

FILIPPA'S

ITALIAN RESTAURANT & BANQUET

LUNCH MENU

APPETIZERS

ARANCINI 11

Italian rice balls, prosciutto, basil 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

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

MUSSELS 13

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

SHRIMP ALLA FILIPPA'S 14

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

SAUSAGE & PEPPERS 13

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

SALADS

TRAVERSE CITY 13

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

SALMON SALAD 18

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 12

Romaine lettuce, croutons, and shaved parmesan

BEEF & BLEU 19

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

SOUPS

MINISTRONE 5

SOUP OF THE DAY 5

LOBSTER BISQUE 7

CLAM CHOWDER 5

PASTA

EGGPLANT PARMIGIANA 20

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

LINGUINE ALLO SCOGLIO 23

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

LINGUINE ALLE VONGOLE 22

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

SHRIMP SCAMPI 21

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

LASAGNA AL FORNO 17

House-made lasagna

RIGATONI ALLA VODKA 17

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 17

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

SPAGHETTI & MEATBALLS 18

House-made meatballs with tomato basil sauce

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

WRAPS

Warm flour tortilla, stuffed rolled & grilled
Served with soup, salad or fries

CHICKEN AND AVOCADO 14

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

VEGETARIAN 13

Roasted vegetables, feta cheese and balsamic.

BLACKENED SALMON 14

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

CHICKEN CAESAR 14

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

SANDWICHES

Served with soup, salad or fries

UHY CUBANA 15

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 13

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

CHICKEN CLUB 14

Fajita style chicken on a croissant with bacon, red onion, mozzarella, cheddar, lettuce, tomatoes and mayo

JOHNNY DE 17

Open face ribeye steak topped with sauteed onions, mushrooms, and pepper jack cheese and Filippa's zip sauce

POLLO/VITELLO

Served with soup of the day or garden salad

MARSALA 19/21

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

PICCATA 19/21

Sauteed chicken or veal. Mushrooms, garlic, lemon, white wine butter 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 MARIA 19

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

POLLO DI BACCI 21

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 22

Chard grilled salmon. Served with lemon beurre Blanc and vegetable

LAKE PERCH 22

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

WALLEYE SICILIANO 22

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 6oz 35

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

NY STRIP STEAK 12oz 33

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