



STAY
UPDATED!

FILIPPA'S

ITALIAN RESTAURANT & BANQUET

APPETIZERS

ARANCINI - 13

Italian rice balls, prosciutto, asiago and tomato sauce.

CALAMARI FRITTI - 16

Seasoned calamari, tri color peppers, lemon, caper and white wine sauce.

BURRATA CAPRESE - 15

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

MUSSELS - 15

Steamed with garlic, tomatoes, white wine and crostini.

*TENDERLOIN TIPS - 16

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

ESCARGOT - 13

Garlic, butter, parsley, wine and parmigiana.

SAUSAGE & PEPPERS - 15

Tri color peppers, banana peppers, onions, Yukon gold potatoes, tomatoes

SHRIMP ALLA FILIPPA'S - 16

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

COCKTAIL DE GAMBERI - 15

Poached colossal shrimp served with cocktail sauce and lemon.

SPINACH & ARTICHOKE DIP - 14

Baby spinach, cream cheese, artichokes and parmesan cheese. Served with pita chips.

SOUPS + SALADS

MINISTRONE - 5

SOUP OF THE DAY - 5

LOBSTER BISQUE - 8

CLAM CHOWDER - 6

TRAVERSE CITY - 16

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

CAESAR - 15

Romaine lettuce, croutons, and shaved Parmesan.

SALMON SALAD - 24

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 - 24

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 | \$3.50 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.

STROZZAPRETI NORCINA - 23

Italian sausage, tomato, cream white truffle oil.

SHRIMP SCAMPI - 26

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

LASAGNA AL FORNO - 21

House-made lasagna.

RIGATONI ALLA VODKA - 22

Prosciutto, tomato, vodka cream sauce.

GNOCCI CASARECCI - 20

Homemade potato dumpling with cream, cheese and Italian sausage.

CACCIO E PEPPE - 21

Spaghetti, pecorino Romano cheese, coarse black pepper.

SPINACH RAVIOLI - 22

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

SPAGHETTI & MEATBALLS - 22

House-made meatballs and meat sauce.

Add Chicken | \$6, Add Salmon | \$9, Add Tenderloin | \$9, or Add Shrimp | \$3 pc

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

POLLO / VITELLO

Served with soup of the day or garden salad.

Substitute for Saffron Rice with peas and carrots \$1

MARSALA - 22/27

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

PICCATA - 22/27

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

SALTIMBOCCA - 23/28

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

POLLO MARIA

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

24

POLLO DI BACCI

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

25

PARMIGIANA - 22/27

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

SICILIANO - 22/27

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

PESCE / FISH

Served with soup of the day or garden salad.

Substitute for Saffron Rice with peas and carrots \$1

SALMONE ALLA GRIGLIA - 27

Fresh salmon served with lemon beurre blanc, potato and vegetable.

LAKE PERCH - 26

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

PICKEREL ALLA SICILIANO - 25

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

BUTCHER SHOP

Served with soup of the day or garden salad.

Substitute for Saffron Rice with peas and carrots \$1

*8 OZ. FILETTO - 42

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

*RIB-EYE (14 OZ.) - 39

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

*NY STRIP STEAK (14 OZ.) - 39

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 - 28 | FULL SLAB - 34

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.

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20% gratuity added to parties of 6 or more.