

FILOMENA RISTORANTE MARKET



- Filomena Fresh Pasta's
 - Filomena Sauces
 - Filomena Desserts
 - Catering

- Curbside Pickup
- Directly to you Shipping

www.filomenaitalianmarket.com
202-338-8806



We Can Bring the Filomena Experience to You!

- Filomena Pasta & Sauces you can heat and serve a freshly cooked fabulous Italian Dinner within minutes.
- Filomena Sweet Dreams Bakery 8" cakes for immediate pickup or Shipping (Special order 10" Cakes for pickup)
- Italian Grocery Items, Gifts

HOME MADE PASTA'S AND FRESH SAUCES

Our talented chefs will do all the work, cleanup and prep of your Pasta Meals. You can pick it up with our curbside pickup or we can ship directly to you.. Simply boil or bake to finish a delicious Filomena Pasta Meal. Sauces come in a bag you can either boil water and insert the bag to heat or pour sauce into a pot and heat. Our sauces are all made from scratch and only need heating. Our Fresh Pasta's are all made by hand just like we do for the restaurant. Within minutes your meal will go from your stovetop to your table top with the freshness of a Filomena dining room meal!

FILOMENA'S SWEET DREAMS BAKERY

Our Bakery desserts have long been favored by Heads of State around the world as well as US Presidents.

We are very proud of Filomena's "Sweet Dreams" in-house Bakery which produces all of our Blue Ribbon famous desserts. We worked for almost a full year on our cheesecake recipe and all agree the results made it worthwhile—it's the BEST!

All of our desserts were developed in our Bakery with the same dedication to perfection and we are confident each will always exceed your expectations.

FILOMENA PASTA MEALS IDEAS



Gnocchi w/Bolognese Sauce



Tortelloni w/Mushroom Sauce



Cheese Ravioli w/Marinara Sauce



Agnolotti with Carbonara Sauce



Black Fettucine w/Marinara Sauce



Sausage Cannelloni w/Sausage Sauce



Seafood Cannelloni w/Scampi Sauce



Fettucine with Alfredo Sauce

CHOOSE YOUR PASTA - (Ready to Cook)



Gnocchi (1 pound) \$16.95
Filomena freshly made ready to cook! Our gnocchi recipe has come down through many generations. A unique pasta flavor of potato based small dumplings.



Tortelloni Beef Brisket (9 pieces) \$27.95
Made by hand individually. Filomena freshly made ready to cook! Slowly braised with wine and veggies then generously overstuffed in a large ravioli style pasta purse. First place winner of People's Choice Award at Taste of Georgetown.



Cheese Ravioli (9 pieces) \$22.95
Filomena freshly made ready to cook! 9 pieces per order- Large and plump. Our most popular ravioli. Egg based tender dough over-stuffed with a rich ricotta and Italian cheese blend.



Cheese & Spinach Ravioli (9 pieces) \$25.95
Always a huge favorite. Pasta Mamma's Ravioli stuffed with Italian Cheeses and Spinach.



Fettuccine-Black (1 pound) \$18.95
Filomena freshly made ready to cook! There is a huge taste and texture difference of Black Squid Ink Fettuccine made by hand or made by machine.



Fettuccine-Egg (1 pound) \$16.95
Filomena freshly made ready to cook! There is a huge taste and texture difference of Fettuccine made by hand or made by machine.



Cannelloni-Seafood (4 pieces) \$24.95
Filomena freshly made ready to cook! Tube shaped pasta filled with a generous amount of fresh shrimp and a blend of Italian cheeses. Delicious with our Lobster Cardinale Sauce.



Cannelloni-Sausage (4 pieces) \$23.95
Filomena freshly made ready to cook! Tube shaped pasta overstuffed with our award-winning sweet sausage blended with Italian Cheeses & Fresh Herbs.

CHOOSE YOUR SAUCE — (1 Pint Bag Ready to Heat)

Marinara Sauce +\$8.99
Clean taste of only "Vine Ripened" Tomatoes.

