

# FILIPPA'S

ITALIAN RESTAURANT & BANQUET

## APPETIZERS

### ARANCINI 12

Italian rice balls, prosciutto, asiago and tomato sauce

### CALAMARI FRITTI 14

Seasoned calamari, lemon, caper and white wine sauce

### BRUSCHETTA 11

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

### BURRATA CAPRESE 13

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

### STUFFED PORTOBELLO 13

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

### MUSSELS 14

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

### 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 25

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 24

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

### LASAGNA AL FORNO 19

House-made lasagna

### RIGATONI ALLA VODKA 18

Prosciutto, tomato, vodka cream sauce

### GNOCCHI CASARECCI 19

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 MP**

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

## **RIBS - 1/2 Slab 26/ 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 25**

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

## **WALLEYE SICILIANO 25**

Sautéed pickerel lightly breaded with seasoned breadcrumbs. Served with

Amoghio sauce, potato and vegetable