

FILIPPO'S LUNCH

— -- SMALL PLATES -- —

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

Asparagus – Grilled with garlic and lemon, Aleppo chile, aioli, Himalayan salt \$8.50

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

Oven Roasted Meatballs – Hand formed from Angus beef, pork, simmered in marinara sauce, finished with Grana Padano, ciabatta toast \$10

Sailor's Mussels – Mussels steamed in white wine, garlic, shallots, scallions, Marash chile, lemon, finished with garlic aioli and parsley, ciabatta toast \$12

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

— -- SOUP AND SALADS -- —

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

- cup \$5 bowl \$7.50

Garden Lettuces – Organic lettuce, shaved carrots, radish, shallot vinaigrette \$9.50

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

Salmon Nicoise – Grilled salmon, garden lettuces, french green beans, Marble potatoes, olives, hard cooked egg, dijon vinaigrette \$15

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

- Half \$7 Full \$10.50 Add grilled chicken \$4

Lunch Combo – A cup of homemade soup with either a half caesar or garden lettuce salad \$11

Spinach – Caramelized onions, crispy pancetta, sliced apple, shaved grana padano, pinenuts Half \$9 Full \$13

ALL PANINIS AND PASTAS COME WITH A CUP OF SOUP OR CHOICE OF CAESAR OR GARDEN LETTUCE SALAD. \$13

— -- PANINIS -- —

Chicken – Grilled chicken breast, sun-dried tomatoes, fontina, basil pesto, pickled red onions.

Meatball Sandwich (not pressed) – Hand formed meatballs, marinara sauce, basil, mozzarella, parmigiano-reggiano

Panini Special – Seasonal and changes monthly

Caprese – Sliced Kumato tomatoes, fresh mozzarella, pickled red onions, pesto

Italian Sausage – marinara, roasted mushrooms, spinach, mozzarella, parmigiano -reggiano

— -- PASTA -- —

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

Special Ravioli – Ask your server

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

Seafood Linguine – mussels, shrimp, clams, white wine, garlic, marinara, breadcrumbs, parsley \$20

Spaghetti – \$16

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

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

Menu modifications are subject to an additional charge. Please alert your server of any food allergies. 18% Gratuity added to parties of 6 or more. Max. 2 credit cards per table.