

Fiomena Cucina Rustica

Hors D'ouvres and Appetizer Party Trays

Our chefs will customize the menu to meet your requirement

<u>Cold Platters</u>	<u>Half</u>	<u>Full</u>
Antipasto Rustico- An array of imported cheeses, Italian meats and vegetables	\$105.00	\$210.00
Caprese- Vine-ripened tomatoes, fresh Mozzarella, basil and balsamic syrup	\$75.00	\$150.00
Caesar- Romaine, Focaccia croutons, shaved Parmesan and classic dressing	\$55.00	\$110.00
House- Mixed greens, tomatoes, cucumbers, carrots and white balsamic dressing	\$50.00	\$100.00
Torre Di Pisa- Grilled eggplant, roasted red peppers, fresh mozzarella and basil	\$80.00	\$160.00
Sliced Fresh Fruit- An array of fresh seasonal fruit	\$Market Price	
Shrimp Cocktail- Poached shrimp served with Classic sauce and lemon	\$2.50 each	
Imported Cheese- Artisan Cheeses served with crackers and pepperoni	\$Market Price	
Vegetable Crudite- Fresh vegetables served with herb-garlic cream cheese dip	\$60.00	\$120.00
Bruschetta- Toasted Italian bread topped with marinated tomatoes and basil	\$65.00	\$130.00
Grilled Vegetables- marinated and grilled fresh vegetables	\$70.00	\$140.00
Sliced Melon and Prosciutto- Fresh Cantaloupe and sliced Italian Prosciutto	\$Market Price	
<u>Hot Platters</u>	<u>Half</u>	<u>Full</u>
Steamed Mussels- Steamed Maine mussels in a red or white sauce	\$65.00	\$130.00
Clams Casino- Topped with celery, onions, peppers and bacon	\$3.00 each	
Stuffed Calamari- with crab meat, fresh herbs and simmered in Marinara	\$75.00	\$150.00
Grilled Portobello- with spinach, roasted red peppers and smoked Mozzarella	\$65.00	\$130.00
Stuffed Mushrooms- with our lump crab meat stuffing	\$3.00 each	
Scallops wrapped in bacon- baked crispy in our brick oven with honey-Dijon	\$3.00 each	
Stuffed Long Hots- with Prosciutto, Italian sausage onions and Mozzarella cheese	\$3.00 each	
Mini Crab Cakes- lump crab meat blended with risotto	\$3.00 each	
Smelts- Crispy flash fried served with Marinara or Cocktail sauce	\$60.00	\$120.00
Calamari- Crispy flash fried served with Marinara and lemon	\$70.00	\$140.00
Bruschetta- half with Portobello-Smoked Mozzarella half with Tomato-Mozzarella	\$75.00	\$150.00

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Entrées and Side dishes Party Trays

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<u>Entrées</u>	<u>Half</u>	<u>Full</u>
Chicken Sorrento- Chicken, mushrooms, tomatoes and Mozzarella	\$85.00	\$170.00
Chicken Parmigiana- Breaded chicken cutlet, Marinara and Provolone	\$75.00	\$150.00
Chicken Filomena- Chicken, mushrooms, olives, sweet and hot peppers	\$75.00	\$150.00
Chicken Piccata or Chicken Marsala	\$75.00	\$150.00
Veal Abruzzi- Veal, mushrooms, garlic, sweet and hot peppers	\$105.00	\$210.00
Veal Parmigiana- Breaded Veal, Marinara and Provolone cheese	\$95.00	\$190.00
Baked Salmon or Flounder- Baked in our Brick oven with lemon-herbs	\$80.00	\$160.00
Italian Sausage and peppers- Simmered in Marinara with garlic	\$70.00	\$140.00
Filomena's Meatballs- Our famous homemade meatballs in Marinara	\$3.00 each	
Rapini- Broccoli Rabe, White beans and Italian sausage	\$65.00	\$130.00
Roast Pork Loin- roasted in our brick oven with natural au jus	\$Market Price	
Whole Filet Mignon- Roasted whole with rosemary and demi	\$Market Price	
<u>Pasta</u>	<u>Half</u>	<u>Full</u>
Lasagna- Layers of pasta, Meat sauce, Mozzarella and Ricotta	\$70.00	\$140.00
Penne- tossed in our Marinara sauce or Blush sauce	\$60.00	\$120.00
Bolognese- Penne pasta tossed with Meat sauce	\$70.00	\$140.00
Penne Dominica- Baby shrimp, scallops, spinach and blush sauce	\$105.00	\$210.00
Gnocchi's- potato-ricotta made by Filomena herself in Marinara	\$75.00	\$150.00
Tortellini della nonna- with baby shrimp, broccoli in a blush sauce	\$80.00	\$160.00
Tortellini Contadina- with peas, prosciutto in a blush sauce	\$70.00	\$140.00
Baked Ziti- Baked with Ricotta, Marinara and Mozzarella cheese	\$65.00	\$130.00

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Side dishes and Dessert Party Trays

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<u>Side Dishes</u>	<u>Half</u>	<u>Full</u>
Roasted Potatoes- Brick oven roasted Red Bliss in garlic-rosemary	\$45.00	\$90.00
Mashed Potatoes- our roasted garlic whipped potatoes	\$45.00	\$90.00
Sautéed Spinach or Broccoli Rabe- with sliced garlic and olive oil	\$50.00	\$100.00
Green Beans- sautéed with garlic and wild mushrooms	\$50.00	\$100.00
Mixed Vegetables- Fresh seasonal sautéed vegetables in garlic	\$50.00	\$100.00
Roasted peppers- Our famous roasted Tuscan peppers in Marinara	\$55.00	\$110.00
Garlic Bread- Brick oven baked with garlic and parmesan cheese	\$40.00	\$80.00
Escarole- Braised Escarole with white beans, leeks and pancetta	\$55.00	\$110.00
<u>Dessert</u>	<u>Half</u>	<u>Full</u>
Mini Sicilian Cannolis- with chocolate chips and candied orange	\$Market Price	
Fudge Brownies- Double chocolate dusted in powdered sugar	\$Market Price	
Assorted Mini Pastries- An array of Italian and Classic pastries	\$Market Price	
Chocolate Chip Cookies- Baked in house	\$Market Price	
Italian Cookies- An array of the finest Italian cookies	\$Market Price	
Birthday or Event Cake- Call for options	\$Market Price	