

Filho's Cucina – Menu

(978) 448-5664

Zuppa E Insalate

add chicken to any salad \$4.00, add shrimp \$7.00

Chicken Minestrone **\$5.95**

Filho's version of an Italian classic.

Garlic Bread Freshly baked baguette topped with our award winning garlic butter **\$4.95/\$5.95** and herb blend. Add mozzarella cheese, Make it Spicy.

Bruschetta Homemade foccacia topped with fresh basil, sliced vine ripe **\$5.95**
tomatoes and asiago cheese, melted in the oven.

Casa Salad Mixed field greens tossed with crispy prosciutto, tomatoes, **\$11.95**
mushrooms, croutons and gorgonzola cheese in our homemade creamy Italian
dressing.

Caesar Salad Crisp romaine lettuce, homemade croutons and parmesan cheese **\$12.95**
tossed with our homemade caesar dressing.

Buffala Mozzarella, Basil and Tomato **\$12.95**
Drizzled with lemon, salt and extra virgin olive oil.

Misto Griglia Grilled hot Italian sausages, grilled chicken, artichoke hearts, **\$14.95**
tomatoes and smoked provolone in a caper balsamic vinagrette, over mixed baby
greens.

Cucina Antipasto Assorted imported meats, aged cheese, marinated vegetables, **\$15.95**
marinated tuna, on a bed of mixed field greens.

Insalata di Capra Field greens tossed with grape tomatoes, fresh croutons, black **\$12.95**
olives, capers, roasted red peppers and goat cheese, with our zesty lemon, and
olive oil vinagrette.

Insalata di Spinaci Baby Spinach, Bermuda onions, olives, sundried tomatoes, **\$12.95**
roasted red peppers, goat cheese, roasted pine nuts, with a raspberry vinagrette.

Panini

Lindsey's Grilled Chicken	\$13.95
Grilled chicken breast topped with sweet roasted red peppers, provolone cheese and creamy peppercorn dressing, served on focaccia.	
Smoked Turkey Breast	\$13.95
Smoked turkey breast topped with caramelized onions, sliced tomatoes and romaine lettuce, with honey-dijon mustard and provolone cheese, served on focaccia.	
Prosciutto di Parma	\$14.95
Thinly sliced imported prosciutto, roasted red peppers, mixed field greens, tomatoes, fresh buffalo mozzarella, drizzled with olive oil served on a baguette.	
Verdura	\$12.95
Mixed field greens, tomatoes, mushrooms and other seasonally available vegetables sauteed and topped with provolone cheese served on homemade focaccia.	
Italiano	\$14.95
Prosciutto, salami, cappicola, and provolone with romaine lettuce, roasted red peppers and drizzled with olive oil served on a baguette.	
Buffalla, Toamto, Pesto	\$12.95
Fresh buffalo mozzarella, sliced ripe tomatoes and pesto served on a baguette. Add grilled chicken	
Italian Roast Beef	\$12.95
Thinly sliced in-house roasted beef, sliced tomatoes, Bermuda onions, romaine lettuce with asiago cheese, drizzled with olive oil, served on a baguette.	
Sausage Lucia	\$12.95
Hot Italian sausages sauteed in a balsamic vinaigrette with onions, peppers and mushrooms, topped with mozzarella cheese.	
Paolito's Chicken	\$13.95
Sauteed breaded chicken cutlet with baby greens, tomatoes, onions and provolone cheese with pesto aioli on a baguette.	
Pizzetta di Giorno	\$10.95
Personal size pizza, with a changing array of toppings.	

Pasta

Penne con Broccolini	\$16.95
Fresh broccolini sautéed in garlic butter with fresh herbs and spices tossed with quill shaped pasta and romano cheese.	

Penne con Spinaci

Baby spinach sautéed with grape tomatoes in light cream sauce with romano, gorgonzola cheese and mozzarella cheese tossed with quill shaped pasta. **\$17.95**

Penne con Pollo Piccante

Grilled chicken, sauteed with wild mushrooms, tomatoes, pepperoni, pesto, marinara tossed with Romano cheese and quill shaped pasta. **\$18.95**

Linguine ala Nonna

Artichoke hearts sautéed in garlic butter with capers, mushrooms, tomatoes and basil, finished in a white wine and lemon sauce, tossed with linguine pasta. **\$17.95**

Linguine di Cucina

Blended herbs sauteed in garlic oil, simmered in marinara, tossed with aroma cheese and linguine pasta. **\$16.95**

