



STUDENT PACKAGE

\$33 per Guest | Served Family-Style | Non-Alcoholic Beverages Included | For Parties of 10 or More

APPETIZER

BRUSCHETTA

Macerated cherry tomatoes with basil and garlic, toasted house-made bread

SALADS (INCLUDES BOTH)

CAESAR

Romaine ribbons, ciabatta croutons, shaved parmigiano, classic dressing^{§¶}

MISTA

Leaf lettuce, carrot, red onion, kalamata olive[†], roasted pepper, cannellini bean, champagne vinaigrette

PIZZAS (PLEASE SELECT FOUR) | ALL PIZZAS TOPPED WITH PECORINO ROMANO

MARGHERITA

Milled tomatoes, fresh mozzarella, basil, extra virgin olive oil

PRIMO CHEESE

Milled tomatoes, mozzarella, provola

ARTISANAL PEPPERONI

Milled tomatoes, artisan pepperoni, provola, mozzarella

PICCANTE E DOLCE

Milled tomatoes, mozzarella, provola, artisan pepperoni, onion, jalapeno, mike's hot honey

CAMPANIA

Milled tomatoes, italian sausage, mushroom, caramelized onion, fresh mozzarella, basil

BIANCA

Extra virgin olive oil, fresh mozzarella, goat cheese, provola, caramelized onion, roasted garlic, oregano

MARINARA DI COSTANTINO

Milled tomatoes, garlic, oregano, extra virgin olive oil, calabrian chili oil

PASTAS OPTIONAL - SELECT ONE (+6/GUEST) GLUTEN FREE AVAILABLE

RIGATONI BOLOGNESE

Slow-simmered beef, veal, and pork ragu, grana padano

SPAGHETTI ALL' ARRABBIATA

Spicy tomato sauce, basil, pecorino romano

RIGATONI ROASTED GARLIC CREAM

Roasted garlic cream, gremolata, grana padano

HOUSE DESSERTS OPTIONAL - INCLUDES BOTH (+5/GUEST)

FILOMENA'S TIRAMISU*

Ladyfinger, mascarpone cream, rum, frangelico, shaved chocolate

MINI CANNOLI*

Traditional ricotta cream, mini chocolate chips, crushed pistachio

^{*} Contains nuts. Some menu items may have had contact with nuts. Please inform server of food allergy. [†] Some of our olives may contain pits. Please enjoy at your own risk. [§] Contains anchovies. [¶] The consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness. ^{GF} Gluten Free.