

# 2026 RESTAURANT WEEK LUNCH MENU

**\$35.00 Per Person\***

The price *does not* include tax or gratuity.

## 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 Ball 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.

### **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 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.

### **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 Half Breast of Chicken breaded and baked with Sunday Sauce & Mozzarella Cheese. Served with Penne Pasta and Sunday Sauce.

## DESSERTS

***COOKIES N' CREAM MOUSSE CAKE or DARK CHOCOLATE MOUSSE CAKE***  
***Made on Premises in Our Filomena Bakery!***

\*Please Note: Restaurant Week Lunch Menu is offered at the price of \$35.00 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.