

FILIPPA'S

ITALIAN RESTAURANT & BANQUET

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 balsamic glaze.

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 — 14

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 — 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.

Add chicken \$5/Salmon \$9/Tenderloin \$9/ Shrimp \$2.25pc

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 — 15

House-made lasagna.

RIGATONI ALLA VODKA — 14

Prosciutto, tomato, vodka cream sauce.

GNOCCHI CASARECCI — 13

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 — 15

Pancetta, parmigiano cheese in an egg cream sauce.

SPAGHETTI & MEATBALLS — 14

House-made meatballs. Marinara sauce.

Add chicken \$5/Salmon \$9/Tenderloin \$9/ Shrimp \$2.25pc

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.