

**RESTAURANT WEEK DINNER MENU**  
**\$65.00 Per Person\***

**APPETIZERS**

**POLPETTI CLASSICO**

Filomena’s Own Exact Recipe, as well as Her Mother’s! **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**

**Our Award Winning Sausage—Made Fresh By Hand 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** made daily in our kitchen and simmered with **Mushrooms, Onions, Premium Lean White Meat Pork**, in our **Famous Creamy Vodka-Sunday Sauce**. Served over **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 World-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**, 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.