Linguine with Clam Sauce

Chopped sea clams sautéed in olive oil with fresh garlic, herbs and spices, served on a bed of linguine pasta. **\$19.95**

Linguine Misto

Plump shrimp, grilled chicken and hot Italian sausages sautéed in garlic butter, white wine and marinara, tossed with Romano cheese served over linguine pasta. **\$20.95**

Gnocchi Florentine

Baby spinach sauteed with onions, tomatoes and fresh buffalo mozzarella simmered in marinara and tossed with homemade gnocchi. **\$18.95**

Gemelli Salsiccia

Grilled Italian sausages sautéed in olive oil with fresh mushrooms simmered in marinara and tossed with gemeli pasta and romano cheese. **\$18.95**

Gemelli con Pollo

Tender pieces of chicken sautéed in olive oil with fresh mushrooms and broccolini, laced with white wine, lemon and tossed with romano cheese and gemeli pasta. **\$19.95**

Pasta di Paolo

Your choice of Penne, Linguine, Gemeli served Paolo's way "Naked" with your choice of: marinara, alfredo, garlic oil, pesto or butter sauce. **\$11.95**

Pasta Ripiene**Ravioli di Aragosta**

Lobster and crabmeat filled ravioli, in a creamy sherry wine and lobster butter sauce with sautéed shrimp, grape tomatoes and fresh basil. **\$23.95**

Ravioli di Funghi

Wild mushroom filled ravioli with mushrooms, basil and roasted red peppers in a light Romano cheese and cream sauce. **\$19.95**

Ravioli di Formaggio

Four cheese ravioli topped with our homemade marinara sauce. **\$16.95**

Tortellini Pesto Cream

Tricolor, four cheese filled tortellini with grape tomatoes and fresh basil, artichoke hearts and mushrooms finished in a pesto cream sauce. **\$18.95**

Tortellini Pomodoro

Tricolor, four cheese filled tortellini with grape tomatoes and fresh basil in a light tomato and cream sauce. **\$18.95**

Lasagna di Vegetale e Formaggio **\$17.95**

Homemade vegetable and cheese lasagna.

Tortellini Broccoli

Tricolor four cheese filled tortellini with broccolini and prosciutto finished in a creamy Alfredo sauce. **\$18.95**

Lasagna di Formaggio home made four cheese lasagna **\$16.95**

Piatti

Veal Marsala

Medallions of veal sautéed in butter with mushrooms, prosciutto, and Bermuda onions, finished with a marsala wine sauce. **\$21.95**

Veal Picatta

Medallions of veal sautéed in garlic butter with fresh mushrooms, herbs and spices reduced with fresh stock finished with lemon sauce. **\$21.95**

Veal Carcioffi

Medallions of veal sautéed with artichoke hearts, capers and mushrooms finished with a white wine and lemon butter sauce. **\$21.95**

Veal parmesan

Medallions of veal sautéed in a seasoned bread crumb topped with marinara and mozzarella cheese **\$21.95**

Parecchi di Marsala

Veal, chicken and shrimp sauteed with sundried tomatoes and mushrooms finished in marsala wine sauce. **\$23.95**

Pollo Marsala

Medallions of chicken sautéed in butter with mushrooms, prosciutto and Bermuda onions finished in a marsala wine sauce. **\$20.95**

Pollo Piccata

Medallions of chicken sautéed in garlic butter with fresh mushrooms, herbs and spices reduced with fresh stock finished with a lemon sauce. **\$20.95**

Pollo Parmesan

Medallions of chicken sautéed in a seasoned bread crumb topped with marinara and mozzarella cheese. **\$20.95**

Pollo Verona

Medallions of chicken with plump shrimp, mushrooms, provolone cheese in a Marsala wine sauce. **\$20.95**

Eggplant Parmesan **\$18.95**

Sauteed in a seasoned bread crumb topped with marinara and mozzarella cheese.

Gamberi Fra- Diavlo

Plump shrimp sautéed in garlic butter with crushed red peppers, simmered in marinara **\$21.95**
and served over pasta.

Gamberi Carcioffi

Plump shrimp sautéed in garlic butter with basil, artichoke hearts and capers finished in **\$21.95**
a white wine and lemon sauce.

Gamberi Scampi

Plump shrimp sautéed in garlic butter with fresh mushrooms, herbs, and spices.
\$\$21.95

MENU PRICES SUBJECT TO CHANGE WITH OUT NOTICE.