

FILIPPA'S

ITALIAN RESTAURANT & BANQUET

“THANKSGIVING DINNER MENU”

APPETIZERS

ARRANCINI - 9

Calamari steak, lemon, caper, white wine

CALAMARI FRITTI - 10

Calamari steak, lemon, caper, white wine

BRUSCHETTA - 8

Ripened tomatoes, torn basil, balsamic glaze

BURRATA CAPRESE - 11

Vine ripe tomatoes, basil, EVOO, balsamic

GAMBERI ALLA FILIPPA'S - 14

Sautéed shrimp in olive oil & garlic, white wine

COCKTAIL DI GAMBERI - 13

Poached colossal shrimp, cocktail sauce

SPINACH & ARTICHOKE DIP - 12

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

SOUPS / SALADS

ITALIAN WEDDING - 5

LOBSTER BISQUE - 7

CAESAR SALAD - 12

Romaine lettuce, croutons, parmesan

SALMON SALAD - 16

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

PASTA

CHOICE OF GARDEN SALAD OR SOUP OF THE DAY

SHRIMP SCAMPI - 22

Garlic, olive oil, lemon, butter, white wine, tossed with angel hair pasta

GNOCCHI CASARECCI - 17

Home-made potato dumpling, cream, cheese, Italian sausage

CHICKEN FETTUCINE ALFREDO - 19

Cream, butter, cheese, grilled chicken

POLLO 21 / VITELLO 24

(CHICKEN OR VEAL) CHOICE OF GARDEN SALAD OR SOUP OF THE DAY

PICCATA, mushrooms, garlic, lemon, white wine butter sauce

PARMIGIANA, topped with tomato sauce, mozzarella, parmigiana and baked

SICILIANO, breaded with Italian seasoned breadcrumbs, amoglio sauce, vegetables

PESCE/ FISH

CHOICE OF GARDEN SALAD OR SOUP OF THE DAY

GRILLED ATLANTIC SALMON - 23

Char grilled salmon served with lemon beurre blanc and vegetables.

LAKE PERCH - 24

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

BUTCHER SHOP

CHOICE OF GARDEN SALAD OR SOUP OF THE DAY

8OZ FILET MIGNON - 33

Angus 1855 filet. Rosemary potatoes. Seasonal vegetables, zip sauce

14OZ RIBEYE - 29

Angus 1855 NY strip steak. Rosemary potatoes. Seasonal vegetables, zip sauce

MEDITERRANEAN LAMB CHOPS - 31

Marinated in garlic, olive oil, rosemary & oregano. Served with sautéed spinach and rosemary potato

TURKEY DINNER

ROASTED TURKEY (WHITE & DARK MEAT), GRAVY, WHIPPED POTATOES, SAGE BREAD STUFFING, CRANBERRY RELISH, GARDEN VEGETABLES. **CHOICE OF GARDEN SALAD OR SOUP OF THE DAY 25**

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 food-borne illness. Please let your server know about any dietary restrictions or allergies. **20% gratuity added to parties of 6 or more.**