



STAY  
UPDATED!

# 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.

### BURRATA CAPRESE - 13

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

### STUFFED PORTOBELLO - 13

Roasted portobello mushroom, caramelized onion, spinach, roma tomatoes and mozzarella.

### MUSSELS - 14

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 and parsley.

### SHRIMP ALLA FILIPPA'S - 15

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

### COCKTAIL DE 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 + SALADS

### MINISTRONE - 5

### SOUP OF THE DAY - 5

### LOBSTER BISQUE - 7

### CLAM CHOWDER - 6

### TRAVERSE CITY - 14

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

### CAESAR - 13

Romaine lettuce, croutons, and shaved Parmesan.

### SALMON SALAD - 21

Grilled Atlantic salmon over mixed greens with mandarin oranges, Traverse City dried cherries, candied pecans, crumbled blue cheese, tomatoes. Tossed 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, Add Salmon | \$9, Add Tenderloin | \$9, or Add Shrimp | \$2.50 pc

## HOMEMADE 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, and 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.

### GNOCCI CASARECCI - 19

Homemade potato dumpling with cream, cheese and Italian sausage.

### TORTELLINI ALLA NAPOLETANA - 18

Cheese tortellini with fresh tomato basil sauce.

### CHEESE RAVIOLI - 19

Ravioli pasta filled with ricotta with fresh tomato basil sauce. Parmigiana cheese in an egg cream sauce.

### SPAGHETTI & MEATBALLS - 19

House-made meatballs and tomato basil sauce.

Add Chicken | \$6, Add Salmon | \$9, Add Tenderloin | \$9, or Add Shrimp | \$2.50 pc

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## POLLO / VITELLO

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*Served with soup of the day or garden salad.*

### MARSALA - 22/25

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

### PICCATA - 22/25

Saute 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.

### POLLO MARIA

Breaded chicken, sauteed spinach, prosciutto, melted cheese, and lemon sauce.

22

### POLLO DI BACCI

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

24

### 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.

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## PESCE / FISH

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*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 and vegetable.

### PICKEREL ALLA SICILIANO - 24

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

### WALLAYE AL LEMONE - 25

Lemon caper, butter sauce, potato and vegetables.

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## BUTCHER SHOP

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*Served with soup of the day or garden salad.*

### 8 OZ. FILETTO - 39

Angus 1855 center-cut filet. Served with potato, vegetable and Filippa's zip sauce.

### RIB-EYE (14 OZ.) - 37

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

### NY STRIP STEAK (14 OZ.) - 37

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

### COSTOLETTE D'ANELLO - 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.

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*