

ANTIPASTI

OYSTERS VESUVIO

Local War Shore Battle Creek Oysters oven roasted over Chopped Fresh Spinach, Creamy Béchamel and a dusting of House Made Bread Crumbs. 22.99

INSALATA DI POLPO

Tender Spanish Octopus Legs Braised and tossed with our Basil Pesto Sauce. Served with Mesclun Green Mix. 22.99

BURRATA 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. 21.99

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. 17.99

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—just as they do at the Feasts in NY’s Little Italy! 18.99

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 ! 30.99

MAMMA MIA SHRIMP

Filomena’s Signature Sweet Chili Shrimp– Italian Style! Lightly hand coated, quick fried and tossed with our wildly popular Creamy Italian Sweet Chili Sauce with a light hint of Garlic. Served over a bed of chopped Romaine Greens. 21.99

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. 18.99

CALAMARI FRITTI

Tender white rings of Calamari (marinated for 24 hours in milk) lightly dusted and quick fried. Served with Spicy Sunday Sauce. 22.99

MOZZARELLA IN CARROZZA

Creamy Mozzarella and Taleggio Cheeses breaded and lightly fried. Served with a Arugula Pesto Sauce and Sundried Tomato Sauce. 17.99

FUNGHI DI SPINACI

White Mushroom Caps stuffed with Spinach and Italian Cheeses. Served with our Creamy Fresh Mushroom Sauce. 16.99

CALAMARI ALLA SICILY

Tender rings of Calamari sautéed with Garlic, White Wine, Capers, Black Olives & Sunday Sauce with Garlic Toast. 19.99

PANE ALL’ AGLIO

Garlic Cheese Bread. 6.99

INSALATA

INSALATA DI ARUGULA

Passion Fruit Dressing over fresh Arugula Greens with fresh Orange pieces & Cherry Tomatoes. Topped with fresh Fennel slices and Goat Cheese. 17.99

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 Tomatoes and a Balsamic Vinaigrette. 17.99

INSALATA ALLA CAESAR

Filomena’s Offering of the World Famous Caesar Salad with lots of fresh grated Parmigiana Cheese & Homemade Croutons. 17.99

INSALATA DI FRAGOLE

Fresh Sliced Strawberries and Baby Spinach mixed with Candied Pecans and Goat Cheese. Served with a Poppy Seed Vinaigrette. 17.99

*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

NOTE: We are Happy to Customize any Dish to your Specifications, However, these dishes CANNOT be Returned or Exchanged.

With Vegetables

AGNOLOTTI ALLA CARBONARA

Always a huge favorite, the famous **Alfredo** based cream sauce with added light **Smoked Bacon, Shiitake Mushrooms, Onions** and a sprinkling of **Peas** then tossed with our **Pasta Mamma's Ravioli** stuffed with **Italian Cheeses** and **Spinach**. 37.99

BROCCOLI CON GNOCCHI

Florets of Broccoli steamed and tossed with **Real Parmigiano-Reggiano Cheese (Italian Gold)**, a little garlic, **Cheese Sauce** and our **Pasta Mamma's famous Potato** based **Gnocchi** browned lightly in Garlic oil with a touch of Butter.
A Delicious way to eat your **Broccoli** ! 36.99

FUSILLI ALLA CAPONATA

This traditional **Sicilian Eggplant** dish of **Eggplant, Tomatoes, Onions, Garlic** and **Spices** is slow cooked for several hours and then served over delicate **Fusilli Pasta**.
(Add grated 24 month Parmigiano-Reggiano! It's a must!) 34.99

With Meat or Poultry

TORTELLONI DI MICHELE

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 **Cremini Mushroom Sauce** with **Pine Nuts, Sage, Brown Butter, Veal Stock** and a touch of **Cream**. 40.99

LA FAMIGLIA

***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.”** 40.99

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), Veal, Ground Vegetables, Chianti Wine & Tomatoes**. 39.99

RIGATONI CON SALSICCE

When U2's Bono ate this pasta dish here, he wanted seconds!

