

# Filomena Cucina Rustica

## Premier Lunchon Menu \$31.95

### Hors d' Oeuvres (Choose 3)

#### Hot

*Vegetable Spring Rolls, Chicken Satay, Asparagus-pesto Quiche, Mini Glazed Meatballs, Mini Hot dogs in puff pastry, Fried Mozzarella*

#### Cold

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

#### Appetizer

*Filomena's Famous Roasted Peppers*

#### Salad (Choose 1)

*Choice of Mixed Greens or Caesar Salad*

### Entrees (Choose 3)

#### **Chicken Parmigiana**

*Breaded Breast of Chicken topped with Marinara Sauce and Provolone Cheese served with Penne pasta*

#### **Chicken Sorrento**

*Sautéed chicken breast topped with provolone cheese, wild mushrooms, tomatoes and fresh herbs over Cappellini*

#### **Chicken Francese**

*Battered Chicken Breast sautéed with Sun-Dried Tomatoes & Capers in a white wine-lemon butter Sauce over Cappellini*

#### **Salmon or Flounder Ariana**

*Brick-oven baked Salmon or Flounder served over risotto and topped with a Scampi sauce and marinated tomatoes*

#### **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 Fresh Vegetables and Wild Mushroom Sauce (Additional \$10 per person)*

#### **Tortellini Della Nonna**

*Cheese Tortellini tossed with spinach, sun dried tomatoes in a blush sauce with shaved Parmesan*

#### **Penne Primavera**

*Penne pasta tossed with fresh vegetables, baby spinach, garlic, basil and light tomato 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*