

## LUNCH MENU

### APPETIZERS

#### ARANCINI — 8

Italian rice balls, prosciutto, basil 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 — 10

Buffalo mozzarella, vine ripened tomatoes, torn basil, EVOO and Balsamic Glaze.

#### FILIPPA'S — 10

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

#### CARCIOFI ALLA TOSCA — 9

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

#### TENDERLOIN TIPS — 12

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

### SOUPS / SALADS

#### MINISTRONE — 5

#### SOUP OF THE DAY — 5

#### LOBSTER BISQUE — 6

#### CLAM CHOWDER — 5

#### 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.

#### GREEK SALAD — 12

Romaine lettuce, tomatoes, red peppers, onions, capers, kalamata olives, beets and feta cheese.

#### SALMON SALAD — 13

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

#### CAESAR — 11

Romaine lettuce, croutons, and shaved parmesan.

#### BEEF & BLEU — 11

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 — 21

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

#### SHRIMP SCAMPI — 14

Garlic, olive oil, lemon, butter and white wine.

#### LASAGNA AL FORNO — 13

House-made lasagna.

#### RIGATONI ALLA VODKA — 12

Prosciutto, tomato, vodka cream sauce.

#### GNOCCHI CASARECCI — 12

Homemade potato dumpling with cream, cheese and Italian sausage

#### TORTELLINI ALLA NAPOLETANA — 14

Cheese tortellini with fresh tomato basil sauce.

#### RAVIOLI SPINACI E RICOTTA — 14

Ravioli pasta filled with ricotta and spinach. Marinara sauce.

#### SPAGHETTI CARBONARA — 13

Pancetta, parmigiano cheese in an egg cream sauce.

#### SPAGHETTI & MEATBALLS — 12

House-made meatballs. Marinara sauce.

### POLLO / VITELLO

#### MARSALA — 19/21

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

#### PICCATA — 19/21

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

#### TOSCA — 19/21

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

#### PARMIGIANA — 19/21

Topped with tomato sauce, mozzarella, parmigiana and baked.

#### SICILIANO — 19/21

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

#### POLLO DI BACCI — 19

Crispy fried chicken breast topped with spinach and cream.

## **AMERICANO**

*American sandwiches made Piadina-style*

### **CHICKEN AND AVOCADOS — 11**

Grilled chicken, avocados, red onions, mixed greens, mozzarella and balsamic glacé. Piadina flat bread.

### **VEGETARIAN — 11**

Roasted vegetables, feta cheese and balsamic. Piadina flat bread.

### **BLACKENED SALMON — 13**

Blackened salmon, red onions, baby greens, avocados and tartar sauce. Piadina flat bread.

## **SANDWICHES**

### **UHY CUBANA — 14**

Slow roasted pull pork, ham, swiss cheese, pickles and mustard. Served on a cubana roll.

### **FRENCH DIP — 16**

Sliced prim rib of beef, caramelized onions, provolone cheese and Zip sauce. Served on Italian bread.

### **CHICKEN PARMIGIANA — 11**

Breaded chicken breast scallopini with mozzarella and marinara on crispy Italian hoagie.

### **BURGER ALLA GRIGLIA — 11**

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

### **SAUSAGE AND PEPPERS SUB — 11**

Grilled Italian sausage and roasted sweet peppers, onions, with tomato sauce, served on crispy Italian hoagie.

### **TENDERLOIN SICILIANO — 13**

Tenderloins scallopini. Breaded with Italian seasoned breadcrumbs served on Italian bread with famous zip sauce.

### **MONTEREY CHICKEN — 12**

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

### **CHICKEN CLUB — 12**

Fajita style chicken. On a croissant with bacon, red onion, mozzarella, cheddar, lettuce, tomatoes and mayo.

### **JOHNNY DE — 15**

Open face ribeye steak topped with sautéed onions, mushrooms and pepper jack cheese. Famous zip sauce.

## **PESCE / FISH**

### **GRILLED ATLANTIC SALMON — 21**

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

### **LAKE PERCH — 21**

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

### **PICKEREL ALLA SICILIANO—19**

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

### **WHITEFISH—19**

Broiled and served with lemon butter sauce.