Filomena Cucina Rustica Premier Weekend Dinner Menu \$47.95



Hot

Vegetable Spring Rolls, Chicken Satay, Marinated Beef Skewers, Asparagus-Pesto Quiche, Mini Glazed Meatballs, Fried Mozzarella, Cocktail Franks in Puff Pastry

<u>Cold</u>

Sliced Melon and Prosciutto Di Parma (Seasonal), Goat Cheese Dredged in Candied Nuts, Smoked Salmon-cream cheese Tartlet, Mini Caprese Skewers, Shrimp Cocktail in Shot Glasses (Additional \$3.00 per piece)

Appetizer

Filomena's Famous Roasted Peppers

Pasta Course

Penne pasta with Marinara or Vodka Blush Sauce

Salad (Choose 1)

Mixed Greens House Salad with Balsamic Vinaigrette or Caesar Salad

Entrees (Choose 3)

Chicken Saltimbocca

Sautéed chicken breast topped with spinach, prosciutto ham, Mozzarella cheese served with mashed potatoes and Wild mushroom-Marsala

Chicken Francese

Battered Chicken Breast with Sun-Dried Tomatoes & Capers in a white wine-lemon butter sauce and roasted potatoes

Chicken Parmigiana

Breaded breast of Chicken topped with provolone cheese, Marinara sauce and served with roasted potatoes

Salmon Al Forno

Brick Oven Baked Salmon with Lump Crab Meat-Artichoke Crust served with risotto, Scampi sauce and marinated tomatoes

Stuffed Flounder

Brick-oven baked Flounder stuffed with lump crab meat served with risotto and Scampi sauce

Flat Iron Steak

Grilled sliced Flat Iron Steak served with mashed potatoes, fresh vegetables and wild mushroom sauce

Filet Mignon

Grilled Filet Mignon served with mashed potatoes served with a Wild Mushroom Sauce (Additional \$10 per person)

Filet Mignon and Crab Cake

Petite Filet Mignon served with a Lump Crab Cake, mashed potatoes and appropriate sauces (Additional \$15 per person)

Tortellini Della Nonna

Cheese Tortellini Tossed with baby spinach and sundried tomatoes in a Blush Sauce

****Food count is due in 10 days Prior to Function****

All Entrees include Bread, Chefs Choice of Seasonal Vegetables, Coffee, Hot Tea, Iced Tea and Soft Drinks Plus Tax and 20% Gratuity