

# ALL YOU CAN EAT

## Italian Buffet - **\$19.95**

## Sunday Brunch - **\$21.95**

Italian Buffet Available **ONLY** Friday & Saturday 11:30am - 3:00pm

Sunday Brunch Available **ONLY** Sunday 11:30am - 3:00pm

**PRICE INCLUDES SOFT DRINKS, COFFEE, TEA, TAX & GRATUITY!**

- ♦ **SALADS** - Hearty Salads made with Meats, Pastas, Veggies, Cheese and more. Our Salad Bar features Fresh Greens, toppings as well as Filomena's house made Dressings.
- ♦ **SOUP** - Homemade Soup of the Day.
- ♦ **BREADS** - Our own Italian Breads, baked fresh on premises throughout the day.
- ♦ **PIZZA** - Oven-Baked Thick Crust Pizza with fresh assorted Toppings.
- ♦ **PASTA** - Homemade Pastas with Chicken, Meat, Seafood or Vegetables all with a variety of our homemade Sauces.
- ♦ **MEAT/FISH** - Ever changing variety of Beef, Pork, Chicken & Seafood; Entrees-roasted, grilled or sautéed—Served with luscious sauces or gravies.
- ♦ **SIDES** - Vegetables, Potatoes or Rice
- ♦ **DESSERT** - Save room for the Dessert Bar! Make your own Dessert: A variety of cakes (chocolate, coconut, etc.) Fresh Fruits, Homemade Bread Pudding, Rice pudding, Whipped Topping etc.
- ♦
- ♦ **SUNDAY BRUNCH INCLUDES:** All above and Pasta Station, Eggs, Bacon, Sausage, French Toast, Danish, Muffins, Cakes, Puddings and Croissants.

### ***3 Course Lunch Group Preset Menu—\$21.95***

*Price Includes Soft Drinks, Iced Tea, Coffee, Hot Tea, Tax & Gratuity*

#### ***Appetizers***

##### **FUNGHI ALLA FIORENTINA**

**White Mushroom Caps** stuffed with a mix of sautéed **Spinach** and **Italian Cheeses**.  
Served with our popular **Bernini Sauce**.

##### **MOZZARELLA IN CARROZZA**

Creamy **Mozzarella Cheese** breaded and lightly fried. Served with **Spicy Marinara Sauce** on the side.

##### **INSALATA DI STAGIONE**

**Mesclun Field Greens** (Organically grown and picked while still tender) tossed with **Tomatoes**, **Bleu Cheese Crumbles & Toasted Pecans**. Dressed with a **Balsamic Vinaigrette**.

##### **SANDI RAVIOLI**

**Cheese Ravioli**, made by our Pasta Mamma, oven baked and drizzled with **Bread Crumbs**.  
Served with **Tomato Sauce**.

#### ***Entrees***

##### **MANICOTTI QUATTRO FORMAGGI**

Always a favorite—Tubular House Made Pasta stuffed with a creamy blend of Four Cheeses, **Ricotta**, **Mozzarella**, **Parmigiana** and **Provolone Cheeses**. Baked in our classic "Vine Ripened" **Tomato Sauce** and topped with melted **Mozzarella**.

##### **RIGATONI CON SALSICCE**

Whole Link **Italian Sausage** pieces made daily here in our kitchen with **Mushrooms**, **Onions**, **Ground Italian Sausage**, **Chianti Wine**, **Herbs** and **Vine Ripe Marinara Sauce**. Served with **Rigatoni Pasta**.

##### **GNOCCHI DELLA MAMMA**

Once only eaten on special occasions, our **Potato-based Dumplings** are made lovingly by hand, here at Filomena, tossed in **authentic Bolognese Meat Sauce** of **Ground Beef**, **Veal**, **Italian Sausage**, **Chianti Wine** & our **Vine Ripe Tomato Marinara Sauce**.

##### **LASAGNA ALLA BOLOGNESE**

House made Pasta Sheets layered with **Ricotta & Mozzarella Cheeses** and our authentic **Bolognese Meat Sauce** of **Beef**, **Veal**, **Italian Pork Sausage** and **Chianti Wine** with **Ground Veggies**.

##### **LASAGNA ALLA VEGETALI**

Thin sheets of **Pasta**, made by our Pasta Mamma's, layered with **Roasted Veggies**, **Ricotta**, **Mozzarella & Parmigiana Cheeses** and our popular **Creamy Vodka Tomato Sauce**.

