

# FILIPPA'S

ITALIAN RESTAURANT & BANQUET

## LUNCH MENU

### AP PETIZER S

#### 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 / SALAD S

#### 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-15

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-15

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, mussels, clams. Lightly spiced tomato sauce.

#### SHRIMP SCAMPI-18

Garlic, olive oil, lemon, angel hair pasta, butter and white wine sauce

#### LASAGNA AL FORNO-16

House-made lasagna.

#### RIGATONI ALLA VODKA-15

Prosciutto, tomato, vodka cream sauce.

#### GNOCCHI CASARECCI-14

Homemade potato dumpling with cream, cheese, and Italian sausage

#### TORTELLINI ALLA NAPOLETANA-14

Cheese tortellini with fresh tomato basil sauce.

#### RAVIOLI SPINACH E RICOTTA-16

Ravioli pasta filled with ricotta and spinach. Marinara sauce.

#### SPAGHETTI CARBONARA-15

Pancetta, parmigiano cheese in an egg cream sauce.

#### SPAGHETTI & MEATBALLS-15

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, sundried tomato, and cream.

## AMERICANO

*American sandwiches made Piadina-style*

### CHICKEN AND AVOCADOS–12

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

### CHICKEN PARMIGIANA–12

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–13

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 / FIS H

### GRILLED ATLANTIC SALMON–21

Chard grilled salmon. Served with lemon beurre blanc. Served with vegetable.

### LAKE PERCH–21

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

### PICKEREL ALLA SICILIANO19

Sautéed pickerel lightly breaded with seasoned breadcrumbs. Served with amoghio sauce and vegetable.

### WHITEFISH19

Broiled and served with lemon butter sauce. Served with vegetable.