

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.