

FILIPPA'S

ITALIAN RESTAURANT & BANQUET

DINNER MENU

APPETIZERS

ARANCINI — 9

Italian rice balls, prosciutto, asiago and tomato sauce.

CALAMARI FRITTI — 9

Seasoned calamari, lemon, caper and white wine sauce.

BRUSCHETTA — 8

Vine ripened tomatoes, torn basil, grilled peasant bread and pesto sauce.

BURRATA CAPRESE — 11

Burrata mozzarella, vine ripened tomatoes, torn basil, EVOO and balsamic glaze.

STUFFED PORTOBELLO — 10

Roasted portobello mushroom, caramelized onion, spinach, roma tomatoes and mozzarella.

FILIPPA'S — 11

Mussels steamed with garlic, tomatoes, white wine and crostini.

CARCIOFI ALLA TOSCA — 10

Parmigiana egg batter- dipped and sautéed golden. Served with lemon butter sauce.

TENDERLOIN TIPS — 14

Angus steer tenderloin, roasted mushroom, gorgonzola cheese, chop house onion and of course my Zip sauce.

ESCARGOT — 12

Garlic, butter, parsley, wine and parmigiana.

SAUSAGE & PEPPERS — 11

Sautéed shishito peppers, sausage, potatoes and onions.

AHI TUNA TARTAR — 15

Avocados, tomatoes and wasabi glacé.

COCKTAIL DI GAMBERI — 13

Poached colossal shrimp served with cocktail sauce and lemon.

SPINACH & ARTICHOKE DIP — 12

Baby spinach, cream cheese, artichokes and parmesan cheese. Served with pita chips.

SOUPS / SALADS

MINISTRONE — 5

SOUP OF THE DAY — 5

LOBSTER BISQUE — 7

CLAM CHOWDER — 6

TRAVERSE CITY — 12

Mixed greens, red onions, dried cherries, apples, blue cheese, candied pecans. Serve with raspberry vinaigrette dressing.

AHI TUNA & AVOCADO — 17

Mixed greens, boiled egg, crispy wontons and lemon basil vinaigrette.

CAESAR — 12

Romaine lettuce, croutons, and shaved Parmesan.

GREEK SALAD — 12

Romaine lettuce, tomatoes, Red peppers, onions, capers, Kalamata olives, beets and feta cheese.

SALMON SALAD — 15

Grilled Atlantic salmon over mixed greens with mandarin oranges, Traverse City dried cherries candied pecans, crumbled blue cheese, tomatoes. Tossed with lemon basil vinaigrette.

BEEF & BLEU — 14

Tenderloin tips seared in cast iron skillet with cajun spices, then served over baby greens with blue cheese, crispy bacon, sun dried tomatoes, toasted almonds with balsamic vinaigrette.

PASTA

LINGUINE ALLO SCOGLIO — 23

Olive oil, garlic, shrimp, calamari, muscles, clams. Lightly spiced tomato sauce.

SHRIMP SCAMPI — 22

Garlic, olive oil, lemon, butter and white wine. Tossed with engel hair pasta.

LASAGNA AL FORNO — 17

House-made lasagna.

RIGATONI ALLA VODKA — 18

Prosciutto, tomato, vodka cream sauce.

GNOCCHI CASARECCI — 17

Home-made potato dumpling with cream, cheese and Italian sausage.

TORTELLINI ALLA NAPOLETANA — 16

Tortellini with fresh tomato sauce and basil.

RAVIOLI SPINACI E RICOTTA — 19

Ravioli pasta filled with ricotta and spinach, marinara sauce.

SPAGHETTI CARBONARA — 14

Pancetta, parmigiano cheese in an egg cream sauce.

SPAGHETTI & MEATBALLS — 14

House-made meatballs. Marinara sauce.

SANDWICHES

BURGER ALLA GRIGLIA — 14

Fresh 8 oz ground sirloin burger. Grilled to your liking on a brioche bun with lettuce, tomato and red onion.

MONTEREY CHICKEN—14

Spicy crispy fried chicken breast served on a brioche bun with lettuce, tomatoes, red onions and sriracha mayo.

POLLO / VITELLO

MARSALA — 21/24

Sauté chicken or veal. Marsala wine mushroom sauce. Served with vegetables.

PICCATA — 21/24

Sauté chicken or veal. Mushrooms, garlic, lemon, white wine butter sauce. Served with vegetables.

TOSCA — 21/24

Egg and parmesan cheese battered chicken or veal. Lemon butter white wine sauce. Served with vegetables.

SALTIMBOCCA — 21/24

Chicken or veal. Spinach, prosciutto ham, provolone cheese. Served with vegetables.

PARMIGIANA — 21/24

Topped with tomato sauce, mozzarella, parmigiana and baked.

SICILIANO — 21/24

Chicken or veal. Breaded with Italian seasoned breadcrumbs served with amoghio sauce.

MEDAGLIONI DI VITELLO AI CARCIOFI — 24

Sauté veal scallopini. Mushrooms, artichokes, garlic and white wine butter sauce. Served with vegetables.

POLLO DI BACCI — 23

Crispy fried chicken breast topped with spinach and cream.

PESCE / FISH

PESCE SPADA GRIGLIA — 24

Grilled sword fish. Sautéed escarole, cannelloni beans and grape tomatoes.

GRILLED ATLANTIC SALMON — 23

Chard grilled salmon. Served with lemon beurre blanc, rice.

LAKE PERCH — 24

Pan fried. Topped with lemon, capers, garlic and wine sauce. Served over rice.

PICKEREL ALLA SICILIANO — 24

Sautéed pickerel lightly breaded with seasoned bread crumbs. Served with amoghio sauce.

WHITEFISH — 23

Broiled and served with lemon butter sauce.

FROM FILIPPA'S BUTCHER SHOP

FILET MIGNON 8 OZ — 33

Angus 1855 filet. Rosemary potatoes. Seasonal vegetables.

RIB EYE 14 OZ — 28

Angus 1855 grilled boneless rib-eye. Rosemary potatoes. Seasonal vegetables.

NY STRIP STEAK 14 OZ — 29

Angus 1855 grilled NY strip steak. Rosemary potatoes. Seasonal vegetables.

MEDITERRANEAN LAMB CHOPS — 31

Marinated in garlic, olive oil, rosemary add oregano. Served with sautéed spinach and rice.

MAIALE ALLA SICILIANA 12 OZ — 21

White marble grilled pork chop oregano flavored bread crumbs. Capers. Peperoncini.