##### **CHICKEN MARSALA**

Scaloppini of **Chicken Breast**, pan seared with a rich sauce of **Shiitake Mushrooms**, **Marsala Wine** and **Veal Reduction**. Topped with **Fresh Melted Mozzarella Cheese** and served with **Penne Pasta**.

#### ***Dessert***

##### **TIRA MISU or CHOCOLATE TRUFFLE CAKE**

## 3 Course Lunch Group Preset Menu—\$26.95

Price Includes Soft Drinks, Iced Tea, Coffee, Hot Tea, Tax & Gratuity

### Appetizers

#### FUNGHI ALLA FIORENTINA

White Mushroom Caps stuffed with a mix of sautéed Spinach and Italian Cheeses. Served with our popular Bernini Sauce.

#### MOZZARELLA IN CARROZZA

Creamy Mozzarella Cheese breaded and lightly fried. Served with Spicy Marinara Sauce on the side.

#### INSALATA DI STAGIONE

Mesclun Field Greens (Organically grown and picked while still tender) tossed with Tomatoes, Bleu Cheese Crumbles & Toasted Pecans. Dressed with a Balsamic Vinaigrette.

#### ARANCINI

Rice Balls— Italian Arborio Rice rolled and stuffed with Mozzarella and Bolognese Meat, dusted with Bread Crumbs and quick fried. Served with Tomato Sauce.

#### CALAMARI FRITTI

Tender white rings of Calamari (marinated for 24 hours in milk) lightly dusted and quick fried. Served with Spicy Marinara Sauce.

#### SANDI RAVIOLI

Cheese Ravioli, made by our Pasta Mamma's, oven baked and drizzled with Bread Crumbs. Served with Tomato Sauce.

### Entrees

#### MANICOTTI QUATTRO FORMAGGI

Always a favorite— Tubular House Made Pasta stuffed with a creamy blend of Four Cheeses, Ricotta, Mozzarella, Parmigiana and Provolone Cheeses. Baked in our classic "Vine Ripened" Tomato Sauce and topped with melted Mozzarella.

#### RIGATONI CON SALSICCE

Whole Link Italian Sausage pieces made daily here in our kitchen with Mushrooms, Onions, Ground Italian Sausage, Chianti Wine, Herbs and Vine Ripe Marinara Sauce. Served with Rigatoni Pasta.

#### GNOCCHI DELLA MAMMA

Once only eaten on special occasions, our Potato-based Dumplings are made lovingly by hand, here at Filomena, tossed in authentic Bolognese Meat Sauce of Ground Beef, Veal, Italian Sausage, Chianti Wine & our Vine Ripe Tomato Marinara Sauce.



**FILOMENA  
CATCH OF  
THE DAY!**

#### CANNELLONI FRUTTI DI MARE

Shrimp, Crabmeat, Scallops, Fresh Mozzarella and Ricotta Cheeses blended and stuffed into the Pasta Mamma's rolled Black Pasta Sheets. Our original Seafood Lasagna recipe in the form of Cannelloni. Oven baked and covered with our famous Creamy Cardinale Lobster Sauce.

#### POLLO ALLA PARMIGIANA

Tender Whole Breast of Chicken breaded and baked with Tomato Sauce & Mozzarella Cheese. Served with Penne Pasta.

#### CHICKEN MARSALA

Scaloppini of Chicken Breast, pan seared with a rich sauce of Shiitake Mushrooms, Marsala Wine and Veal Reduction. Topped with Fresh Melted Mozzarella Cheese and served with Penne Pasta.

#### LASAGNA ALLA VEGETALI

Thin sheets of Pasta, made by our Pasta Mamma's, layered with Roasted Veggies, Ricotta, Mozzarella & Parmigiana Cheeses and our popular Creamy Vodka Tomato Sauce.

#### LASAGNA ALLA BOLOGNESE

House made Pasta Sheets layered with Ricotta & Mozzarella Cheeses and our authentic Bolognese Meat Sauce of Beef, Veal, Italian Pork Sausage and Chianti Wine with Ground Veggies.

### Dessert

**FILOMENA TIRA MI SU**

**CHOCOLATE TRUFFLE CAKE**

**STRAWBERRY CHEESECAKE**