

# Antipasti

## Appetizers

### Roasted Red Peppers .....

Sauteed in minced garlic and extra virgin olive oil.

### Baby Spinach .....

Sauteed in minced garlic and extra virgin olive oil.

### Broccoli Rabe .....

Sauteed in minced garlic and extra virgin olive oil.

### Garlic Bread.....

Fresh toasted Italian bread topped with minced garlic and seasoned herb butter.

### Bruschetta .....

Diced tomatoes, red onion, and fresh basil drizzled with extra virgin olive oil.

### Stuffed Portobello .....

Grilled and stuffed with your choice of roasted red peppers, baby spinach or broccoli rabe and topped with aged sharp provolone.

### Mussels.....

Steamed in a red marinara or white wine sauce.

### Shrimp Cocktail.....

Jumbo Shrimp served in a martini glass garnished with parsley, a slice of lemon and cocktail sauce.

### Fried Calamari .....

Tender rings of calamari served with lemon wedges and marinara sauce.

### CherryStone Steamers .....

CherryStone clams steamed in a red marinara or white lemon butter sauce.

### Homemade Soups *Ask your server for our soups of the day.*

# Ensalata

## Salads

### Caesar Salad ..... With Chicken..... With Shrimp.....

Romaine hearts, parmesan cheese and croutons tossed in Caesar dressing.

### Grilled Chicken Salad .....

Romaine hearts, marinated grilled chicken tenderloins, roasted red peppers, fresh mozzarella, tomato, cucumber, Italian olives and red onion.

### Filippo's Salad ..... With Chicken.....

Romaine hearts, grilled portobello mushroom, marinated artichoke hearts, fresh mozzarella, tomatoes, cucumbers, black olives and red onion.

### Caprese Salad .....

Seasoned ripe tomatoes slices, fresh mozzarella and fresh basil drizzled with extra virgin olive oil.

### Italian Antipasto .....

Bed of romaine, sliced prosciutto, cured sopressata, aged sharp provolone, roasted red peppers, Italian olives and red onion.

### Mixed Spring Salad.....

Sliced ripe tomato, cucumber, Italian olives and red onion on a bed of baby greens.

# Pasta

**Al Pomodoro** .....

Fresh herbs and spices added to ripe plum tomatoes, simmered to perfection and tossed with angel hair.

**Aglío é Olio** .....

Extra virgin olive oil, parsley and minced garlic with a touch of romano cheese tossed with linguini.

**Rosé Vodka Sauce** .....

Our light pink cream sauce spiked with a splash of vodka and tossed with penne.

**Marinara** .....

Fresh plum tomatoes, minced garlic and a touch of white wine simmered to perfection and tossed with angel hair.

**Al Funghi** .....

Delicate porcini mushrooms sauteed, tossed in a cream sauce and served over fettuccine.

**Bolognesa** .....

Sauteed ground beef simmered in our own tomato sauce and tossed with penne.

**Boscaiola** .....

Ham, mushrooms and peas sauteed in our rosé cream sauce and tossed with penne.

**Sorrentina** .....

Ripe tomatoes with fresh basil and white wine tossed with potato gnocchi.

**Alfredo** ..... **With Chicken**..... **With Shrimp**.....

The classic romano cheese and cream sauce tossed with fettuccine.

**Vongole**.....

Baby cherry stone clams steamed in a red marinara or a buttery wine sauce and tossed with linguini.

**Tortellini** .....

Ring noodles stuffed with meat or cheese and topped with your choice of rosé, tomato or meat sauce.

**Puttanesca** .....

Fresh tomatoes, garlic, Italian olives, capers, and a touch of anchovy tossed with penne.

## Melezani Eggplant

(Served with a side of pasta or seasoned vegetables)

**Parmigiana**.....

Layers of eggplant, tomato sauce and mozzarella seasoned and baked to perfection.

**Manicotti** .....

Sliced eggplant stuffed with ricotta then topped with mozzarella and baked.

**Florentine** .....

Layers of eggplant and fresh baby spinach topped with mozzarella and baked.

# Pollo Chicken

(Served with a side of pasta or seasoned vegetables)

## **Monique** .....

Buttery sweet sherry wine sauce with jumbo shrimp and sea scallops.

## **Tonina**.....

White wine sauce sauteed with fresh tomato and bacon then topped with mozzarella and baked.

## **Marsala**.....

Sweet marsala wine and mushroom sauce.

## **Pizzaiola** .....

Sauteed tomatoes, garlic, oregano, and parmesan topped with mozzarella and baked.

## **Sorrento** .....

White wine, eggplant and mushrooms simmered with tomato sauce, then topped with mozzarella and baked.

## **Parmigiana**.....

Tender cutlets topped with tomato sauce and mozzarella then baked to perfection.

## **Cacciatore** .....

Mushrooms and roasted red peppers simmered in tomato sauce and white wine.

## **Francesé** .....

White wine, lemon butter and garlic sauce with a touch of rosemary.

# Pesce Seafood

(Served with a side of pasta or seasoned vegetables)

## **Blue Claw Crab Cakes** .....

Two jumbo crab cakes served with a roasted red pepper remoulade.

## **Broiled Salmon**.....

A generous portion of Atlantic salmon broiled to perfection.

## **Shellfish over Linguini** .....

Jumbo shrimp, cherrystone clams, sea scallops, mussels and calamari sauteed and simmered in a red marinara or white wine sauce.

## **Shrimp Fantasia**.....

Jumbo shrimp, fresh tomatoes, zucchini in a white wine lemon butter sauce and tossed with angel hair.

## **Sea Scallop and Shrimp Scampi** .....

Jumbo shrimp and sea scallops in a garlic butter and cream sauce over fettuccine.

## **Stuffed Flounder**.....

Baby shrimp, crab meat and fresh tomato stuffed filet.

## **Mussels over Linguini**.....

Served in a red marinara or white wine sauce.

# Vitello Veal

(Served with a side of pasta or seasoned vegetables)

## Monique .....

Sweet sherry wine sauce with jumbo shrimp and sea scallops.

## Marsala.....

Sweet marsala wine and mushroom sauce.

## Sorrento .....

White wine, eggplant and mushrooms simmered with tomato sauce, then topped with mozzarella and baked.

## Parmigiana.....

Tender cutlets topped with tomato sauce and mozzarella then baked to perfection.

## Milano.....

Portobello mushrooms and sundried tomatoes sauteed in a sweet sherry wine sauce and topped with mozzarella.

## Saltimbocca.....

Mushrooms and prosciutto in a white wine sauce topped with mozzarella.

# Carne Meat

(Served with a side of pasta or seasoned vegetables)

## Filet Pizzaiolla .....

Tender filet grilled and served over stewed tomatoes in a white wine garlic sauce.

## New York Strip.....

Seasoned, cooked to your desire and topped with a demi glaze.

## Filet Mignon .....

Succulent filet cooked to your preference and topped with a demi glaze

# Beverages

## Coffee Regular or Decaf.....

## Hot Tea Regular or Decaf.....

## Hot Chocolate .....

## Milk..... Chocolate Milk.....

## Soda .....

## Fresh Brewed Ice Tea Unsweetened .....

## Cappuccino .....

## Espresso Regular or Decaf .....

An 18% gratuity will be added to all parties of 8 or more.

All prices subject to change without notice.