

# Filippo's

## Antipasti

	HALF	FULL
<b>Pesto Caprese</b> tomatoes, basil, fresh mozzarella, olives, and red wine vinaigrette	6.25	9.00
<b>Bruschetta</b> grilled ciabatta, tomatoes, basil, and garlic. with goat cheese add 1.50	4.00	5.25
<b>Steamed Mussels</b> with garlic, fresh herbs, white wine, and grilled ciabatta toast	8.00	11.00
<b>Scampi</b> shrimp, lemon, garlic, light butter, white wine, tomatoes, and grilled ciabatta toast	7.50	10.50
<b>Spinaci</b> sautéed spinach, garlic, raisin, and pine nuts		5.00
<b>Calamari</b> grilled calamari with olive tapenade on grilled herb bread		6.50
<b>Ravioli di Zucca</b> butternut squash ravioli, sage, and brown butter	6.50	11.00
<b>Polenta y Verdura</b> crispy polenta with sautéed mushrooms, tomatoes and crumpled goat cheese		6.00
<b>Antipasti Platter</b> a combination of our favorite appetizers: Pesto Caprese (3), half order Bruschetta & Calamari		12.00

## Zuppa e Insalata

	HALF	FULL
<b>Soup of the Day</b>	cup 3.00	4.50
<b>Caesar Salad</b> crispy romaine, garlic croutons, and imported parmesan with grilled chicken add 2.00	5.00	8.00
<b>Mixed Greens</b> organic mixed greens, gorgonzola, carrots, and balsamic vinaigrette	4.50	7.00
<b>Chopped Romaine Salad</b> chicken, pancetta (Italian bacon), crispy romaine, tomatoes and gorgonzola vinaigrette		10.50
<b>Warm Seafood Salad</b> organic mixed greens, salmon, prawns, calamari, mussels, potatoes and Dijon vinaigrette		11.00
<b>Beet Salad</b> organic mixed greens, roasted beets, goat cheese, pine nuts, and red wine vinaigrette	6.00	10.00
<b>Spinach Salad</b> baby spinach, pancetta (Italian bacon), caramelized onions, toasted pine nuts, goat cheese and balsamic vinaigrette	6.00	10.00
<b>Grilled Salmon Salad</b> over watercress, mixed greens, green beans, cherry tomatoes, red potatoes and Dijon vinaigrette		10.50

## Entrees

<b>Cioppino</b> mussels, shrimp, calamari, crab, orza pasta, and grilled ciabatta toast		15.75
<b>Salmone Grigliato</b> grilled salmon with lemon caper salsa, spinach, and orzo pomodoro		15.75
<b>Marsala</b> sautéed chicken breast, mushrooms, zucchini, and marsala wine sauce over grilled polenta		14.50
<b>Parmigiana</b> breast of chicken, mozzarella, with spaghetti marinara, and sautéed vegetables		14.50
<b>Bistecca</b> grilled New York strip steak, parmesan crusted polenta and seasonal vegetables		17.00
<b>Piccata</b> sautéed chicken breast with a lemon caper sauce, spinach, and gnocchi in a pesto cream		15.00

## Pasta

<b>ADD TO ANY DISH:</b> Chicken 2.00, Shrimp or Salmon 3.00			<b>FULL</b>	<b>FOR TWO</b>
<b>Capellini al Pomodoro</b> fresh roma tomatoes, sweet basil, garlic, garlic croutons, and extra virgin olive oil			10.00	14.75
<b>Gemelli al Pollo</b> grilled chicken, mushrooms, roasted garlic, and creamy parmesan thyme sauce			11.00	16.00
<b>Fettucine al Salmone</b> fresh spinach pasta, salmon, sun-dried tomatoes, Sweet peas and lemon dill cream sauce			13.50	18.50
<b>Capellini Vernazza</b> shrimp, asparagus, fresh tomatoes, mushrooms, basil, and spicy garlic wine sauce			12.50	18.00
<b>Penne e Salsiccia</b> roasted Italian sausage, baby spinach, and marinara sauce			11.50	16.50
<b>Fettuccine e Gamberi</b> fresh spinach pasta, shrimp, roma tomatoes, asparagus and tomato cream sauce			13.50	18.50
<b>Capellini Pesto e Pollo</b> grilled chicken, roasted red bell peppers, toasted pine nuts, and pesto sauce			11.00	16.00
<b>Gemelli Venezia</b> chicken, mushroom, tomatoes, spinach, and garlic wine sauce			11.00	16.00
<b>Penne alla Puttanesca</b> kalamata olives, garlic, anchovy, capers, and spicy tomato sauce			10.50	15.50
<b>Spaghetti ai Frutti di Mare</b> mussels, salmon, shrimp, calamari, tomatoes with marinara <u>or</u> garlic wine sauce			13.50	18.00
<b>Gemelli con Carciofo</b> artichokes, mushrooms, cherry tomatoes, and pesto cream sauce			11.00	16.00
<b>Penne Pancetta</b> pancetta, asparagus, pine nuts, in a light spicy garlic wine sauce			11.50	16.50
<b>Spaghetti &amp; Meatballs</b> our old-fashioned house made classic with Meyer Ranch beef			11.00	16.50
<b>Penne con Gorgonzola</b> roma tomatoes, spinach and gorgonzola cream sauce			10.75	15.75
<b>Spaghetti alla Bolognese</b> Housemade savory marinara meat sauce			11.00	15.600
<b>Fettuccini Alfredo</b> fresh spinach pasta, mushroom, sweet peas, and creamy alfredo sauce			11.00	16.00
Substitute Rice Gnocchi	1.50			

## Specialita

	<b>FULL</b>	<b>FOR TWO</b>
<b>Gnocchi</b> potato dumplings with choice of creamy pesto, Bolognese <u>or</u> gorgonzola sauce	11.00	16.00
<b>Ravioli di Spinaci</b> spinach and ricotta ravioli, toasted pine nuts, with marinara sauce <u>or</u> alfredo sauce	10.50	15.50
<b>Lasagna di Melanzanne</b> layers of pasta, eggplant, ricotta, mozzarella, and fontina, with marinara <u>or</u> bolognese meat sauce	12.00	
<b>Risotto</b> Italian Arborio rice with chicken, sundried tomatoes and asparagus	11.50	
<b>Grilled Polenta</b> with choice of mushroom sauce, gorgonzola or bolognese meat sauce	10.00	