Whole Link Italian Sausage pieces made daily here in our kitchen with **Mushrooms, Onions, Ground Italian Sausage, Chianti Wine...Herbs & Creamy Vodka Sunday Sauce, Rigatoni Pasta** and **Three Large Links of our House Made Sausage**. 41.99

RAVIOLI ALLA MATRIMONIA

The “Marriage” of two of our most asked for favorites—Chef made **Meat Balls** alongside **Pasta Mamma's Cheese Ravioli**. A Classic of the Italian Countryside.
Served with our slow simmered **Rich *Sunday Sauce**. 40.99

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**. 39.99

RAVIOLI ALL ARAGOSTA

Our **Pasta Mamas Fresh Ravioli** filled with an **Abundance of Sweet Maine Lobster** and **Fresh Ricotta Cheese** blanketed with our **Famous Cardinale Sauce** and topped with even more **Lobster**. 55.99



PASTA

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

With Seafood

HALL OF FAME

Our Filomena Hall of Fame lists our items that have been on our menu from the first year we opened– 1983!

So much has changed since then, especially costs. We really do not like to raise prices and most of the time we can come up with a worthy substitution. But these dishes became such favorites for so many still loyal friends who have begged us not to remove them. Therefore– Our **Hall of Fame**.

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! 60.99

FESTIVALE IN VENEZIA

A Colossal Seafood Celebration From Venice!

House Made Black Fettuccine in **Brandy *Sunday Sauce** with **Fresh Shrimp, Sea Scallops & Lobster Meat** 60.99

MISTO DI MARE ALLA FILOMENA

A Lavish Presentation ~ **Fresh Shrimp, Large Sea Scallops**, small sweet **Clams**, Cultivated **Mussels** and tender **Calamari** sautéed with Shallots and White Wine in a **Tomato *Sunday Sauce** over **Linguine**. 56.99

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**. 53.99

RISOTTO

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**. 46.99

Oven Baked Pasta Classics

CANNELLONI SCAMPI di MARE

(Shrimp Cannelloni)

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!. 44.99

LASAGNA ALLA BOLOGNESE

Layers of the **Pasta Mamma's** fresh pasta sheets with **Ricotta & Mozzarella Cheeses** and our thick **Bolognese Meat Sauce** (Beef, Veal & Veggies) oven baked and topped with so much meat laden **Bolognese Sauce** that it can hardly stand up! **Served with Sunday and Cream Sauce** 39.99

EGGPLANT LASAGNA

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 *Sunday Sauce**, then oven baked. It is one of Southern Italy's oldest favorites. 38.99

SAUSAGE CANNELLONI

Sheets of pasta made by our **Pasta Mamma's**, rolled and over-stuffed with our award winning **Sweet Italian Sausage** made in our kitchen daily and blended with **Ricotta, Italian Mascarpone** and **Parmigiano** cheeses and fresh herbs. Oven baked and served alongside our roasted homemade **Italian Sausage**. Topped with our popular **Vodka Tomato Sauce**. 40.99

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!



CARNE E POLLAME



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 **Burrata** and **Parmigiana Cheese**.
Served with **Rigatoni Pasta** in **Sunday Sauce** on the side. 59.99

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**. 39.99

POLLO MARSALA

Scaloppini of **Bell & Evans Chicken Breast**, pan seared with a rich sauce of **Shallots, Porcini, Shiitake Mushrooms** and a glorious **Marsala Wine** produced in Sicily since 1832 by the same Sicilian family. Topped with **Fresh Burrata Cheese**.
Served with **Penne Pasta** with **Sunday Tomato Sauce**. 39.99

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**. Topped with **Fresh Burrata Cheese**. Served with **Sedanini Pasta** with **Vodka Sauce**. 45.99

VITELLO SALTIMBOCCA

Scaloppini of tender **Veal** with **Prosciutto, Sage** and **Burrata Cheese** in a rich **White Wine Sauce**. Served with **Sedanini Pasta** and **Vodka Sauce**. 45.99

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**. 57.99



“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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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.



FILOMENA’S GENEROUS SIDE DISHES

BROCCOLI

Italian Broccoli sautéed with Garlic
and Oil. 13.99

ASPARAGI

Sautéed Asparagus in Extra Virgin
Olive Oil and Garlic. 13.99

PATATE PUREE

Parmigiana mashed Potatoes. 11.99

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!
18.99

VEGETALI ARROSTO

Slow Roasted Yellow & Red Peppers,
Eggplant, Yellow Squash, Zucchini,
Onions and fresh Herbs. 13.99

SPINACI CON UVETTA E PINOLI

Sautéed Spinach with Raisins & Pine
Nuts in Extra Virgin Olive Oil & Garlic.
13.99

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**.
17.99

CAVOLO BRASATO

Braised Kale cooked in Garlic, Onions, Bacon, and Veal Stock.
11.99

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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