Sunday Sauce +\$10.99
A rich Tomato Sauce so named because it is cooked with meat in the sauce. A stretch of the budget in early days.

Bolognese Meat & Tomato Sauce +\$11.99
Old World recipe made the same way for over one hundred years. Black Angus beef, hanger streak, veal, ground veggies, chianti wine and tomatoes. Hours of slow simmering for this classic.

Alfredo Sauce +\$9.99
The same velvety cream sauce with added parmigiano grated cheese for the classic alfredo sauce which originated in Rome.

Marsala Sauce +\$9.99
Authentic old-world recipe. A very special marsala wine produced in Sicily since 1832 by the same family makes this sauce so special. Simmered with porcini and shiitake mushrooms, shallots and veal reduction.

Vodka Creamy Tomato Sauce +\$10.99
When vodka is added to tomato sauce it allows flavors to release that are otherwise inaccessible and creates a very delicious sauce.

Carbonara Sauce +\$10.99
A huge Filomena favorite! The famous alfredo cream sauce with added pancetta, shiitake mushrooms, sweet onions and a sprinkling of green peas.

Cream Sauce +\$10.99
A thick velvety cream sauce that envelops whatever it is poured over. Luxuriously delicious.

Sausage Creamy Tomato Sauce +\$11.99
Our basic creamy tomato vodka sauce with lots of our famous homemade sweet Italian sausage meat.

Mushroom Sauce +\$11.99
Our basic creamy tomato vodka sauce with lots of our famous homemade sweet Italian sausage meat.

Cardinale Lobster Sauce +\$11.99
(Without Lobster Meat) It takes almost an entire day to just make the lobster stock for this magnificent creamy lobster Cardinale Sauce. Ours exclusively and a favorite of two past US Presidents.

Mama Mia Sweet Chile Pepper Sauce +\$8.99
This is the sauce we simmer our wildly popular mama mia shrimp in and serve on the side. Good on just about anything.

Don't Forget the Filomena Meatballs or Sausage!



Nonna Sized Meatballs

Ready to Heat! Always in high demand our Family Recipe is made with Premium Black Angus Beef and Hanger Steak. 12 Large Meatballs equals approximately 3 pounds). We've raised meatballs to a higher level of delicious taste. Served with our Sunday Tomato Sauce. Made fresh daily in our kitchen. **\$36.95**

Premium Hand Made Sausage

Ready to Heat! Filomena's Award Winning Sweet Italian Sausage Links made fresh daily by our Chefs with our Old World Family Recipe. Famously delicious and the best in the D.C. Area! We start with Premium lean Pork Loin. 12 Large Sausage Links are approximately 3 pounds. **\$39.95**

Mix Pack 6 Meatballs & 6 Sausages - \$38.95

In 1983, JoAnna Filomena Chiacchieri created and opened Filomena Ristorante.

JoAnna, a pioneer in the restaurant industry being one of the first woman owned restaurants in Washington. Originally from New York City she moved back to DC to be closer to her family and her aging mother, Filomena. The rest is history!



FILOMENA SWEET DREAMS BAKERY



Pumpkin Cheesecake (Seasonal)



Cookies & Cream Mousse Cake



Tira Mi Su



Filomena Plain Cheesecake



Triple Chocolate Mousse Cake



Strawberry Pistachio Mousse Cake



Choco Caramel Cheesecake



White Chocolate Macadamia Mousse

8" Cakes Ready Now for Pickup or Shipping (Serves 5-8)



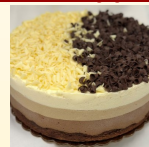
Pumpkin Cheesecake \$54.00
Filomena traditional Fall/Winter favorite! Our succulent creamy cheesecake with the classic flavors of pumpkin pie with pure pumpkin puree and spices. A sure holiday favorite.



Cookies & Cream Mousse \$54.00
Our thick and creamy White Chocolate Mousse blended with chopped Oreo cookies. Fudgy flourless chocolate cake on top and bottom make it look like a huge cookie! Decorated with whole mini Oreos.



