

FILIPPO'S

— -- SMALL PLATES -- —

Burrata – Di Stefano burrata, heirloom tomatoes, basil, balsamic reduction, olive oil, Aleppo chile, Himalayan salt, ciabatta toast \$11

- Add roasted beets \$2.5

Gambas – Mexican style prawns, guajillo chile, pimentón, white wine, garlic, lemon, cilantro and aioli \$15

Asparagus – Grilled with garlic and lemon, Aleppo chile, aioli, Himalayan salt \$8.5

Shishito Peppers – Shishito Peppers pan fried in olive oil and finished with Maldon sea salt and lemon \$7

Sailor's Mussels – Mussels steamed in white wine, garlic, shallots, scallions, marash chile, lemon, finished with garlic aioli and parsley, ciabatta toast \$14

Oven Roasted Meatballs – Hand formed from Angus beef, pork, simmered in marinara sauce, finished with Grana Padano, ciabatta toast. \$13

Bruschetta – tomatoes, basil, garlic, olive oil, Himalayan salt, ciabatta toast \$6

— -- SOUP AND SALAD -- —

Soup of the Day – Seasonal and house made, ciabatta toast

- cup \$5 bowl \$7.5

Garden Lettuces – Organic lettuce, shaved carrots, radish, shallot vinaigrette \$9.5

Spinach – Crispy pancetta, caramelized onions, sliced apple, shaved grana padano, pine nuts, shallot vinaigrette. Half \$9 Full \$13

Caesar – Organic romaine, garlic croutons, parmigiano-reggiano, house made dressing

- Half \$7 Full \$10.5 Add grilled chicken \$4

Roasted Beet – Organic lettuces, shaved fennel, grana padano, pine nuts, shallot vinaigrette Half \$9 Full \$13

— -- PASTA -- —

Gemelli – A Filippo's Classic: grilled Mary's organic chicken breast, roasted mushrooms, roasted garlic, thyme, cream, grana padano \$17

Salmon Fettucine – sun-dried tomatoes, spring peas, lemon, dill, cream. \$19

Penne – Roasted Italian sausage, spinach, roasted mushrooms, marinara sauce, Grana Padano \$17

Gnocchi – Potato dumplings with bolognese, marinara or creamy mushroom sauce, grana padano \$16 full

Lasagna – fresh egg pasta, eggplant, zucchini, spinach, ricotta, mozzarella, roasted garlic, Parmigiano-Reggiano, marinara or bolognese sauce. \$19

substitute gluten free pasta – \$2.00

Seafood Linguine – mussels, shrimp, clams, white wine, garlic, marinara, breadcrumbs, parsley \$19

Spaghetti – \$16

- Choice of house made meatballs with marinara or slow cooked bolognese sauce, Grana Padano

Special Ravioli – Ask your server

Vegetable Linguine – Asparagus, french green beans, roasted mushrooms, caramelized onions, lemon, cream, garlic breadcrumbs, Grana Padano \$16

Pappardelle – Flat iron steak, roasted mushrooms, roasted red peppers, burgundy cream sauce, Grana Padano \$22

— -- ENTRÉES -- —

Salmon Nicoise – Grilled salmon, garden lettuces, french green beans, Marble potatoes, olives, hard cooked egg, dijon vinaigrette \$18

New York Steak – Grass-fed, grilled to order, salsa verde, roasted marble potatoes, broccolini \$26

- medium rare and beyond only

Parmigiana – Breaded Mary's organic chicken breast, mozzarella, spaghetti marinara, broccolini \$21

Fisherman's Stew – Mussels, shrimp, salmon, seasonal fish, aioli, garlic breadcrumbs, ciabatta toast \$24

Piccata – Mary's Organic chicken breast, or salmon fillet, lemon caper sauce, sautéed french green beans, linguine with butter and herbs \$20

Menu modifications are subject to an additional charge. Please alert your server of any food allergies. Add organic chicken to any dish \$4, add salmon \$6 Semifreddis ciabatta and olive oil dip \$2.00 charge. 18% Gratuity added to parties of 6 or more. Max. 2 credit cards per table.