peas & shredded Parmigiano cheese

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### Filomena Wine Recommendations

\$5. Per Glass

CK Mondavi Chardonnay

CK Mondavi White Zinfandel

CK Mondavi Cabernet Sauvignon

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### Signature Martini's of the Day \$6.

CK Mondavi Merlot

Delle Venezie Pinor Noir

Fabian Pinot Grigo

\*\* Please note that no substitutions are permitted, and no discounts are accepted with this menu