

APPETIZERS

ARANCINI 9

Italian rice balls, prosciutto, asiago and tomato sauce

CALAMARI FRITTI 10

Seasoned calamari, lemon, caper and white wine sauce

BRUSCHETTA 8

Vine ripened tomatoes, torn basil, grilled peasant bread and balsamic glaze

BURRATA CAPRESE 11

Burrata mozzarella, vine ripened tomatoes, torn basil, EVOO and balsamic glaze

STUFFED PORTOBELLO 10

Roasted portobello mushroom, caramelized onion, spinach, bell pepper, tomato and mozzarella

MUSSELS 12

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

CARCIOFI ALLA TOSCA 10

Parmigiana egg batter- dipped artichoke hearts sautéed golden. Served with lemon butter sauce

TENDERLOIN TIPS 14

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

ESCARGOT 12

Garlic, butter, parsley, wine and parmigiana

SAUSAGE & PEPPERS 12

Sautéed shishito peppers, sausage, potatoes and onions

SHRIMP ALLA FILIPPA'S 14

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

COCKTAIL DI GAMBERI 13

Poached colossal shrimp served with cocktail sauce and lemon

SPINACH & ARTICHOKE DIP 11

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

SOUPS

MINISTRONE 5

SOUP OF THE DAY 5

LOBSTER BISQUE 7

CLAM CHOWDER 6

SALAD

TRAVERSE CITY 13

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

CAESAR 12

Romaine lettuce, croutons, and shaved parmesan caper

GREEK SALAD 12

Romaine lettuce, tomatoes, red peppers, onions, capers kalamata olives, beets and feta cheese

SALMON SALAD 16

Grilled Atlantic salmon over mixed greens with mandarin oranges, Traverse City dried cherries, candied pecans, crumbled blue cheese, tomatoes. Served 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 \$2.25pc

PASTA

LINGUINE ALLO SCOGLIO 23

Olive oil, garlic, shrimp, calamari, mussels, clams. Lightly spiced tomato sauce

SHRIMP SCAMPI 22

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

LASAGNA AL FORNO 17

House-made lasagna

RIGATONI ALLA VODKA 18

Prosciutto, tomato, vodka cream sauce

GNOCCHI CASARECCI 17

Homemade potato dumpling with cream, cheese and Italian sausage

TORTELLINI ALLA NAPOLETANA 16

Cheese tortellini with fresh tomato basil sauce

RAVIOLI SPINACH E RICOTTA 19

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

SPAGHETTI CARBONARA 17

Pancetta, parmigiana cheese in an egg cream sauce

SPAGHETTI & MEATBALLS 16

House-made meatballs & tomato basil sauce

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

POLLO / VITELLO

Served with soup of the day or garden salad

MARSALA 21/24

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

PICCATA 21/24

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

SALTIMBOCCA 21/24

Chicken or veal. Spinach, prosciutto ham, provolone cheese. Served with sauteed spinach

PARMIGIANA 21/24

Chicken or veal. Topped with tomato sauce, mozzarella, parmigiana and baked
Served pasta and vegetable

SICILIANO 21/24

Chicken or veal. Breaded with Italian seasoned breadcrumbs served with
Amoghio sauce, potato and vegetable

POLLO DI BACCI 23

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

FILIPPA'S BUTCHER SHOP

Served with soup of the day or garden salad

PANCETTA ARIEGGIARE FILETTO 34

8 oz. Center-cut filet. Wrapped with Italian bacon. Served with garlic whipped
potatoes and baby spinach.

RIB EYE 16oz 28

Angus 1855 grilled boneless rib-eye. Served with potato, vegetable & Filippa's zip sauce

NY STRIP STEAK 14oz 29

Angus 1855 grilled NY strip steak. Served with potato, vegetable & Filippa's zip sauce

MEDITERRANEI AGNELLO TAGLIARE 32

Mediterranean style lamb chops broiled and served over garlic whipped potatoes and baby spinach

RIBS - 1/2 Slab 19 / Full Slab 28

Slow roasted baby back ribs. Basted with Filippa's BBQ sauce Served with crispy french fries

BURGER ALLA GRIGLIA 14

Fresh 8 oz ground sirloin burger. Grilled to your liking on a brioche bun.
Served with crispy french fries

PESCE / FISH

Served with soup of the day or garden salad

GRILLED ATLANTIC SALMON 23

Fresh salmon served with lemon beurre blanc, potato and vegetable

COTOLETTE INARIDITE 27

Sea scallops seared in olive oil. Served over risotto and baby spinach with a lemon beurre blanc

LAKE PERCH 24

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

PICKEREL ALLA SICILIANO 24

Sautéed pickerel lightly breaded with seasoned breadcrumbs. Served with
Amoghio sauce, potato and vegetable

BRONZINA CILENO 32

Chilean sea bass, grilled and served over vegetable ratatouille