

Weekly Specials

Arrabbiata del Brigante 28.
Breaded chicken cutlet with cured bacon and mozzarella in a spicy tomato sauce served with pasta

Arte di Scanno 33.
Rustic country bread smothered with fresh shrimp, filet of sole, salmon and calamari in a pecorino white sauce

Mare e Monte 28.
Salmon sbriciolata from the sea and mushrooms from the mountains in a zesty tomato sauce over Spaghetti alla Chitarra

Gran Sasso 29.
Veal cutlet with broccoli, prosciutto, artichokes, mozzarella, pecorino cheese in a cream sauce. Served with salad

Cappello Marco Polo 110.
Over signature cappello of rustic country bread baked over shrimp, lumache, bottarga, salmon and calamari in a rich tomato sauce served over lobster panzerotti

Pollo Francesco II 27.
It is said that this descendent of the Borboni monarchy especially liked this dish while resting during his annual hunting trip in Abruzzo. Boneless chicken breast with prosciutto and mozzarella in a spicy marinara sauce with mushrooms and olives

Maccheroni Chitarra 27.
Shrimp, mushrooms, anchovies in tomato sauce over homemade Maccheroni Chitarra

Pollo ai Sette Colli Romani 29.
Boneless chicken, imported prosciutto, peperoni arrostiti, porcini mushrooms in a white wine. Served with salad

Ammazzafame Pugliese 27.
Salmon sbriciolata in tomato sauce tossed with Orecchiette

Piccata d'Abruzzo 28.
Veal sautéed in Trebbiano wine with mushrooms, capers and lemon

Maielando 29.
Lobster ravioli in a cream tartufo sauce

Pollo Zingarella 31.
Boneless chicken breast stuffed with prosciutto and fontina cheese in a sauce of fresh orange with broccoletti. Served with salad

Gnocchi D'Abruzzo 27.
Gnocchi topped with sliced veal sautéed with imported porcini mushrooms, tomato, capers and sun-dried tomato

Cappello del Contadino 36.
In tribute to the colors of the Italian flag, our signature cappello of rustic bread baked over tortellini in butter and garlic sauce, spaghetti in a light tomato sauce and gnocchi in a garden fresh pesto sauce

Carrozzella del Pastore 31.
Puffs of mozzarella cheese and veal in a light wine and herb sauce. Served with salad

Celebration Dishes

By advance request...Are you planning a special gathering of family and friends? These dishes are the perfect compliment to your culinary celebration.

Cuoco D'Oro 138.
Cappello of rustic bread baked over two thick veal chops broiled and drizzled with truffle oil. Served with rustic country polenta erbazzone made of fresh seasonal herbs.

Arte di Goriano 165.
Prepared by advance request... Cappello covering succulent roast porchetta. The inspiration for this dish comes from the small mountain side town of Gregoriano Sicoli in the Abruzzo region of Italy. Oven roasted porchetta that captures classic Italian tradition and unparalleled taste.

Abruzzo in Fiore 345.
Cappello of our rustic country bread baked over 100 mini arrosticini skewers of broiled lamb. This is classic delicacy of the Abruzzo region of Italy.

Panarda D'Abruzzo 385.
This dish is a feast for the senses - prepared for friends to share. Five large veal chops stuffed with fontina cheese, prosciutto. Five eggplant involtini stuffed with goat cheese. Served over fazzolettini pasta and covered with rustic country bread baked to a golden brown.

Domenica - Sunday

Lunedì - Monday

Martedì - Tuesday

Mercoledì - Wednesday

Giovedì - Thursday

Venerdì - Friday

Sabato-Saturday

Filippo
Ristorante & Functions

283 Causeway St.
At the Gateway to the Historic North End
BOSTON

617.742.4142
www.filipporistorante.com

Menu

You are cordially invited to take your culinary tour of the **Abruzzo** region one delicious step further to the source of our inspiration. Our **B&B Sei Stelle** is located in Sulmona, in the Abruzzo region of Italy. **Masseria Frattaroli**, in the nearby town of Introdacqua, boasts luscious olive groves and cultivated truffle fields.



