

Vegetarian Menu

Appetizers

Bruschetta Toscana - Toasted Tuscan Bread topped with portabella, smoked mozzarella, roasted red peppers and fresh Mozzarella, marinated tomatoes and fresh basil.—9

Torre Di Pisa - Grilled Eggplant layered with fresh mozzarella, sun dried tomatoes, roasted peppers served on bed of mixed greens.—9

Grilled Portabella - With garlicky spinach, grilled tomato, crispy eggplant with roasted red pepper sauce.—9

Buratta cheese plate - Fresh Mozzarella ball with creamy curd filling served with roasted red peppers, oven dried tomatoes, extra virgin oil and flat bread.—11

Rolatiní Di Melenzane - Eggplant rolls filled with goat cheese, ricotta cheese and sundried tomatoes served on a Pomodoro basil sauce.—10

Antipasto Rustico - Assorted Italian Cheeses, peppers, olives, grilled vegetables and tomato bruschetta.—12

Salads

Insalata Di Arugula - Baby arugula with artichoke hearts, marinated tomatoes, shaved Parmigiana and fresh herb-lemon vinaigrette.— 8

Caesar - Chopped Romaine tossed in our homemade classic dressing garnished with Foccacia croutons and shaved Parmigiana cheese.—8

Chop Salad - With chopped Romaine, olives, mushrooms, artichokes, tomatoes, grilled vegetables, Feta cheese, cucumbers in a balsamic-herb Vinaigrette.—9

Caprese - Sliced vine-ripened tomatoes, fresh Mozzarella cheese, roasted red peppers & fresh basil, drizzled with extra virgin olive oil.—9

Entrees

Risotto Primavera - Italian rice tossed with baby spinach, julienne vegetables, oven dried tomato pesto topped with marinated tomatoes.—18

Eggplant Parmigiana - Italian breaded Eggplant topped with fresh basil, Marinara, Provolone cheese served with side of pasta.—17

Grilled Vegetable Platter - with roasted potatoes, garlicky spinach, grilled fresh vegetables and drizzled with balsamic syrup.—17

Filomena Signature Gnocchi - our famous potato-ricotta gnocchi's tossed with garlic, fresh tomatoes, basil in a blush sauce.—18

Cheese Ravioli - filled with ricotta, fresh herbs, Parmesan cheese topped with marinara.—17

Lemon-Chive Fettuccine - With Wild mushrooms, asparagus tossed in a garlic-white wine sauce and topped with baby arugula, marinated tomatoes and shaved Parmigiana cheese.—17

Vegetarian Pizza - topped with Pesto, grilled vegetables, spinach, marinated tomatoes and Feta cheese.—14

Cheese Tortellini - tossed with spinach, oven dried tomatoes in a blush sauce. —18

Stuffed Peppers - With risotto, diced grilled vegetables, Mozzarella cheese, fresh herbs, spinach and Tomato sauce. —17

~ Filomena will be happy to accommodate any Vegetarian ~
request to make your meal an enjoyable and memorable one

Gluten Free Menu

Appetizers

Steamed Mussels - Steamed PEI Mussels served in a White or Red sauce.—9

Torre Di Pisa - Grilled Eggplant with fresh Mozzarella, oven dried tomatoes, roasted red peppers on a bed of mixed greens.—8

Shrimp Cocktail - Poached shrimp served with lemon and classic sauce.—10

Scallops Wrapped in Bacon - baked in our brick oven served with honey-Dijon sauce.—12

Rapini - Sautéed Broccoli rabe, white beans, roasted red peppers, garlic with either shrimp or Italian Sausage.—11

Antipasto Rustico - assorted cheeses, Italian meats, grilled and marinated vegetables.—10

Grilled Portobello - topped with spinach, grilled tomato, eggplant, smoked Mozzarella cheese and tomato sauce.—9

Zuppeta - Steamed shrimp, mussels, clams, scallops In a white wine-garlic broth.—12

Salads

Insalata Di Arugula - Baby arugula with Prosciutto ham, marinated tomatoes, fresh herb-lemon vinaigrette and shaved Parmigiana —8

Caesar - Chopped Romaine tossed in our home-made classic dressing garnished with cherry tomatoes and shaved Parmigiana cheese.—8

Caprese - Sliced vine-ripened tomatoes, fresh Mozzarella cheese, roasted red peppers & fresh basil, drizzled with extra virgin olive oil.—9

Seared Tuna - Cracked pepper crusted sliced rare Tuna with baby arugula, cucumbers, cherry tomatoes in an Asian spicy ginger vinaigrette —12

Entrées

Salmon - Baked in our Brick oven served with julienne vegetable-spinach risotto and marinated tomatoes. —22

Gluten Free Pizza - Gluten free pizza dough baked in our brick oven (choose 3 toppings).—15

Chicken Parmigiana - Grilled chicken breast topped with melted Provolone cheese, fresh basil and Marinara sauce with gluten free penne pasta.—21

Tilapia - Grilled Tilapia with braised escarole, pancetta, leeks, white cannellini beans and marinated tomatoes —22

Penne Domenica - Sauté shrimp, scallops, tomatoes, Jumbo lump crab meat, asparagus in a Marinara sauce with a touch of cream with gluten free Penne.—27

Filet Mignon - Grilled Filet Mignon with spinach, Portabella mushroom, roasted garlic mashed potatoes and natural au jus.—30

Penne Sergio - Gluten free penne pasta tossed with grilled chicken, Italian sausage, tomatoes, sweet and hot peppers in Marinara sauce.—20

Cheese Ravioli or Gnocchi - Gluten free pasta served with Marinara sauce.—18 or Bolognese—20

Delmonico Steak - Grilled 14oz Rib eye steak served with mashed potatoes, grilled asparagus and Gorgonzola-chive butter —30

Veal Sorrento - Grilled Veal medallions topped with grilled eggplant, spinach, Mozzarella cheese with wild mushrooms, tomatoes, scallions in a Marinara sauce over gluten free penne pasta.—24