

FILIPPA'S

ITALIAN RESTAURANT & BANQUET

APPETIZERS

ARANCINI 11

Italian rice balls, prosciutto, asiago and tomato sauce

CALAMARI FRITTI 14

Seasoned calamari, lemon, caper and white wine sauce

BRUSCHETTA 10

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

BURRATA CAPRESE 12

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

STUFFED PORTOBELLO 12

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

MUSSELS 14

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

CARCIOFI ALLA TOSCA 11

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

TENDERLOIN TIPS 15

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

ESCARGOT 13

Garlic, butter, parsley, wine and parmigiana

SAUSAGE & PEPPERS 15

Sautéed banana peppers, sausage, sliced potatoes, olive oil & parsley

SHRIMP ALLA FILIPPA'S 15

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

COCKTAIL DI GAMBERI 14

Poached colossal shrimp served with cocktail sauce and lemon

SPINACH & ARTICHOKE DIP 12

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 14

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

CAESAR 13

Romaine lettuce, croutons, and shaved parmesan caper

SALMON SALAD 21

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 21

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 \$6/ Salmon \$9 / Tenderloin \$9
Shrimp \$2.25pc

PASTA

EGGPLANT PARMIGIANA 22

Breaded, chargrilled eggplant. Baked with mozzarella cheese and marinara sauce

LINGUINE ALLO SCOGLIO 24

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

LINGUINE ALLE VONGOLE 24

Manilla clams, olive oil, garlic, pancetta, wine, & Calabrian chili peppers. Choice of red or white sauce

SHRIMP SCAMPI 23

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

LASAGNA AL FORNO 18

House-made lasagna

RIGATONI ALLA VODKA 18

Prosciutto, tomato, vodka cream sauce

GNOCCHI CASARECCI 18

Homemade potato dumpling with cream, cheese and Italian sausage

TORTELLINI ALLA NAPOLETANA 18

Cheese tortellini with fresh tomato basil sauce

RAVIOLI SPINACH E RICOTTA 19

Ravioli pasta filled with ricotta and spinach with fresh tomato basil sauce
Pancetta, parmigiana cheese in an egg cream sauce

SPAGHETTI & MEATBALLS 19

House-made meatballs & tomato basil sauce

Add: Chicken \$6 / Salmon \$9 / Tenderloin \$9
Shrimp \$2.25pc

POLLO / VITELLO

Served with soup of the day or garden salad

MARSALA 22/25

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

PICCATA 22/25

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

SALTIMBOCCA 22/25

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

PARMIGIANA 22/25

Chicken or veal. Topped with tomato sauce, mozzarella, parmigiana and baked
Served with a side of pasta

SICILIANO 22/25

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

POLLO MARIA 22

Breaded chicken, sauteed spinach, prosciutto, melted cheese, & lemon sauce

POLLO DI BACCI 24

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 39

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

RIB EYE 14OZ 37

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

NY STRIP STEAK 14OZ 37

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

COSTOLETTE D'AGNELLO 38

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

RIBS - 1/2 Slab 25/ Full Slab 32

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

BURGER ALLA GRIGLIA 16

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 25

Fresh salmon served with lemon beurre blanc, potato and vegetable

CAPELANTE DORATE 32

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