Filomena Plain/Strawberry Glaze Cheesecake \$54.00
There are Cheesecakes and then, THERE ARE CHEESE-CAKES! We baked and tasted almost 30 recipe attempts before we were rewarded with this masterpiece. Shipped cheesecake comes with a strawberry glaze & instructions should you choose to add the topping or just leave it plain.



Triple Chocolate Mousse \$54.00
Can't decide? 3luxurious layers of solid mousse-milk chocolate, white chocolate and mocha mousse (with no cake in between) atop a fudgy base of flourless chocolate cake and piled high with chocolate shavings.



Strawberry Pistachio Mousse \$54.00
A thick layer of creamy pink farm fresh strawberry mousse loaded fresh strawberries sits atop an equally thick layer of green pistachio mousse rich with whole fresh pistachio nuts throughout. Base is layer of fudgy moist flourless chocolate cake and topped with chocolate ganache.

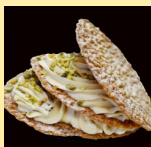


White Chocolate Macadamia Mousse \$54.00
Lots of exotic macadamia nuts toasted and swirled through two thick layers of our luxurious white chocolate mousse with just a thin layer of yellow cake between.

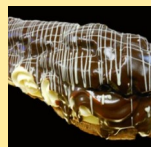
Filomena Unique Desserts—Special Order



Tira Mi Su \$69.00**
(Serves 12-18) A rich, velvety cream flavored in the Italian tradition with mascarpone and espresso. This heavenly cream is generously spread between layers of espresso soaked lady fingers. (a touch of liquor) (**Deposit \$10/glass pan)



Filomena Cannoli \$14.00ea
This "Past meets Present" version of an Italian Classic features the same old world recipe cream just like mamma used to make but with a delicious "shell". It will only take one bite to fall in love. It's our staff's favorite. (Note: comes with instructions to assemble)



Filomena Eclair \$14.00ea
Our Classic Éclair with rich vanilla pastry cream finished with chocolate ganache glaze over a vanilla flavored shell.



Tres Leches \$69.00**
Two layers of light yellow cake soaked with three types of milk nestled between layers of sweetened vanilla whipped cream. Drizzled over top this creamy and luscious cake is a rich caramel. (**Deposit \$10/glass pan)



Chancellor Helmut Kohl of Germany and President Bill Clinton admiring Filomena Desserts!

FILOMENA SWEET DREAMS BAKERY

10" Cakes Special Order for Pickup Only (Serves 12-18)



Cookies & Cream Mousse \$69.00

Our thick and creamy White Chocolate Mousse blended with almost TWO full pounds of chopped Oreo cookies. Fudgy flourless chocolate cake on top and bottom make it look like a huge cookie! Decorated with whole Oreos.



Macadamia Nut White Chocolate Mousse \$69.00

Lots of exotic macadamia nuts toasted and swirled through two thick layers of our luxurious white chocolate mousse with just a thin layer of yellow cake between.



Choco Caramel Cheesecake \$69.00

Filomena's twist on the "turtle candy". Flourless chocolate cake crust covered with a rich caramel and loaded with toasted pecans. Then piled high with our creamy cheesecake and finished with more caramel, a rich dark chocolate glaze, caramel custard puffs and toasted pecan halves.



Strawberry Cheesecake \$69.00

Everyone has their favorite Cheesecake and this is certainly ours. Super rich creamy texture and taste, right down to graham cracker crust! This wonderful cheesecake is topped with fresh Strawberries and Strawberry Glaze.



Hazelnut Daquoise \$69.00

Hazelnut cake made with a combination of toasted hazelnuts and a soft meringue. This luscious cake is then filled with a decadent hazelnut mousse and dark chocolate mousse. An extraordinary cake loaded with hazelnut flavor.



