

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

MUSSELS 11

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

TENDERLOIN TIPS 12

Angus steer tenderloin, roasted mushroom, gorgonzola cheese, chop house onion and Filippa's Zip sauce

SHRIMP ALLA FILIPPA'S 12

Sauteed in olive oil and garlic, tomato, red pepper flakes, white wine

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

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 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 SPINACH E RICOTTA 16

Ravioli pasta filled with ricotta and spinach with fresh tomato basil sauce.

SPAGHETTI CARBONARA 15

Pancetta, parmigiana cheese in an egg cream sauce

SPAGHETTI & MEATBALLS 14

House-made meatballs with tomato basil sauce

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

AMERICANO

Piadina-style Italian flat bread wraps
Served with soup, salad or fries

CHICKEN AND AVOCADOS 12

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

VEGETARIAN 11

Roasted vegetables, feta cheese and balsamic.

BLACKENED SALMON 13

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

CHICKEN CAESAR 12

Grilled chicken breast, crisp romaine lettuce, parmigiana and Caesar dressing.

SANDWICHES

Served with soup, salad or fries

UHY CUBANA 14

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

FRENCH DIP 16

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

BURGER ALLA GRIGLIA 11

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

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 sauteed onions, mushrooms, and pepperjack cheese and Filippa's zip sauce

PORTOBELLO BURGER 12

Fire roasted portobello mushroom on a brioche bun topped with fresh mozzarella, caramelized onion, bell peppers tomato and spinach.

POLLO/VITELLO

Served with soup of the day or garden salad

MARSALA 19/21

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

PICCATA 19/21

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

TOSCA 19/21

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

PARMIGIANA 19/21

Breaded chicken or veal topped with tomato sauce, mozzarella, parmigiana and baked. Served with a side of pasta

SICILIANO 19/21

Chicken or veal breaded with Italian breadcrumbs. Served with amoghio and vegetable

POLLO DI BACCI 19

Crispy fried chicken breast and cheese filled bacchi pasta topped with spinach, sundried tomato and cream

PESCE/FISH

Served with soup of the day or garden salad

GRILLED ATLANTIC SALMON 21

Chard grilled salmon. Served with lemon beurre blanc and vegetable

LAKE PERCH 21

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

PICKEREL ALLA SICILIANO 19

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

FILIPPA'S BUTCHER SHOP

Served with soup of the day or garden salad.

FILET MIGNON 8OZ 33

Angus 1855 filet char grilled. Served with vegetable & zip sauce

NY STRIP STEAK 14OZ 29

Angus 1855 grilled NY strip steak char grilled. Served with vegetable & zip sauce