

Filomena

CUCINA ITALIANA

Fit Down Dinner Menu

Parties of 20 or more

Appetizers

Spicy Roasted Peppers Filomena and Garlic Bread

Salad

Seasonal Mixed Green Salad

Caesar Salad for an additional \$1.00 per person

Endive Salad for an additional \$3.50 per person

Fresh Raspberries & Mozzarella in a Raspberry Vinaigrette (upon availability)

Pasta Course

Chef's Choice of only the Freshest Pasta with Tomato Sauce

Entrees

Choice of Three

Filet and Crabcake \$32.95

8 oz. Filet Mignon \$23.95

With Garlic Mashed Potatoes and Vegetable

Veal Marsala \$19.95

Milk Fed Veal, Sauteed with Fresh Mushrooms in Marsala Wine

Veal Piccante \$19.95

Milk Fed Veal, Sauteed with Butter Capers, Lemon and a White Wine Sauce

Walnut Encrusted Chicken \$18.95

Breast of Chicken Encrusted with Walnuts, served with a Raspberry Vinaigrette

Chicken Marsala \$17.95

With Mushrooms in Marsala Wine Sauce

Chicken Francaise \$17.95

With Lemon Butter and White Wine

Chicken Parmigiana \$16.95

Breast of Chicken, Deep Fried and Topped with Provolone Cheese and Red Sauce

Broiled Flounder \$17.95

Topped with Sundried Tomatoes in a White Wine Sauce

Stuffed Flounder \$18.95

With Crabmeat

Crabcake \$23.95

Our own Jumbo Lump Crabcakes Served with Dijon Cream or Dill Cream Sauce

Broiled Salmon \$19.95

Topped with Sundried Tomatoes in White Wine Sauce

Veal Valdostana \$19.95

Topped with Fresh Spinach, Prosciutto, Mozzarella Cheese,
Served with Sauteed Mushrooms and a Sage Demi Sauce

Dessert

Choice of One

Cheesecake or Tiramisu

Coffee, Tea, Iced Tea and Soda Included

Gratuity and Tax Additional