

FILOMENA'S DINNER MENU

SERVED DAILY FROM 5PM

SOUPS

Creamy New England Clam Chowder
or **Soup of the Day**
Cup 3.50
Bowl 4.75

Baked French Onion Soup
with Melted Swiss and Crouton
Crock 4.75

STARTERS

Filomena's Style Antipasto for Two 12.00
For Four 20.00
Sopressata, Sharp Cheddar, Olives and Peppers

Colossal Shrimp Cocktail 3.25 ea
Served Chilled with Spicy Cocktail Sauce
or Cajun Grilled with a Chipotle Dipping Sauce

Jumbo Lump Maryland Crab Cake 9.00
Made with Maryland Lump Crab Meat,
Red Bell Pepper, Onions and Italian Bread
Crumbs, Pan Seared and served over a
Lobster and Tomato Cream Sauce

Stuffed Portobello 6.75
Juicy Portobello Cap Stuffed with Seasonal
Vegetables and Finished with Cheddar and
Parmigiano Reggiano served over Roasted Marinara

Buscetto's Bruschetta 6.75
Italian Crostini topped with Plum Tomato,
Fresh Mozzarella and Parmigiano Reggiano
Cheeses, Fresh Basil, Olive Oil and Garlic

Polenta Fries 6.00
Creamy Polenta, Deep Fried and served
with a Gorgonzola Fondue

Rhode Island Style Calamari 9.00
Tubes and Tentacles Marinated with
Cherry Peppers, Lemon, Olive Oil and
Fresh Herbs Deep Fried and Sautéed
with Garlic Butter served with Roasted
Marinara on the Side
Add Medoro's Hot Pepper Cream 1.00

GRILLED FLAT BREADS

Prosciutto and Goat Cheese 7.00
Topped with Prosciutto, Goat Cheese and
Sweet Garlic Jam. Finished with Balsamic
Glazed Greens

Tomato and Basil 7.00
Topped with Plum Tomato, Marinated Mozzarella
and Basil Pesto. Finished with Balsamic
Glazed Greens

SALADS

House Mixed Greens Salad 5.00
A Blend of Baby Greens with Tomatoes,
Julienne Carrots and House Made Croutons
With Choice of Dressing

Caesar Salad 8.00
Crispy Hearts of Romaine, House Croutons,
Creamy Caesar Dressing and Parmigiano
Reggiano Cheese.

Mesclun Salad 8.00
Mesclun Greens with Caramelized Walnuts,
Crumbled Gorgonzola and Roasted Red Peppers
Dressed with Balsamic Vinaigrette

Craisin Mesclun 8.00
Mesclun Greens topped with Sun-dried
Cranberries, Pistachios and Goat Cheese,
Dressed with a Light Raspberry Vinaigrette

Pear and Spinach Salad 9.00
Baby Spinach with Crispy Pancetta, Crumbled
Gorgonzola, Fresh Pears and Caramelized Onions
Dressed with Sweet Shallot Vinaigrette

Additions to Salads
Cajun or Grilled Chicken 4.00
Steak 5.00
Cajun or Grilled Shrimp 3.25 ea

SANDWICHES AND BURGERS

Served with Choice of Field Greens Salad
or Deep River Original Chips
Add French Fries 1.00

Filomena's Corned Beef Reuben 7.75
Corned Beef, Sauerkraut, Russian Dressing
and Swiss Cheese on Rye

Grilled Portobello Sandwich 7.00
Marinated Grilled Portobello Cap topped
with Caramelized Onion, Grilled Zucchini
and Roasted Red Peppers, Fresh Mozzarella
and Parmigiano Reggiano Cheeses on a Club
Roll Drizzled with Balsamic Vinaigrette

10oz Angus Burger 9.00
Grilled your way. Served with Lettuce,
Tomato and Red Onion
Add Cheddar, Gorgonzola, Swiss, .75 ea
Provolone, Bacon, Roasted Red Peppers,
Grilled Onion

Please notify your server of any food allergies.

