

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

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.