

# RESTAURANT WEEK DINNER MENU

**\$65.00 Per Person\***

## APPETIZERS

### POLPETTI CLASSICO

Family recipe **Black Angus Meatballs** (DC's Best) fresh made daily in our kitchen. Served with **Sunday Sauce**.

### ARANCINI

**Italian Arborio Rice Balls** rolled and stuffed with **Mozzarella, Bolognese Meat and Tiny Peas**. Dusted with **Bread Crumbs** and quick fried. Served with our **Spicy Sunday Sauce**. A Filomena Favorite.

### SALSICCE DI CASA

**Sweet Italian Sausage**—Chef made fresh daily. Grilled and served with a side of **Roasted Peppers & Onions**.

### MOZZARELLA DI CAPRESE

**Fresh, Creamy Mozzarella** in traditional style with fresh sliced **Tomatoes**, fresh **Basil Leaves** and **Extra Virgin Olive Oil** and **Balsamic Glaze**.

### 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**.

## ENTREES

### RIGATONI CON POLLO ALLA 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 **Old World Sauce**. This **Creamy Vodka-Sunday Sauce** is made with **flavorful Shiitake Mushrooms** and topped with **In-House Brined** and **Grilled Bell & Evans Chicken Breast**. Served over **Rigatoni Pasta**.

### RIGATONI CON SALSICCE

Whole Link **Italian Sausage** pieces made daily here in our kitchen with **Mushrooms, Onions, Ground Italian Sausage**, in our **Famous Creamy Vodka-Sunday Sauce**. Served with **Rigatoni Pasta**.

### AGNOLOTTI ALLA CARBONARA

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

### GNOCCHI DELLA MAMMA

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**.

### 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**.

### 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 **Rigatoni Pasta with Vodka Sauce**.

### CANNELLONI SCAMPI 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**, then ours Exclusively Since 1983!

## DESSERTS

**COOKIES N' CREAM MOUSSE CAKE, DARK CHOCOLATE MOUSSE CAKE OR TIRAMISU**

**Made on Premises in Our Filomena Bakery!**

\*Please Note: Restaurant Week Dinner Menu is offered at the price of \$65 per person for a three course meal. The price *does not* include tax or gratuity. The special price offering is per person, per meal and cannot be split or shared. Thank you.