

# Filho's Cucina – Menu

(978) 448-5664

## *Zuppa E Insalate*

add chicken to any salad \$2.00, add shrimp \$3.00

**Chicken Minestrone** **\$5.95**  
Filho's version of an Italian classic

**Garlic Bread** **\$3.95/\$4.95**  
Freshly baked baguette topped with our award winning garlic butter and herb blend. Add mozzarella cheese, Make it Spicy.

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

**Insalata di Casa** **\$10.95**  
Mixed field greens tossed with crispy prosciutto, tomatoes, mushrooms, croutons and gorgonzola cheese in our homemade creamy Italian dressing.

**Caesar Salad** **\$10.95**  
Crisp romaine lettuce, homemade croutons and parmesan cheese tossed with our homemade caesar dressing.

**Buffala Mozzarella, Basil and Tomato** **\$10.95**  
Drizzled with lemon, salt and extra virgin olive oil.

**Misto Griglia** **\$12.95**  
Grilled hot Italian sausages, grilled chicken, artichoke hearts, tomatoes and smoked provolone in a caper balsamic vinagrette, over mixed baby greens.

**Cucina Antipasto** **\$12.95**  
Assorted imported meats, aged cheese, marinated vegetables, marinated tuna, on a bed of mixed field greens.

**Insalata di Capra** **\$10.95**  
Field greens tossed with grape tomatoes, fresh croutons, black olives, capers, roasted red peppers and goat cheese, with our zesty lemon, and olive oil vinagrette.

**Insalata di Spinaci** **\$10.95**  
Baby Spinach, Bermuda onions, olives, sundried tomatoes, roasted red peppers, goat cheese, roasted pine nuts, with a raspberry vinagrette.

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## *Panini*

**Lindsey's Grilled Chicken** **\$10.95**  
Grilled chicken breast topped with sweet roasted red peppers, provolone cheese and creamy peppercorn dressing, served on focaccia.

**Smoked Turkey Breast**

Smoked turkey breast topped with caramelized onions, sliced tomatoes and romaine lettuce, with honey-dijon mustard and provolone cheese, served on focaccia. **\$10.95**

**Prosciutto di Parma**

Thinly sliced imported prosciutto, roasted red peppers, mixed field greens, tomatoes, fresh buffalo mozzarella, drizzled with olive oil served on a baguette. **\$11.95**

**Verdura**

Mixed field greens, tomatoes, mushrooms and other seasonally available vegetables sauteed and topped with provolone cheese served on homemade focaccia. **\$9.95**

**Italiano**

Prosciutto, salami, cappicola, and provolone with romaine lettuce, roasted red peppers and drizzled with olive oil served on a baguette. **\$11.95**

**Buffala, Tomato and Pesto**

Fresh buffalo mozzarella, sliced ripe tomatoes and pesto served on a baguette. Add grilled chicken. **\$10.95**

**Italian Roast Beef**

Thinly sliced in-house roasted beef, sliced tomatoes, Bermuda onions, romaine lettuce with asiago cheese, drizzled with olive oil, served on a baguette. **\$10.95**

**Sausage Lucia**

Hot Italian sausages sauteed in a balsamic vinaigrette with onions, peppers and mushrooms, topped with mozzarella cheese. **\$10.95**

**Paolito's Chicken**

Sauteed breaded chicken cutlet with baby greens, tomatoes, onions and provolone cheese with pesto aioli on a baguette. **\$10.95**

**Pizzetta di Giorno**

Personal size pizza, with a changing array of toppings. **\$9.95**

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***Pasta*****Penne con Broccolini**

Fresh broccolini sautéed in garlic butter with fresh herbs and spices tossed with quill shaped pasta and romano cheese. **\$14.95**

**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. **\$14.95**

**Penne con Pollo Piccante**

Grilled chicken, sauteed with wild mushrooms, tomatoes, pepperoni, pesto, marinara tossed with Romano cheese and quill shaped pasta. **\$15.95**

**Linguine ala Nonna**

Artichoke hearts sautéed in garlic butter with capers, mushrooms, tomatoes and fresh basil, finished in a white wine and lemon sauce, tossed with linguine pasta. **\$14.95**

