

Starters

Soup of the Day	Cup \$2.5	Bowl \$4
Polenta Fries		
With a Gorgonzola Fondue		\$6
Chili Pepper & Garlic Crusted Grilled Shrimp Cocktail		
With Basil Cucumber Sauce	\$2.5 Each / Grillmans Dozen (13)	\$29
Cold Shrimp Cocktail		
With Café Cocktail Sauce	\$2.5 Each / Grillmans Dozen (13)	\$29
Filomenas Calamari		
With Hot Chopped Cherry Peppers and Garlic Butter		\$9
Add Filomenas Red Sauce		\$1
Add Medoras Hot Pepper Cream		\$1.5
Sausage and Spinach Stuffed Portabella		
Sweet Italian Sausage, Creamed Spinach and Parmesan Focaccia Crumb Stuffing		\$9
Cafe Bruschetta		
Sweet Italian Sausage, Cannellini Beans, Roasted Peppers & Goat Cheese on Grilled Italian Bread		\$8
Calabrian Chicken Quesadilla		
Grilled Chicken, Provolone, Tomatoes & Vinegar Peppers served with Corona Dipping Sauce		\$8
Filomenas Nachos Grande		
Hand Fried Yellow and Blue Corn Tortilla Chips, Layered with Cheddar Cheese, Tomato, Vinegar Peppers & Scallions served with Sour Cream & Salsa		\$9
Add Cajun Chicken or Beef		\$4
Buffalo or BBQ Chicken Fingers		
Served with Creamy Gorgonzola		\$8
Fried Four Cheese Raviolis		
Ricotta, Parmesan, Provolone & Mozzarella Stuffed Ravioli Lightly Breaded served With House Red Sauce		\$7
Baked Spinach & Artichoke Dip		
Spinach and Artichoke Baked with a Blend of Three Cheeses, served with Hand Fried Tortilla Chips		\$9

Café Salads

Field Green Salad		
Plum Tomatoes, Julienne Carrots, Focaccia Croutons with Choice of Dressing		\$5
Caesar Salad		
Focaccia Croutons & Shaved Parmesan	Small \$5.5	Large \$9
Mesclun Salad		
Caramelized Walnuts, Crumbled Gorgonzola, Fire Roasted Red Peppers & Balsamic Vinaigrette	Small \$5.5	Large \$9
Baby Spinach Salad		
Crumbled Bacon, Sliced Egg, Mushrooms, Gorgonzola & Red Onion with Honey Mustard Dressing	Small \$5.5	Large \$9
Craisin Mesclun		
Sun-dried Cranberries, Pistachios, Goat Cheese & Raspberry Vinaigrette	Small \$5.5	Large \$9
Grilled Panzanella Bread Salad		
Grilled Italian Bread, Plum Tomatoes, Cucumbers, Red Onions, Capers, White Beans, Anchovies, Basil, Garlic & Crumbled Gorgonzola dressed with Balsamic Vinaigrette	Small \$5.5	Large \$9
Filomenas Antipasto		
Hot Capicola, Genoa Salami, Prosciutto, Smoked Turkey, Provolone, Roasted Peppers, Kalamata Olives, Fresh Mozzarella & Plum Tomato Salad served over Field Greens Dressed with Balsamic Vinaigrette Served with Grilled Focaccia		\$11

Salad Additions

Grilled Chili & Garlic Crusted Shrimp or Cold Shrimp Cocktail	Each \$2.5
Espresso Rubbed Sirloin Steak*	\$6
Grilled Chicken Breast	\$4

Pan Pizzas

12" Pizza, Feeds 2

Four Cheese		
House Pizza Sauce with a Blend of Provolone, Mozzarella, Parmesan and Romano Cheeses		\$9
House		
Red Onion, Peppers, Mushrooms, Meatball, Sausage and Pepperoni		\$13
BBQ Chicken		
BBQ Sauce, Grilled Chicken, Caramelized Onion, Bacon, Gorgonzola and Cheddar		\$13
Shrimp and Pesto		
Fresh Basil Pesto Sauce, Shrimp, Sliced Tomato and Mozzarella		\$14
Filomenas Margherite		
Fresh Mozzarella, Tomato, Roasted Garlic, Basil and Olive Oil		\$9
Greek		
White Pizza with Olive Oil, Garlic, Spinach, Feta, Mushrooms and Kalamata Olives		\$12
White Clam Casino		
Clams, Garlic, Peppers, Onions, Vinegar Peppers, Cheddar and Bacon		\$13

thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness

Pasta

Gnocchi al Pomodoro

Hand-Made Potato Gnocchi, Filomenas Red Sauce, Fresh Mozzarella & Parmegiano Reggiano

