

# FILIPPA'S

ITALIAN RESTAURANT & BANQUET

## APPETIZERS

### ARANCINI - 9

Italian rice balls, prosciutto, asiago and tomato sauce.

### STUFFED PORTOBELLO - 10

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

### TENDERLOIN TIPS - 14

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

### SAUSAGE & PEPPERS - 12

Sautéed shishito peppers, sausage, potatoes and onions.

## SOUPS / SALADS

### MINISTRONE - 5

### LOBSTER BISQUE - 7

### CLAM CHOWDER - 6

### TRAVERSE CITY - 13

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

### CAESAR - 12

Romaine lettuce, croutons, and shaved Parmesan.

### SALMON SALAD - 16

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 - 16

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 \$2.25 pc

## PASTA

Served with soup of the day or garden salad.

### SHRIMP SCAMPI - 22

Garlic, olive oil, lemon, butter and white wine. Tossed with angel 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.

### SPAGHETTI & MEATBALLS - 16

House-made meatballs. Marinara sauce.

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

## CARRY-OUT DINNER MENU

TUESDAY THRU SUNDAY | 3:00 PM - 8:00 PM

OUR HEATED PATIO IS OPEN!

## 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.

### 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.

### POLLO DI BACCI - 23

Crispy fried chicken breast topped with spinach and cream.

## PESCE / FISH

### 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.

## BUTCHER SHOP

### 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.

### RIBS

1/2 Slab - 19

Full Slab - 28

*\*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please let your server know about any dietary restrictions or allergies.*