

# FILOMENA'S LUNCH MENU

SERVED DAILY FROM 11:30 AM - 5:00 PM

## SOUPS

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**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

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**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

**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

**Spicy Buffalo Tenders** 8.00  
Tossed with Hot Buffalo Sauce served  
with Cool Blue Cheese Dressing on the Side

**Chicken Quesadilla** 7.50  
Stuffed with Braised Chicken, Tomatoes,  
Onions and Cheddar Cheese  
Served with Salsa and Sour Cream

**Vegetable Quesadilla** 6.50  
Stuffed with Grilled Vegetables and Cheddar  
Cheese. Served with Salsa and Sour Cream

## GRILLED FLAT BREADS

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**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

## STARTERS CON'D

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**Italian Style Nachos** 8.50  
Hand fried Tri Colored Tortilla Chips Smothered  
with Sausage and Spicy Cheese  
Served with Salsa and Sour Cream

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

## SALADS

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**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**  
Scoop of Chicken or Tuna Salad 4.00  
Cajun or Grilled Chicken 4.00  
Steak 5.00  
Cajun or Grilled Shrimp 3.25 ea

## ON THE LIGHTER SIDE

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**Soup and Half Sandwich of the Day** 8.00  
Half Sandwich of the Day Served with Cup  
of Chowder or Soup of the Day  
With Crock of French Onion Soup 8.75

**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 Cheese  
and Parmigiano Reggiano Cheese and served  
over Roasted Marinara

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Please notify your server of any food allergies.

# FILOMENA'S LUNCH MENU

SERVED DAILY FROM 11:30 AM - 5:00 PM

## SANDWICHES AND WRAPS

Served with Choice of Field Greens Salad or Deep River Original Chips Add French Fries	1.00
<b>Filomena's Corned Beef Reuben</b> Corned Beef with Sauerkraut, Russian Dressing and Swiss Cheese on Marble Rye	7.75
<b>Italian B.L.T.</b> Crisp Pancetta, Lettuce, Plum Tomato and Fresh Mozzarella finished with an Olive Spread served on Choice of Bread	6.75
<b>Filomena's Tuna Salad Wrap</b> Tuna with Mixed with Celery, Carrots and Mayonnaise, served with Plum Tomato and Baby Spinach on a Flour Wrap	7.50
<b>Crispy Chicken Caesar Wrap</b> Crisp Fried Chicken with Caesar Dressing and Romaine Lettuce in a Flour Wrap	8.00
<b>Chicken Salad Wrap</b> White Meat Chicken Breast Mixed With Crunchy Celery, Carrots, Apples and a Light Chipotle Mayonnaise Served with Lettuce in Flour Wrap	7.75
<b>Veal Parmesan Sandwich</b> Tender Veal Smothered in House Red Sauce, Provolone and Parmigiano Reggiano Cheeses served on a Club Roll	8.00
<b>Meatball or Chicken Parmesan Sandwich</b> Layered with House Red Sauce and Provolone and Parmigiano Reggiano Cheeses served on a Club Roll	7.75
<b>Philly Cheese Steak</b> With Sauteed Mushrooms, Caramelized Onions, Provolone and Mayo on a Club Roll	9.75
<b>Roma Panini</b> Fresh Mozzarella, Plum Tomatoes, Fresh Basil and Parmigiano Reggiano Cheese with Balsamic Vinaigrette on a Club Roll	6.50
<b>Grilled Portobello Sandwich</b> 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	7.00

## GRILLED BURGERS

Served with Deep River Original Chips Add French Fries	1.00
<b>10oz Angus Burger</b> Grilled your way. Served with Lettuce, Tomato and Red Onion	9.00
Add Cheddar, Gorgonzola, Swiss, Provolone, Bacon, Roasted Red Peppers, Grilled Onion	.75 ea
<b>Bruno's Westerly Italian Sausage Burger</b> Home made Sausage Patties, Grilled & served with Provolone, Peppers and Onions served on a Club Roll	8.00

