



ANTIPASTI

Calamari Fritti - 9

Lightly floured, fresh lemon, side of marinara

Toasted Ravioli - 7

St. Louis favorite, homemade meat sauce

Eggplant Parmigiana - 8

Topped with tomato sauce and mozzarella

Mini-Spicy Meatballs - 7

Our homemade meatballs in our spicy marinara sauce

Italian Green Olives - 5

Marinated in our house oil and vinegar dressing

Shrimp Bianco & Diavolo - 9

Jumbo shrimp, half in our Cajun brandy cream and half in our spicy marinara sauce



INSALATE

Filippo Insalata - 7

Mixed greens, artichoke hearts, tomato, red onion pimento, parmesan, mozzarella cheese

Classic Caesar - 7

Insalata di Mare - 8

Seafood salad, calamari, shrimp and scallops

Insalata di Pomodoro - 8

Tomato salad with fresh mozzarella

Anchovies 1.50

PASTA

Rigatoni Giuseppe - 12

Fresh tomato, spicy vodka cream sauce

Suggested Wine: DaVinci Chianti Riserva

Spaghetti Bolognese - 11

Our homemade meat sauce

Suggested Wine: Villa Pozzi Nero d'Avola

Linguine Pescatore - 16

Shrimp, clams, mushrooms, light tomato and white wine sauce

Suggested Wine: Folie a Deux Merlot

Fettuccini Alfredo - 11

Traditional rich cream sauce

Suggested Wine: Cecchi Chianti Classico Riserva



PASTA (CONTINUED)

Cavatelli con Broccoli - 10

Shell shaped pasta in a rich garlic and broccoli cream sauce
Suggested Wine: William Hill Chardonnay

Linguini Crema de Mare - 19

Shrimp, clams, scallops lightly tossed in a cream sauce
Suggested Wine: Zonin Prosecco

SELEZIONI TRADIZIONALI

Chicken Parmigiana - 23

Breaded chicken breast with marinara sauce and mozzarella
Suggested Wine: Gabbiano Chianti Classico

Chicken Limone - 24

Butter lemon sauce fresh mushrooms
Suggested Wine: Georges Duboeuf Pouilly-Fuisse (Chardonnay)

Vitello Filippo - 25

Cabernet wine sauce with fresh mushrooms
Suggested Wine: Louis Martini Cabernet Sauvignon

Vitello Saltimbocca - 26

Medallions of veal in a white sauce
Suggested Wine: Macmurray Pinot Noir

Grilled Norwegian Salmon - 27

Finished with lemon butter capers
Suggested Wine: Sonoma-Cutrer Pinot Noir



SELEZIONI TRADIZIONALI

Gamberi Bianco - 29

Jumbo shrimp, Cajun brandy cream sauce
Suggested Wine: Chateau Ste. Michelle "Cold Creek" Riesling

Chilean Sea Bass - 35

Grilled, topped with our famous, fresh tomato Italian salsa
Suggested Wine: Maso Canali Pinot Grigo

Tenderloin Palermitana - 28

Beef tenderloin topped with fresh tomato, eggplant and mozzarella
Suggested Wine: Dona Paula Malbec

Vitello Parmigiana - 25

Breaded veal topped with marinara sauce and mozzarella
Suggested Wine: Bertani Secco Valpantena

10 oz. Filet Mignon - 35

Suggested Wine: Stags' Cabernet Sauvignon

Notice:

All suggested wine pairings are available by the bottle. Entrée split charge \$3.00.

Please Enjoy Responsibly.