

# FILIPPA'S

ITALIAN RESTAURANT & BANQUET

## APPETIZERS

### ARANCINI 10

Italian rice balls, prosciutto, asiago and tomato sauce

### CALAMARI FRITTI 11

Seasoned calamari, lemon, caper and white wine sauce

### BRUSCHETTA 9

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

### SALMON SALAD 17

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 17

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 18

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 with a side of pasta

### **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

### **FILETTO CON PANCETTA 35**

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

### **RIB EYE 14oz 33**

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

### **NY STRIP STEAK 14oz 32**

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

### **COSTOLETTE D'AGNELLO 33**

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

### **SALMONE ALLA GRIGLIA 23**

Fresh salmon served with lemon beurre blanc, potato and vegetable

### **CAPELANTE DORATE 28**

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

### **BRANZINO CILENO 35**

Chilean sea bass, grilled and served over vegetable ratatouille