Raspberry-Blueberry Tart \$69.00

Perfect for Raspberry and Blueberry lovers! Our buttery cookie Crust filled with a creamy vanilla custard and loaded with fresh raspberries and blueberries on top.



Chocolate Truffle \$69.00

A chocoholic's dream! Rich and moist chocolate cake between layers of the richest of chocolates—ganache. Finished with more chocolate ganache over the top and sides. Got milk?



Dark Chocolate Mousse \$69.00

A little like soft chocolate ice cream! Fudgy chocolate flourless cake underneath a thick and creamy dark chocolate mousse. Topped with Chocolate.



Triple Chocolate Mousse \$69.00

Can't decide? Three luxurious layers of solid mousse—milk chocolate, white chocolate and mocha mousse (with no cake in between!) atop a fudgy base of flourless chocolate cake and piled with chocolate shavings.



Mixed Fruit Cheesecake \$69.00

There are Cheesecakes, and then, THERE ARE CHEESECAKES! We baked and tasted almost 30 recipe attempts before we were rewarded with this masterpiece.



Pumpkin Cheesecake \$69.00

(Seasonal) Filomena traditional Fall/Winter favorite! Our succulent creamy cheesecake with the classic flavors of pumpkin pie with pure pumpkin puree and spices. A sure holiday favorite.

**Any Questions
Call Today
202-338-8806**



FILOMENA CATERING MENU

Half Pans (H) Serve up to 10 people & Full Pans (F) Serve up to 20 people

Appetizers

Antipasto Platter H \$74.95 F \$149.95
Assortment of Cheese, Cold Cuts & Vegetables. Served with our Homemade Baked Focaccia.

Crackers & Spreads H \$69.95 F \$109.95
Assortment of Cannellini Beans Hummus, Guacamole, Bruschetta & Artichoke Spinach with Focaccia.

Calamari Alla Sicily H \$74.95 F \$139.95
Tender Calamari sauteed in White Wine, Capers, Black Olives & Tomato Sauce.

Grilled Vegetables H \$40.95 F \$80.95
Variety of Seasonal Vegetables.

Stuffed Mushrooms H \$74.95 F \$139.95
White Mushrooms stuffed with Spinach, Italian Cheeses and topped with Berini Sauce.

Mozzarella in Carrozza H \$74.95 F \$149.95
Assortment of Cheese, Cold Cuts & Vegetables. Served with our Homemade Baked Focaccia.

Cheese Platter H \$69.95 F \$109.95
Assortment of Cheese, Cold Cuts & Vegetables. Served with our Homemade Baked Focaccia.

Vegetable Crudites H \$40.95 F \$80.95
Assortment of Cheese, Cold Cuts & Vegetables. Served with our Homemade Baked Focaccia.

Arancini H \$95.95 F \$189.95
Aborio Rice stuffed with Mozzarella, Bolognese Meat and tiny Peas. Served with Marinara Sauce.

Buratta Caprese H \$95.95 F \$189.95
Mozzarella ball with Ricotta center served with Tomatoes, Basil & Olive Oil.

Mozzarella Caprese H \$69.95 F \$109.95
Fresh Mozzarella, Tomatoes, Basil.

Insalata

Antipasto Salad H \$49.95 F \$96.95
Assorted Cheese & Italian Cold Cuts served with Romaine Hearts and a House Vinaigrette.

Caesar Salad H \$39.95 F \$79.95
Romaine, Parmigiana & Croutons.

Pasta Salad H \$39.95 F \$79.95
Pasta Vegetables and our Italian Vinaigrette.

Mixed Green Salad H \$39.95 F \$79.95
Mesclun blend with Blue Cheese, toasted Pecans & Balsamic Vinaigrette.

Arugula, Fennel & Orange H \$39.95 F \$79.95
Passion fruit Vinaigrette.

Caprese Salad H \$39.95 F \$79.95
Tomatoes, freshh Mozzarella, Basil & Olive Oil.