FILOMENA'S DINNER MENU

SERVED DAILY FROM 5PM

ENTREES

Grilled Filet Mignon	28.50
10 oz of Choice Filet, Hand Cut and Grilled to your liking - Finished with a Rich Gorgonzola Cream Served with Chef's Potato and Vegetable of the Day	
Grilled Petit Filet Mignon	22.00
6 oz of Choice Filet, Hand Cut and Grilled to your liking - Finished with a Rich Gorgonzola Cream Served with Chef's Potato and Vegetable of the Day – for those with a smaller appetite!	
12 oz New York Strip Steak	19.75
Choice Certified Angus - Grilled and finished with a Chipotle Butter and Crispy Onions. Served with Chef's Potato and Vegetable of the Day	
Chicken Francese	17.00
Egg Battered and Pan Fried to a Delicate Golden Brown topped with a Citrus Burre Blanc Served with Chef's Potato and Vegetable of the Day	
Chicken Parmesan	15.50
Thinly Pounded Breast of Chicken, Layered with House Red Sauce, Fresh Mozzarella and Parmigiano Reggiano Cheeses. Served With Linguine	
Veal Parmesan	17.50
Tender Veal, Thinly Pounded, Layered with House Red Sauce and Fresh Mozzarella and Parmigiano Reggiano Cheeses. Served with Linguine	
Fresh Stonington Sea Scallops	19.50
Pan Seared, served over Spinach and Asparagus Risotto with Grape Tomatoes and Parmigiano Reggiano Cheese.	
Braised Salmon	21.00
Fresh Salmon Filet, Braised with Sundried Tomato, Roasted Red Peppers, Artichoke Hearts, Asparagus and Parmigiano Reggiano Cheese. Finished with a Citrus Burre Blanc and served over Risotto	

PASTAS

Mediterranean Pasta Toss	16.75
Spinach, Feta, Plum Tomatoes and Olives tossed with Grilled Chicken	
Federal Hill Lobster Ravioli	22.00
Ravioli Stuffed with Succulent Lobster Meat, Sauteed in a Pink Tomato Cream Sauce with Fresh Basil and Parmigiano Reggiano Cheese	
Gnocchi al Pomodoro	14.00
Hand-Made Potato Gnocchi, House Red Sauce, Fresh Mozzarella and Parmigiano Reggiano Cheese	
Gnocchi al Palma	15.50
Hand-Made Potato Gnocchi Sautéed with Crumbled Italian Sausage, Plum Tomatoes, Baby Spinach and Shaved Parmigiano Reggiano Cheese tossed with Garlic and Olive Oil	
Fettucine Carbonara	18.75
Tossed in a Rich Mascarpone Cream Sauce with Peas, Pancetta, Grilled Chicken Breast and Parmigiano Reggiano Cheese	
Baked Tortellini	14.00
Tri Colored Cheese Tortellini baked in a Rich Mascarpone Cream Sauce with Carrots, Peas and Parmigiano Reggiano Cheese	
Chicken and Chokes	18.00
Grilled Chicken, Prosciutto, Plum Tomatoes, Artichoke Hearts and Parmigiano Reggiano Cheese tossed with Penne Pasta in Garlic and Olive Oil	
Linguine with White Clam Sauce	14.00
Native Littlenecks Simmered in White Wine, Olive Oil, Garlic and Fresh Herbs, finished with Butter	
Penne or Linguine Aglio e Olio	9.75
with Parmigiano Reggiano Cheese	
Penne or Linguine	9.75
with House Marinara and Parmigiano Reggiano Cheese	
Additions	
Meatballs (2)	3.00
Chicken	4.00
Sausage	5.00
Shrimp	3.25 ea



Please notify your server of any food allergies.

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

Due to the nature of our Happy Hour we are not able to offer separate checks during this time

In order to provide the best customer service to our guests, we do not offer separate checks for groups of six or more during dinner hours.

For your convenience a 20% Service Charge will be added to groups of 10 or more.