

## ZUPPE E INSALATE

<b>Chicken Minestrone</b> .....	<b>\$6.95</b>
<b>Zuppe di Giorno</b> .....	<b>\$6.95</b>
A changing array of soups made fresh from scratch utilizing the freshest ingredients.	
<b>Garlic Bread</b> .....	<b>\$5.95 with cheese \$6.95</b>
<b>Bruschetta</b> .....	<b>\$6.95</b>
<b>Pizzetta Di Giorno</b> .....	<b>\$12.95</b>
Personal size pizza with a changing array of toppings.	
Cheese only.....	<b>\$10.95</b>
<b>Insalata di Casa</b> .....	<b>\$13.95</b>
Mixed field greens tossed with crispy prosciutto, tomatoes, mushrooms, croutons and Gorgonzola cheese in our homemade creamy Italian dressing.	
<b>Caesar Salad</b> .....	<b>\$13.95</b>
Crispy romaine lettuce, croutons, and Parmesan cheese.	
<b>Buffala Mozzarella, Basil and Tomato</b> .....	<b>\$13.95</b>
Drizzled with lemon, basil, coarse salt and extra virgin olive oil.	
<b>Misto Griglia</b> .....	<b>\$15.95</b>
Grilled hot Italian sausages, grilled chicken, artichokes, tomatoes and smoked mozzarella in a caper-balsamic vinaigrette, over mixed greens.	
<b>Cucina Antipasto</b> .....	<b>\$16.95</b>
Assorted meats, cheeses, marinated vegetables, marinated tuna, on a bed of mixed field greens.	
<b>Insalata di Capra</b> .....	<b>\$13.95</b>
Field greens tossed with tomatoes, black olives, roasted red peppers, capers, goat cheese and croutons with a lemon and olive oil dressing.	
<b>Insalata di Spinaci</b> .....	<b>\$13.95</b>
Baby spinach, Bermuda onions, olives, sundried tomatoes, roasted red peppers, goat cheese, roasted pignoli nuts with a raspberry vinaigrette.	
<b>add chicken to any salad \$6.00, Add Shrimp \$9.00</b>	

## PANINI

<b>Lindsey's Grilled Chicken</b> .....	<b>\$14.95</b>
Grilled chicken, sweet roasted red peppers, provolone cheese and creamy peppercorn dressing, on focaccia.	
<b>Smoked Turkey Breast</b> .....	<b>\$14.95</b>
Smoked turkey, caramelized onions, sliced tomatoes and romaine lettuce, with honey-dijon mustard and provolone cheese, on focaccia.	
<b>Prosciutto di Parma</b> .....	<b>\$15.95</b>
Thinly sliced prosciutto, roasted red peppers, mixed greens, tomatoes, fresh mozzarella, drizzled with olive oil on a baguette.	
<b>Verdura</b> .....	<b>\$14.95</b>
Mixed field greens, tomatoes, mushrooms, and other seasonally available vegetables sautéed topped with provolone cheese, served warm on grilled focaccia.	
<b>Italiano</b> .....	<b>\$16.95</b>
Prosciutto, salami, sopressatta, cappicola, and provolone with romaine, roasted red peppers and drizzled with olive oil served on a baguette.	
<b>Buffala, Tomato and Pesto</b> .....	<b>\$13.95</b>
Fresh buffalo mozzarella, sliced ripe tomatoes and pesto served on a baguette.	
<b>Italian Roast Beef</b> .....	<b>\$14.95</b>
Thinly sliced in-house roasted beef, sliced tomatoes, Bermuda onions, romaine lettuce with asiago cheese, served on a baguette.	
<b>Paolito's Chicken</b> .....	<b>\$14.95</b>
Sautéed chicken cutlet, baby greens, tomatoes, Bermuda onions and provolone cheese with pesto aioli.	
<b>Sausage Lucia</b> .....	<b>\$14.95</b>
Hot Italian sausages sautéed in a balsamic viniagrette with peppers, onions and mushrooms and melted mozzarella cheese, served on a baguette.	