Entrees

Chicken Parmigiana H \$169.95 F \$339.95
Tender Chicken Breast lightly breaded and baked with Tomato Sauce & Mozzarella.

Chicken Marsala H \$169.95 F \$339.95
Thin slices of Chicken Breast seared in a rich Marsala Wine Sauce.

Chicken Saltimbocca H \$174.95 F \$349.95
Scaloppini of Chicken with Prosciutto, Sage & Mozzarella with Wine Sauce.

Veal Marsala H \$28.95 F \$349.95
Scaloppini of Veal seared in arich Marsala Wine Sauce.

Grilled Atlantic Salmon H \$139.95 F \$269.95
Romaine, Parmigiana & Croutons.

Tilapia with Lemon & Capers H \$89.95 F \$169.95
Pasta Vegetables and our Italian Vinaigrette.

Sides

Meatballs H \$95.95 F \$189.95
Tender Chicken Breast lightly breaded and baked with Tomato Sauce & Mozzarella.

Broccoli H \$69.95 F \$119.95
Sauteed with Garlic and Olive Oil.

Sausage & Peppers H \$95.95 F \$189.95
House made Sweet Sausage sauteed with Pepeprs & Marinara Sauce.

Roasted Vegetables H \$69.95 F \$119.95
Seasonal Variety.

Mashed Potatoes H \$39.95 F \$79.95
Romaine, Parmigiana & Croutons.

FILOMENA CATERING MENU

Half Pans (H) Serve up to 10 people & Full Pans (F) Serve up to 20 people

Filomena's Famous Pasta

Agnolotti Carbonara H \$109.95 F \$219.95
Assortment of Cheese, Cold Cuts & Vegetables. Served with our Homemade Baked Focaccia.

Tortelloni Di Michele H \$129.95 F \$259.95
Braised brisket stuffed Ravioli in a sauce of Pine Nuts, Sage, Mushrooms, Veal stock and Cream.

Gnocchi Della Mamma H \$109.95 F \$219.95
Potato dumplings in a Bolognese sauce of Ground Beef, Veal, Pork, Wine and Tomatoes.

Penne Con Salsicce H \$109.95 F \$219.95
Penne Pasta with Filomena's own Sweet Sausage and a hearty Abruzzi Style Tomato Sauce.

Rigatoni Con Pollo H \$119.95 F \$239.95
Rigatoni with a creamy Vodka Tomato Sauce, Shiitake Mushrooms and topped with grilled Chicken Breast.

Broccoli Con Gnocchi H \$109.95 F \$219.95
Florets of Broccoli steamed and tossed with Parmesan Cheese Sauce, fresh Garlic and our lightly browned Pasta Mamma made Gnocchi.

Rigatoni Cardinale H \$359.95 F \$699.95
Lobster Meat in our exclusive Creamy Cardinale Lobster Sauce served over Rigatoni. Our flagship dish!

Rigatoni Di Mare H \$219.95 F \$439.95
Fresh Shrimp, Sea Scallops, Cockles, Mussels & Calamari sauteed in our White Wine Marinara over Rigatoni.

Ravioli Di Chiacchieri H \$279.95 F \$599.95
Fresh Shrimp and Scallops served over Cheese Ravioli with our Creamy Cardinale Lobster Sauce.

Cannelloni Frutti Di Mare H \$199.95 F \$399.95
Mozzarella ball with Ricotta center served with Tomatoes, Basil & Olive Oil.

Lasagna Alla Bolognese H \$199.95 F \$399.95
Layers of Fresh Pasta, Ricotta, Mozzarella & Bolognese Meat Sauce then topped with more Sauce.

Eggplant Parmigiana H \$169.95 F \$329.95
Layers of lightly breaded Eggplant, Mozzarella and our Vine Ripened Tomato Sauce.

Ravioli Alla Matrimonia H \$129.95 F \$259.95
Filomena Meatballs with Cheese Ravioli and a rich Tomato Sauce.



Filomena Ristorante

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1063 Wisconsin Avenue, NW

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Established 1983