<b>Linguine di Cucina</b>	
Blended herbs sauteed in garlic oil, simmered in marinara, tossed with aroma cheese and linguine pasta.	<b>\$12.95</b>
<b>Linguine with Clam Sauce</b>	
Chopped sea clams sautéed in olive oil with fresh garlic, herbs and spices, served on a bed of linguine pasta.	<b>\$15.95</b>
<b>Linguine Misto</b>	
Plump shrimp, grilled chicken and hot Italian sausages sautéed in garlic butter, white wine and marinara, tossed with Romano cheese served over linguine pasta.	<b>\$18.95</b>
<b>Gnocchi Florentine</b>	
Baby spinach sauteed with onions, tomatoes and fresh buffalo mozzarella simmered in marinara and tossed with homemade gnocchi.	<b>\$14.95</b>
<b>Gemelli Salsiccia</b>	
Grilled Italian sausages sautéed in olive oil with fresh mushrooms simmered in marinara and tossed with gemeli pasta and romano cheese.	<b>\$14.95</b>
<b>Gemelli con Pollo</b>	
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.	<b>\$15.95</b>
<b>Pasta di Paolo</b>	
Your choice of Penne, Linguine, Gemeli served Paolo's way "Naked" with your choice of: marinara, alfredo, garlic oil, pesto or butter sauce.	<b>\$10.95</b>

### ***Pasta Ripiene***

<b>Ravioli di Aragosta</b>	
Lobster and crabmeat filled ravioli, in a creamy sherry wine and lobster butter sauce with sautéed shrimp, grape tomatoes and fresh basil.	<b>\$19.95</b>
<b>Ravioli di Funghi</b>	
Wild mushroom filled ravioli with mushrooms, basil and roasted red peppers in a light Romano cheese and cream sauce.	<b>\$16.95</b>
<b>Ravioli di Formaggio</b>	
Four cheese ravioli topped with our homemade marinara sauce.	<b>\$12.95</b>
<b>Tortellini Pesto Cream</b>	
Tricolor, four cheese filled tortellini with grape tomatoes and fresh basil, artichoke hearts and mushrooms finished in a pesto cream sauce.	<b>\$15.95</b>
<b>Tortellini Pomodoro</b>	
Tricolor, four cheese filled tortellini with grape tomatoes and fresh basil in a light tomato and cream sauce.	<b>\$15.95</b>
<b>Lasagna di Vegetale e Formaggio</b>	
Homemade vegetable and cheese lasagna.	<b>\$14.95</b>
<b>Tortellini Broccoli</b>	
Tricolor four cheese filled tortellini with broccolini and prosciutto finished in a creamy Alfredo sauce.	<b>\$15.95</b>

**Lasagna di Formaggio** **\$14.95**  
Homemade four cheese lasagna.

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***Piatti***

**Veal Marsala**

Medallions of veal sautéed in butter with mushrooms, prosciutto, and Bermuda onions, finished with a marsala wine sauce. **\$18.95**

**Veal Picatta**

Medallions of veal sautéed in garlic butter with fresh mushrooms, herbs and spices reduced with fresh stock finished with lemon sauce. **\$18.95**

**Veal Carcioffi**

Medallions of veal sautéed with artichoke hearts, capers and mushrooms finished with a white wine and lemon butter sauce. **\$18.95**

**Veal parmesan**

Medallions of veal sautéed in a seasoned bread crumb topped with marinara and mozzarella cheese. **\$18.95**

**Parecchi di Marsala**

Veal, chicken and shrimp sauteed with sundried tomatoes and mushrooms finished in marsala wine sauce. **\$19.95**

**Pollo Marsala**

Medallions of chicken sautéed in butter with mushrooms, prosciutto and Bermuda onions finished in a marsala wine sauce. **\$17.95**

**Pollo Piccata**

Medallions of chicken sautéed in garlic butter with fresh mushrooms, herbs and spices reduced with fresh stock finished with a lemon sauce. **\$17.95**

**Pollo Parmesan**

Medallions of chicken sautéed in a seasoned bread crumb topped with marinara and mozzarella cheese. **\$17.95**

**Pollo Verona**

Medallions of chicken with plump shrimp, mushrooms, provolone cheese in a Marsala wine sauce. **\$19.95**

**Eggplant Parmesan**

Sauteed in a seasoned bread crumb topped with marinara and mozzarella cheese. **\$16.95**

**Gamberi Fra- Diavlo**

Plump shrimp sautéed in garlic butter with crushed red peppers, simmered in marinara and served over pasta. **\$18.95**

**Gamberi Carcioffi**

Plump shrimp sautéed in garlic butter with basil, artichoke hearts and capers finished in a white wine and lemon sauce. **\$18.95**

**Gamberi Scampi**

Plump shrimp sautéed in garlic butter with fresh mushrooms, herbs, and spices. **\$18.95**