## PASTA

<b>Penne con Broccolini</b> .....	<b>\$17.95</b>
Fresh broccolini sautéed in garlic butter with fresh herbs and spices tossed with quill shaped pasta and romano cheese.	
<b>Penne con Spinaci</b> .....	<b>\$19.95</b>
Baby spinach sautéed with fresh tomatoes in light cream sauce with romano, gorgonzola cheese and mozzarella cheese tossed with quill shaped pasta.	
<b>Penne con Pollo Picante</b> .....	<b>\$18.95</b>
Grilled chicken, sautéed with mushrooms, tomatoes, onions, pepperoni pesto marinara tossed with romano and quill shaped pasta.	
<b>Linguine alla Nonna</b> .....	<b>\$18.95</b>
Artichoke hearts sautéed in garlic butter with capers, mushrooms, plum tomatoes and fresh basil, finished in a white wine and lemon sauce served on a bed of linguine.	
<b>Linguine di Cucina</b> .....	<b>\$17.95</b>
Blended herbs, sautéed in garlic oil, simmered in marinara tossed with romano cheese and linguine.	
<b>Linguine with Clam Sauce</b> .....	<b>\$19.95</b>
Chopped sea clams sautéed in olive oil with garlic herbs and spices with white wine over linguine pasta. Or served with marinara.	
<b>Linguine Misto</b> .....	<b>\$21.95</b>
Plump shrimp, grilled chicken and hot italian sausages sautéed in garlic butter with white wine and marinara, tossed with romano cheese, served over linguine.	
<b>Gemelli Salsiccia</b> .....	<b>\$20.95</b>
Grilled Italian sausages sautéed in olive oil with fresh mushrooms, simmered in marinara and tossed with gemelli pasta and romano cheese.	
<b>Gemelli con Pollo</b> .....	<b>\$20.95</b>
Tender pieces of chicken sautéed in olive oil with fresh mushrooms and broccolini, laced with white wine, lemon then tossed with romano cheese and gemelli pasta.	
<b>Pasta di Paolo</b> .....	<b>\$12.95</b>
Your choice of Penne, Linguine or Gemelli served Paolo's way "Naked" with your choice of: marinara, alfredo, garlic oil, pesto or butter sauce.	
<b>Ravioli di Aragosta</b> .....	<b>\$25.95</b>
Lobster and crabmeat filled ravioli in a creamy sherry wine and lobster butter with plump shrimp, fresh basil and grape tomatoes.	
<b>Ravioli di Funghi</b> .....	<b>\$20.95</b>
Wild mushroom filled ravioli with mushrooms, basil, and roasted red peppers finished in a light romano cheese and cream sauce.	
<b>Ravioli di Formaggio</b> .....	<b>\$17.95</b>
Four cheese ravioli topped with our homemade marinara sauce.	
<b>Tortellini Pesto Cream</b> .....	<b>\$20.95</b>
Tri-color four cheese tortellini with basil, tomatoes, artichoke hearts, and mushrooms finished in a pesto cream sauce.	
<b>Tortellini Pomodoro</b> .....	<b>\$19.95</b>
Tri-color four cheese tortellini, with tomatoes and fresh basil in a light tomato and cream sauce.	
<b>Tortellini Broccolini</b> .....	<b>\$19.95</b>
Tri-color four cheese tortellini with broccoli, and prosciutto finished in a creamy Alfredo sauce.	
<b>Lasagna di Vegetale e Formaggio</b> .....	<b>\$17.95</b>
Vegetable and Cheese Lasagna	
<b>Lasagna di Formaggio</b> .....	<b>\$17.95</b>
Cheese Lasagna	
<b>Gnocchi Florentine</b> .....	<b>\$20.95</b>
Baby spinach, tomatoes, onions, and fresh mozzarella simmered in marinara, tossed with homemade gnocchi.	

## PIATTI

<b>Veal Marsala</b> .....	<b>\$23.95</b>
Mushrooms, prosciutto, and Bermuda onions, finished with a marsala wine sauce.	
<b>Veal Piccata</b> .....	<b>\$23.95</b>
Fresh mushrooms, herbs and spices reduced with fresh stock finished with a lemon sauce.	
<b>Veal Carcioffi</b> .....	<b>\$23.95</b>
Artichoke hearts, capers and mushrooms finished with a white wine and lemon butter sauce.	
<b>Veal Parmesan</b> .....	<b>\$23.95</b>
Sautéed in a seasoned bread crumb topped with marinara and mozzarella cheese.	
<b>Pollo Marsala</b> .....	<b>\$22.95</b>
Fresh mushrooms, prosciutto and Bermuda onions finished in a marsala wine sauce.	
<b>Pollo Piccata</b> .....	<b>\$22.95</b>
Fresh mushrooms, herbs and spices reduced with fresh stock finished with a lemon sauce.	
<b>Pollo Parmesan</b> .....	<b>\$22.95</b>
Sautéed in a seasoned bread crumb topped with marinara and mozzarella cheese.	
<b>Pollo Verona</b> .....	<b>\$24.95</b>
Medallions of chicken with plump shrimp, mushrooms, provolone, marsala wine sauce.	
<b>Eggplant Parmesan</b> .....	<b>\$19.95</b>
Sautéed in a seasoned bread crumb topped with marinara and mozzarella cheese.	
<b>Gamberi Fra-Diavlo</b> .....	<b>\$22.95</b>
Plump shrimp sautéed in garlic butter with crushed red peppers, simmered in marinara served over pasta.	
<b>Gamberi Carcioffi</b> .....	<b>\$22.95</b>
Plump shrimp sautéed in garlic butter with basil, artichoke hearts and capers finished in a white wine and lemon sauce.	
<b>Gamberi Scampi</b> .....	<b>\$22.95</b>
Plump shrimp sautéed in garlic butter with fresh mushrooms, herbs and spices.	

