

Da Filippo - Dinner Menu

To Start

La Bruschetta della Casa

Home made bread, fresh tomatoes, garlic, parmigiano, fresh basil, EVOO

Antipasti Freddi

Antipasto Misto

Imported speck, bresaola, salami, young aged pecorino cheese, roasted peppers

Gaeta olives

Insalata Mista

Organic mixed greens

Burrata

Creamy fresh mozzarella, ripe tomatoes, organic honey

Carpaccio di Polpo

Thin sliced imported mediterraneo octopus, fresh tomatoes, capers, Gaeta olives

Antipasti Caldi

Frittelle di Rughetta

Batter dipped arugula, garlic, anchovies, parmigiano, reduced cream

Lumache alla Boscaiola

Land snails, mushrooms, cream, imported black truffle, crosini

Vongole Oreganate

Baked fresh clams, seasoned bread crumbs, garlic

Moscardini Amurati

Small octopus, onions, tomatoes

Le Paste e i Risotti

Paccheri alla Francescana

Paccheri pasta, beef ragu, mushrooms, cream, nutmeg, parmigiano

Caserecce col Sugo di Melanzana

Short cut twisted pasta, eggplant, plum tomatoes, pecorino

Risotto con le Salsiccie

Short grain rice, home made sausage, parmigiano, imported black truffle

Orecchiette con Salsiccie e Broccoli

Little ears shaped pasta, sweet home made sausage, broccoli spears, pecorino, saffron, cream

La Carne

Saltimbocca di Maiale

Pork scaloppine, sage, pancetta, marsala, market vegetables

Filetti di Pollo Capricciosi

Chicken tenderloins, capers, mushrooms, touch of hot pepper, market vegetables

Medaglioni di Maiale al Gorgonzola

Pork tender loins, fresh mushrooms, imported gorgonzola cheese, market vegetables

Brasato di Manzo

Braised Angus beef chuck roast, market vegetables

Vegetarian

Melanzane al Forno

Baked eggplant, fresh ricotta, plum tomatoes, provolone, market vegetables

Fregola con le Verdure

Small pearl couscous, peas, carrots, fresh zucchini, celery, mushrooms, plum tomatoes, parmigiano

Il Pesce

Sogliola Abbottonata

Wild Atlantic perch fillets, bay leaves, garlic, plum tomatoes, parmigiano, Gaeta olives, market vegetables

Pesce al Cartoccio

Baked, wild Icelandic, codfish fillets, fresh tomatoes, zucchini, onions, rosemary, EVOO, wrapped in parchment paper, market vegetables

Gamberetti alla Nonna Giovanna

Wild caught gulf of Mexico shrimp, peas, cream, semolina gnocchi

Lampuga e Gamberi

Pan seared wild caught Pacific Mahi-Mahi, large wild caught Gulf of Mexico Shrimps, seasoned bread crumbs, fresh tomatoes, onions, served with organic salad

Risotto al Nero di Seppia

Short grain rice, fresh squid, cuttlefish ink

Desserts

Crème Brûlée

Tahitian vanilla bean, cream custard, organic sugar glaze

Panna Cotta

Delicate sweetened cream custard, lemon essence

Profiterol

Eclair Profiterole, Whipped Cream Filling, Raspberry Essence Chocolate Ganache

Millefoglie Calda

Warm puff pastry filled with orange custard

Cannoli

Items are made in kitchen that may contain traces of peanuts, tree nuts, sesame seed, gluten, wheat, soy, dairy, shellfish & seafood

18% service charge will be added to groups of six to eight, 20% for groups of nine or more

Menu Items are Subject To Change Without Notice

Executive Chef

Filippo Russo