## PASTAS

<b>Mediterranean Pasta Toss</b> Spinach, Feta, Plum Tomatoes and Olives tossed with Grilled Chicken	16.75
<b>Gnocchi al Pomodoro</b> Hand-Made Potato Gnocchi, House Red Sauce, Fresh Mozzarella and Parmigiano Reggiano Cheese	14.00
<b>Gnocchi al Palma</b> Hand-Made Potato Gnocchi Sautéed with Crumbled Italian Sausage, Plum Tomatoes, Baby Spinach and Shaved Parmigiano Reggiano Cheese tossed with Garlic and Olive Oil	15.50
<b>Baked Tortellini</b> Tri Colored Cheese Tortellini baked in a Rich Mascarpone Cream Sauce with Carrots, Peas and Parmigiano Reggiano Cheese.	14.00
<b>Chicken and Chokes</b> Grilled Chicken, Prosciutto, Plum Tomatoes, Artichoke Hearts and Parmigiano Reggiano Cheese tossed with Penne Pasta in Garlic and Olive Oil	18.00
<b>Penne or Linguine Aglio e Olio</b> with Parmigiano Reggiano Cheese	9.75
<b>Penne or Linguine</b> with House Marinara and Parmigiano Reggiano Cheese	9.75
Additions to above	
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.

# FILOMENA'S BEVERAGE MENU

## HOUSE WINES

	Bottle	Glass
Chardonnay, Merlot, Cabernet Sauvignon, Pinot Grigio, White Zinfandel	19	5

## WHITE WINES

	Bottle	Glass
<b>14 Hands</b> Chardonnay Fruit Forward Wash St.	26	7
<b>Columbia Crest Two Vines</b> Riesling Sweet & Crisp Wash St.	22	8
<b>Danzante</b> Pinot Grigio Crisp & Clean Italy	24	7
<b>Freixenet Cordon Negro</b> Brut Crisp & Bubbly Spain	6	split
<b>Geyser Peak</b> Sauvignon Blanc Light & Fruity Italy	24	7
<b>Kendall Jackson</b> Chardonnay Smooth & Buttery California	30	8

## RED

<b>Bear Boat Russian River</b> Pinot Noir Fruit Forward California	46	14
<b>Estancia</b> Cabernet Deep Fruit & Hearty California	36	10
<b>Faust</b> Cabernet Flavor Explosion California	70	38 (½ Btl)
<b>Gnarly Head</b> Zinfandel Dark Berry Flavors California	24	8
<b>Harlow Ridge</b> Petite Syrah Bold and Fruity California	26	7
<b>Hob Nob</b> Pinot Noir Light & Elegant France	24	7
<b>Jacobs Creek Reserve</b> Shiraz Complex Fruit Australia	29	10
<b>Red Diamond</b> Merlot Softly Spiced Fruit Flavors	24	7
<b>Root 1</b> Cabernet Sauvignon Well Balanced, Ripe Fruit Chile	26	8
<b>Terrazas</b> Malbec Spicy & Fruity Argentina	26	8
<b>Vicolo Chianti</b> Classico Bright Fruit Flavors Italy	22	6

## BEER

### DRAFT

Blue Moon White Ale	Belgium	4.50
Coors Light	CO	3.75
Harpoon IPA	MA	4.50
Long Trail	VT	4.50
Sam Adams Boston Lager	MA	4.50
Sam Adams Seasonal	MA	4.50
Stella Artois	Belgium	4.50

### IMPORTED BOTTLES

Amstel Light	Holland	4.50
Bass	England	4.50
Corona	Mexico	4.50
Corona Light	Mexico	4.50
Guinness	Ireland	4.50
Heineken	Holland	4.50

### DOMESTIC BOTTLES

Budweiser	MO	3.75
Bud Light	MO	3.75
Bud Lite (Seasonal)	MO	3.75
Bud Select	MO	3.75
Coors Light	CO	3.75
Miller Lite	MO	3.75
Michelob Ultra	MO	3.75

## SPECIALTY MARTINIS AND COCKTAILS

Espresso Martini	8.00
Mimosa with Orange Juice	6.50
Svedka Cantaloupe Martini	8.00
Svedka Mudslide Martini	8.00
Svedka Death by Chocolate Martini	8.00
Svedka Berry Martini	8.00
Svedka Apple Martini	8.00
Svedka Citron Peach Sour Martini	8.00
Svedka Cherry Coke, Diet or Regular	6.00
Svedka Bloody Mary	6.00

## NON ALCOHOLIC BEVERAGES

Beck's N/A	Germany	4.50
Panna Water		2 / 5
San Pellegrino Sparkling Water		2 / 5

### FILOMENAS HOUSE BLEND COFFEE

Regular or Decaf	1.95
Assorted Hot Teas	1.95

### FRUIT JUICE

Cranberry, OJ, Pineapple, Grapefruit	2.00
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### SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger Ale, Pink Lemonade, Unsweetened Iced Tea	1.75
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