Small \$ 8 Large \$14

Gnocchi alla Gorgonzola

Hand-Made Potato Gnocchi, Baby Spinach, Button Mushrooms, Caramelized Onions & Gorgonzola

-Tossed with Garlic and Olive Oil

Small \$ 8.5 Large \$15

-Tossed with a Gorgonzola Cream

Small \$10 Large \$18

Gnocchi Bistecca alla Gorgonzola

Hand-Made Potato Gnocchi, Beef Tips, Baby Spinach, Button Mushrooms and Caramelized Onions

-Tossed with Garlic and Olive Oil

Small \$11 Large \$20

-Tossed in a Gorgonzola Cream Sauce

Small \$12.5 Large \$23

Gnocchi al Palma

Hand-Made Potato Gnocchi Sautéed with Crumbled Italian Sausage, Plum Tomatoes,

Baby Spinach & Shaved Parmesan Reggiano tossed with Garlic & Olive Oil

Small \$ 9 Large \$16

Spaghetti and Meat Balls

4th Generation Family Recipe Meatballs Simmered in Filomenas Red Sauce served over Spaghetti

Small \$ 9.5 Large \$17

Chicken Parm Stack

Traditional Breaded Chicken Cutlets layered with Red Sauce, Fresh Mozzarella & Basil

served over Spaghetti

Small \$10 Large \$18

Penne in the Pink

Grilled Chicken Breast, Red Onions, Button Mushrooms & Baby Spinach tossed with

a Tomato Cream Sauce

Small \$10.5 Large \$19

Chicken and Chokes

Grilled Chicken, Prosciutto, Plum Tomatoes & Artichokes Hearts tossed with Penne Pasta,

Garlic & Olive Oil

Small \$10 Large \$18

Smoked Mozzarella Agnolotti

Grilled Chicken Breast, Sun-dried Tomatoes, Kalamata Olives & Artichokes Hearts

tossed in a Spinach & Walnut Pesto Cream Sauce

Small \$10 Large \$19

Lobster Ravioli

Lobster Filled Raviolis Tossed with a Spinach & Plum Tomato Cream Sauce

Small \$11 Large \$20

Entrées

Served with Garlic Mashed Potatoes and Vegetable of the Day

Baked Lemon Sole

With Gremolata Crumb Crust & Topped with Basil Cucumber Sauce

\$19

Pistachio Crusted Tuna

Pan Seared and topped with a Sundried Cranberry - Wasabi Butter

\$22

Oven Roast Haddock

Braised Leeks, Oven Roasted Tomatoes and Baby Spinach

\$20

Grilled 20 oz Porterhouse

With Roasted Garlic Butter

\$22

Chicken of the Day

PTM

Roast Prime Rib of Beef Au jus* (Friday and Saturday Nights Only)

Queen Cut 15 oz.

\$17

King Cut 20 oz.

\$21

Sandwiches

Espresso Rubbed Sirloin Steak*

With Roasted Garlic Mayo, Caramelized Onions, Grilled Mushrooms & Provolone

Served on Traditional Focaccia

\$12

Grilled Chicken Caesar Wrap

Sliced Grilled Chicken Breast with Caesar Dressing, Romaine Lettuce & Croutons in a Wrap

\$ 9

Smoked Turkey

House Smoked Turkey with Roasted Garlic Paste, Creamed Spinach, Grilled Portabella

Mushroom & Smoked Provolone Cheese on Traditional Focaccia

\$ 9

Filomenas Burger*

8 oz Burger with Caramelized Onion, Portabella Mushroom, Provolone & Garlic Mayo

served with "Deep River" Sweet Maui Chips

\$ 9

Build Your Own Burger*

Grilled 8 oz Burger served with "Deep River" Sweet Maui Chips

\$ 8.5

Add Ons

Bacon, Blue Cheese, Cheddar, Provolone, Grilled Onions, Vinegar Peppers

Each \$ 1

thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness