ANTIPASTI

**CALAMARI ALLA SICILY**
Tender rings of Calamari sautéed with Garlic, White Wine, Capers, Black Olives & Sunday Sauce with Garlic Toast. $16.50

**BURATTA DI MOZZARELLA ALLA CAPRESE**
Burrata Cheese Made Daily In Our Own Kitchen—A ball of Italian Fresh Mozzarella with a soft center of Stracciatella and Mascarpone Cheese—served with sliced Fresh Tomatoes, fresh Basil Leaves, Extra Virgin Olive Oil and Balsamic. $18.50

**POLPETTE CLASSICO**
Old Family Recipe Meatballs made in our kitchen daily with a rich blend of Black Angus beef and Hanger Steak ground fresh daily with our Special Blend of Seasonings. Browned and finished in the Sunday Sauce they are served in with shaved Parmigiana. $14.50

**MOZZARELLA IN CARROZZA**
Creamy Mozzarella Cheese breaded and lightly fried, drizzled with a Creamy Cheese Sauce and served with Spicy Sunday Sauce. $12.50

**SANDI RAVIOLI**
Cheese Ravioli, Made by our Pasta Mamas, oven baked and drizzled with Toasted Bread Crumbs. Eat them with a fork or hold them in hand. Served with Spicy Sunday Sauce. $12.50

**ANTIPASTO MISTO–For Two**
The famous and favorite Italian platter of various Italian Cold meats (such as Imported Prosciutto), assorted Cheeses, Veggies both Roasted and Marinated and our house made Cheese Stuffed Sweet Peppers. Served with Crispy Bread Sticks. for Two….Fun to Share! $27.50

BRUSCHETTA QUATTRO
An assortment of 4 Different Bruschetta—Thick slices of Italian Bread grilled and rubbed with Garlic, drizzled with Olive Oil. One of each: Tomatoes, Onion & Basil, Eggplant Caponata, Seasoned Cannellini Beans, and Mushroom Salad. $14.50

**ARANCINI**
Rice Balls—All time favorite of Little Italy’s Street Feast of San Gennaro and in scenes from “The Godfather”. Italian Arborio Rice rolled & stuffed with Mozzarella, Bolognese Meat, and tiny Peas. Dusted with Bread Crumbs & quick fried. Two Per Order, served with Spicy Sunday Sauce. $13.50

**FUNGHU DI SPINACI**
White Mushroom Caps stuffed with Spinach and Italian Cheeses. Served with our Creamy Fresh Mushroom Sauce. $12.50

**CALAMARI FRITTI**
Tender white rings of Calamari (marinated for 24 hours in milk) lightly dusted and quick fried. Served with Spicy Sunday Sauce. $17.50

**CALAMARI ALLA SICILY**
Tender rings of Calamari sautéed with Garlic, White Wine, Capers, Black Olives, and Sunday Sauce with Garlic Toast. $16.50

**INSALATA DI ARUGULA**
Passion Fruit Dressing over fresh Arugula Greens with fresh Orange pieces & Cherry Tomatoes. Topped with fresh Fennel slices and Goat Cheese. $15.50

**INSALATA DI ARUGULA**
Passion Fruit Dressing over fresh Arugula Greens with fresh Orange pieces & Cherry Tomatoes. Topped with fresh Fennel slices and Goat Cheese. $15.50

**INSALATA ALLA CAESAR**
Filomena’s Offering of the World Famous Caesar Salad with lots of fresh grated Parmigiano Cheese & Homemade Croutons. $16.50

**INSALATA DI STAGIONE**
Mesclun Field Greens (organically grown and picked when they are the most tender) tossed with Bleu Cheese Crumbles & Toasted Pecans. Dressed with a Balsamic Vinaigrette. $16.50

**Filomena’s Sunday Sauce**
Day to Day life of the early immigrating Italians was very frugal and they ate pasta several times a week with a sauce of pure fresh tomatoes. But when Sunday arrived, they considered it a day of sharing with Friends & Family and to the tomato sauce was added Meatballs, Sausage, Ribs and sometimes Braciola (the pounded steak that was stuffed, rolled and tied in a bundle then cooked in the tomato sauce) even though meat was very expensive. They called this their “Sunday Sauce”. Every day is a special day for our guests at Filomena and therefore we serve this rich and delicious “Sunday Sauce.”

**PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN DIRECTLY OR THROUGH CROSS CONTAMINATION: MILK, EGGS, WHEAT, SOYBEAN, TREE NUTS, FISH AND SHELLFISH IN ADDITION TO MEAT.**
PASTA

With Vegetables

**AGNOLOTTI ALLA PANNA**
One of our most often ordered pastas!
Fresh Ravioli pasta (made by our Pasta Mammams) stuffed with a blend of Italian Cheeses and sautéed Spinach. Tossed in a Light Cream Sauce. $32.99

**CAVATELLI AL PESTO**
Classic Green Pesto Sauce made of fresh Sweet Basil Leaves, Pine Nuts, Extra Virgin Olive Oil, Garlic, lots of fresh Grated Parmigiana Cheese, and a touch of Cream over the Pasta Mamma’s Ricotta based Cavatelli Pasta Pillows. $30.99

With Meat or Poultry

**TORTELLONI DI MICHIELE**
1st Place Winner of the People’s Choice Award at the Taste of Georgetown. Brisket of Beef Braised slowly for many hours with Wine and Vegetables in an overstuffed Pinched Ravioli Purse with a light sauce of Pine Nuts, Sage, Crimini Mushrooms, Brown Butter, Veal Stock and a touch of Cream. $32.99

**LA FAMILIA**
Sunday Sauce was passionately Italian and a time honored flavor everyone looked forward to. Simmered for hours with this trinity of Meat Balls, Italian Sausage and Ribs. The flavor these meats infused into this sauce made an indelible memory of taste. All three meats from the sauce are served alongside Fusilli Pasta and topped with “Sunday Dinner Sauce,” $32.99

**GNOCCHI DELLA MAMMA**
Germany’s Equivalent of our President, Chancellor Helmut Kohl frequently ordered our Gnocchi.
Our Pasta Mamma’s Potato based Dumplings tossed in our authentic, Old Country-Style Recipe of Bolognese Meat Sauce with Beef (ground fresh daily of Black Angus and Hanger Steak), Pork, Veal, Ground Vegetables, Chianti Wine & Tomatoes. $31.99

**RIGATONI CON SALICE**
When U2’s Bono ate this pasta dish here, he wanted seconds! Rigatoni Pasta simmered with Roasted Sweet Italian Sausage (made fresh daily by our Chef with our own Special Recipe), sautéed Mushrooms, Onions, Chianti Wine and Italian Herbs in an Abruzzi Country Style Hearty Sunday Sauce. $32.99

**RAVIOLI ALLA MATRIMONIA**

**RIGATONI CON POLLO E VODKA**
When Vodka is added and cooked with Tomato Sauce it serves to release flavors in the Tomato that are normally inaccessible and results in a very delicious sauce. This Creamy Vodka Sunday Sauce is simmered with Shiitake Mushrooms and served with Grilled Bell & Evans Chicken Breast over Rigatoni Pasta. $32.99

Filomena Celebrating 35 Years!

"Best Italian Restaurant" - AOL Digital City
"Best Pasta in Washington" - Washingtonian Magazine
"Top 1000 Italian Restaurants in America“ - Zagat
"Best Italian“ - Washington City’s Best
"People’s Choice Winner” - Taste of Georgetown

**Note:** Whole Wheat or Gluten Free Penne Pasta Available with all Sauces Except Cardinale.
With Seafood

**Oven Baked Pasta Classics**

**CANNELLONI FRUTTI di MARE**
Shrimp, 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 — ours exclusively since 1983! $36.99

**LINGUINI CARDINALE**
One of President Clinton’s favorite at Filomena! Lobster Meat in our exclusive Creamy Cardinale Lobster Sauce over Linguini Pasta — Magnificent and ours exclusively since 1983! $44.99

**FESTIVALE IN VENEZIA**
A Colossal Seafood Celebration From Venice!
Housemade Black Fettuccine in Brandy Sunday Sauce with Fresh Shrimp, Sea Scallops, Lobster Meat — $46.99

**MISTO DI MARE ALLA FILOMENA**
A Lavish Presentation — Fresh Shrimp, Large Sea Scallops, small sweet Clams (Oysters), Cultivated Mussels and tender Calamari sautéed with Shallots and White Wine in a Sunday Sauce over Linguine. — $44.99

**RAVIOLI DI CHIACCHIERI**
So Good We Put Our Family Name On It!
Unique teaming of Whole Fresh Shrimp and fresh Scallops served in the same dish alongside large Cheese filled Ravioli in our Famous Creamy Cardinale Lobster Sauce — ours exclusively. — $41.99

**LINGUINI CARDINALE**
One of President Clinton’s favorite at Filomena! Lobster Meat in our exclusive Creamy Cardinale Lobster Sauce over Linguini Pasta — Magnificent and ours exclusively since 1983! $44.99

**CANNELLONI DI VITELLO**
Slow braised Veal Breast in White Wine and Mushrooms mixed with Ricotta and Mozzarella Cheese then rolled in Homemade Pasta Sheets, baked in an Organic Porcini Mushroom and Veal Reduction Sauce then finished with a touch of Cream and White Truffle Essence. — $31.99

**RISOTTO**
Note: Whole Wheat or Gluten Free Penne Pasta Available with all Sauces Except Cardinale

**RISOTTO AGLI SCAMPI**
Italian Arborio Rice Risotto simmered slowly with Shrimp & Herbs and our exclusive and legendary Cardinale Lobster Sauce favored by President Clinton and President Reagan. — $37.99

**MANICOTTI AL QUATTRO FORMAGGI**
Harrison Ford raved about our version of this Italian Classic Tubular Pasta made by our Pasta Mamas stuffed with blended Ricotta, Parmigiana, Mozzarella and Provolone Cheeses. Topped and baked with Sunday Sauce and melted Mozzarella Cheese. — $27.99

**EGGPLANT PARMIGIANA**
There’s just something special about this dish that makes you long to eat it every so often. Eggplant slices layered with Mozzarella Cheese and our Vine Ripened Tomato Sauce, then oven baked. It is one of Southern Italy’s oldest favorites. Served with Penne Pasta with Tomato Sauce. — $29.99

**MANICOTTI DI FUNGHI**
Pasta Sheets rolled and stuffed with a blend of Shiitake, Cremini and White Mushrooms with Ricotta, Mozzarella and Parmigiana Cheeses. Covered with a sauce of the fragrant and flavorful Porcini Mushroom. — $29.99

Please be advised that food prepared here may contain directly or through cross contamination: milk, eggs, wheat, soybean, tree nuts, fish and shellfish in addition to meat.
POLLO ALLA PARMIGIANA
Tender Bell & Evans Whole Breast of Chicken breaded and baked with Sunday Sauce & Mozzarella Cheese. Served with Penne Pasta and Sunday Sauce. $32.99

COSTOLETTA DI VITELLO
Fun To See ~ Great to Taste!
A 20 ounce Veal Chop, thinly pounded, crisply pan fried and finished in the oven. Topped with Sunday Sauce, melted fresh Mozzarella and Parmesan Cheese. Served with Rigatoni Pasta in Sunday Sauce on the side. $49.99

VITELLO ALLA MARSALA
Authentic Old World Recipe achieved by using a glorious Marsala Wine produced in Sicily since 1832 by the same Sicilian family. Scaloppini of tender Veal is seared and married with a rich sauce of Shallots, Aromatic Porcini and Shiitake Mushrooms, Marsala Wine and Veal Reduction. Served with Sedanini Pasta with Vodka Sauce. $38.99

VITELLO SALTIMBOCCA
Scaloppini of tender Veal with Prosciutto, Sage and Mozzarella Cheese in a rich White Wine Sauce. Served with Sedanini Pasta and Vodka Sauce. $39.99

OSSOBUCO alla MILANESE
OssoBuco (Veal Shank) is a symbol of Italian “national” cuisine which originated in Italy and became a favorite all over Europe. This dish was a favorite of the early Italian immigrants and served on a regular basis (sometimes with Pasta instead of Risotto). We prepare this very old traditional dish (With it’s roots in the Middle Ages) exactly as it was done back then. A large Veal Shank is gently simmered for hours in home-made Veal Stock with rich Red Wine, diced Veggies and Tomato. The Marrow inside the bone was coveted since it was believed to impart health enhancements for body strength and long life. Served in the Traditional manner with Saffron and Mushroom Risotto and topped with a Sauce of its own Juices. $49.99

“Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.”

It is the responsibility of each guests to advise management of any allergy concerns, problems or questions.

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FILOMENA’S GENEROUS SIDE DISHES

**FILOMENA**

' S GENEROUS SIDE DISHES

**FUNGHI TRIFOLATI**
Shiitake, Oyster & Button Mushrooms sautéed in Extra Virgin Olive Oil and Garlic. $9.50

**BROCCOLI**
Italian Broccoli sautéed with Garlic and Oil. $9.50

**ASPARAGI**
Sautéed Asparagus in Extra Virgin Olive Oil and Garlic. $9.50

**PATATE PUREE**
Parmesan mashed Potatoes. $8.50

**SALSICCIA DELLA CASA**
Delicious Sweet Italian Pork Sausage made fresh daily in our Kitchen. Roasted and served with julienne Sweet Red and Yellow Peppers & Onions, and Sunday Sauce on the side.—just as they do at the Feasts in NY’s Little Italy! $14.50

**VEGETALI ARROSTO**
Slow Roasted Yellow & Red Peppers, Eggplant, Yellow Squash, Zucchini, Onions and fresh Herbs. $9.50

**SPINACI CON UVETTA E PINOLI**
Sautéed Spinach with Raisins & Pine Nuts in Extra Virgin Olive Oil & Garlic. $9.50

**POLPETTE CLASSICHE**
Old Family Recipe Meatballs made in our kitchen daily with a rich blend of Black Angus beef and Hanger Steak ground fresh daily with our Special Blend of Seasonings. Browned and finished in the Sunday Sauce they are served in with shaved Parmigiana. $14.50

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**Filomena’s Tomato Sauce**
Clint Eastwood loved our Tomato Sauce so much that he sent his Production Film Team and his cast of “Flags of our Fathers” to Filomena the day after his last visit to try it!

Filomena is very proud of the quality of Tomato we use for our Tomato Sauce—only Vine Ripened and Canned on the farm at harvest.

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PESCE
Filomena is proud to serve only “Fresh Daily” Fish. Menu Selections are therefore subject to availability.

A La Carte Seafood

Our “Fresh Daily” Fish Entrees are listed on our Daily Specials so that we can take advantage of the freshest of each Day’s Catch.