**ALL ENTREES SERVED WITH YOUR CHOICE  
OF LINGUINE OR PENNE**

**GEMELLI OR GLUTEN FREE PASTA ADDITIONAL \$2.00**

**Let Filho's Cucina custom design a menu  
for your next event. Please call for  
a private consultation.**

**If you do not see an item on our menu,  
ask one of our staff and we will do our  
best to accommodate your catering needs.**

**18% Set-up and Delivery Charge  
~ Minimum Delivery, \$200.00**

Allergens: Before placing your order, please inform your server if a person in your party has a food allergy.

## CATERING

### APPETIZERS

	<u>25 pieces</u>	<u>50 pieces</u>
Grilled shrimp with spicy tomato coulis	\$70	\$110
Grilled scallops with honey lime vinaigrette	market price	market price
Seafood stuffed mushrooms	\$65	\$110
Seafood stuffed artichoke hearts	\$65	\$110
Asiago cheese, basil and sundried tomato stuffed mushrooms	\$55	\$105
Rolled grilled eggplant with four-cheese filling	\$45	\$85
Scallops wrapped with bacon	market price	market price
Shrimp wrapped with prosciutto	\$80	\$135
Marinated chicken skewers with honey-dijon sauce	\$55	\$100
Grilled Italian sausages with grape tomatoes and scarmoza cheese	\$55	\$105
Smoked salmon rollatini with caper cream cheese filling	\$65	\$110
Sliced assorted calzones	\$55	\$105
Shrimp cocktail with cocktail sauce	\$70	\$110
Cucina's kabob - grilled shrimp, spicy sausage, smoked provolone cheese, grape tomatoes and pepperoncini	\$80	\$135

### SALADS

	<u>Serves 10-15</u>	<u>Serves 20-25</u>
Casa salad	\$55	\$85
Caesar salad	\$55	\$85
Tomato, basil and buffalo mozzarella salad	\$55	\$85
Misto griglia - grilled sausages, chicken, artichokes and smoked provolone	\$80	\$135
Cucina's antipasto (assorted meats, cheeses, olives, and marinated vegetable)	\$80	\$120
Pasta salad with marinated vegetables	\$55	\$80
Tortellini salad	\$70	\$110
Vegetable crudite	\$55	\$90
Fruit and cheese platter	\$70	\$110

### ENTREES

	<u>Serves 10-15</u>	<u>Serves 20-25</u>
Four-cheese lasagna	\$55	\$95
Meat lasagna	\$65	\$105
Grilled vegetable and cheese lasagna	\$60	\$100
Seafood lasagna	\$80	\$120
Lobster and crabmeat, ravioli with lobster cream sauce, shrimp tomato	\$150	\$240
Ravioli di funghi with basil scented cream sauce	\$90	\$150

## FUNCTIONS

### ENTREES

	<u>Serves 10-12</u>	<u>Serves 20-24</u>
Penne verdura, tossed w/seasonal vegetables	\$80	\$135
Penne broccolini	\$80	\$135
Penne with chicken and broccolini	\$95	\$170
Penne with shrimp and broccolini	\$100	\$185
Gemelli Salsiccia	\$95	\$170
Gemelli con Pollo	\$100	\$180
Shrimp Fra-Diavolo	\$100	\$185
Sausage cacciatore	\$95	\$175
Chicken cacciatore	\$95	\$175
Shrimp cacciatore	\$105	\$185
Chicken rollatini stuffed with bread crumbs, prosciutto, olives, cheese, raisins and walnuts, with marinara	\$125	\$200
Beef rollatini stuffed with bread crumbs, prosciutto, olives, cheese, raisins and walnuts, with marinara	\$130	\$220
Chicken marsala mushrooms, prosciutto, marsala wine sauce	\$125	\$200
Chicken piccata mushrooms, parsley, herbs and spices, accented with lemon	\$125	\$200
Stuffed chicken breast with fontina, spinach and sundried tomatoes with marsala wine sauce	\$130	\$220

### SIDES

	<u>Serves 10-12</u>	<u>Serves 20-24</u>
Italian-style rice	\$55	\$85
Oven roasted potatoes	\$65	\$95
Garlic mashed potatoes	\$65	\$95
Sautéed seasonal vegetables	\$65	\$95
Grilled focaccia	\$45	\$70
Garlic Bread	\$45	\$70
Garlic Bread w/cheese	\$55	\$80

### DESSERTS

Whole tray of tiramisu	\$70 serves 16-24
Hand-filled cannoli	\$45/dz.
Fresh fruit kabobs	\$50/dz.
Assorted petit fours	\$40

*Some items require one week's advance notice.*

*All prices subject to change without notice.*

Some of our products may contain nut allergens  
Allergens: Before placing your order, please inform your server if a person in your party has a food allergy.

# FILHO'S Cucina



*Everyone eats to live, and some of us live to eat. But then there are those of us for whom eating is a way of life and life is a way of eating.  
"Mangia che ti fa bene"*

## Ben Venuti!

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