Cavaliere Filippo Frattaroli
Ambasciatore d'Abruzzo nel Mondo



SULMONA
Oppidum dei Peligni, municipio romano nel 43 a.C.



Antipasti

- Focaccia Medioevale 13.**
Rustic country bread with fresh spices and herbs
- Carrozza Ovidiana 14.**
Mozzarella layered with prosciutto and fried to a golden brown served with tomato sauce
- Battello Pescarese 18.**
Fresh shrimp with herbs cooked in Trebbiano white wine
- Antipasto Fior d'Italia 24.**
Prosciutto di Parma, Bresaola Milanese, Pecorino cheese from Abruzzo and Parmigiano Reggiano from Emilia Romagna
- Bruschetta Mediterranea 13.**
Rustic bread brushed with extra-virgin olive oil with garden ripe tomatoes and mozzarella
- Caprese 13. Con Prosciutto 19.**
Vine ripe tomato & fresh mozzarella sprinkled with extra virgin olive oil
- Calamari Fritti Dorati 18.**
Fresh calamari lightly fried to a golden brown
- Insalata del Giardino 9.**
Fresh garden salad of crisp seasonal greens
- Campo Imperatore 13.**
Fresh fennel and arugula sprinkled with extra virgin olive oil
- Melanzane al Forno 19.**
Eggplant with mozzarella and tomato sauce
- Romagna 23.**
Bresaola Milanese over arugola with slices of cured beef with Parmigiano Reggiano cheese
- Tratturo Antico 22.**
Pecorino cheese from Abruzzo, walnuts and fresh seasonal pear

Primi

- Pasta e Fagioli 9.**
Rustic soup of prosciutto, beans and pasta
- Straciatella 11.**
Traditional Abruzzese egg and spinach soup in chicken broth
- Gnocchi Bolognese 18.**
Gnocchi in San Marzano tomato and meat sauce
- Cinque Terre 22.**
Lobster ravioli in a fresh basil pesto cream sauce
- Calamari Pirata 22.**
Fresh calamari in a flavor-filled tomato sauce over Spaghetti alla Chitarra
- Abbondanza Abruzzese 19.**
Boneless chicken in a butter, white wine and pecorino cheese sauce with penne
- Tortellini Don Arturo 18.**
Walnuts and cheeses pan tossed with tortellini
- Lasagna Lucia 18.**
Pasta layered with fresh egg, cheeses and ground veal
- Vegetariano Molisano 18.**
Peppers, onion and mushrooms, in a tartufo cream sauce with penne
- Ravioli Paul Revere 23.**
Lobster Ravioli in a light tomato sauce
- Trabocchi Chietini 28.**
Shrimp in a light source of garlic and butter over Spaghetti alla Chitarra
- Transumanza 22.**
Orecchiette Pugliesi with eggplant parmigiana in tomato sauce tossed with mozzarella e Pecorino Abruzzese

Secondi

- Cotoletta Parmigiana 26.**
Veal cutlet, mozzarella, imported parmigiano cheese with tomato sauce. Served with pasta
- Boston Garden 28.**
Veal cutlet with cured bacon, eggplant, mozzarella and tomato sauce served with pasta
- Saltimbocca 31.**
Veal with prosciutto, cheeses and mushrooms in our exclusive imported Pecorino white wine
- Braciolettine Calabrese 32.**
Veal braciolettine and spices with peppers, onions and mushrooms in a rich tomato sauce
- Papa Celestino V 37.**
Broiled sirloin steak sautéed in a Montepulciano wine sauce and a hot and spicy marinara sauce with fresh garlic, mushrooms, peppers and onions
- Pollo Parmigiana 24.**
Chicken cutlet in tomato sauce with mozzarella. Served with pasta
- Cotoletta Conca Peligna 27.**
Chicken cutlet and eggplant baked with mozzarella and tomato sauce. Served with pasta
- Marsala Sicilliana 26.**
Boneless chicken breast and fresh mushrooms in sweet Marsala wine
- Cacciatore alla D'Annunzio 26.**
Boneless chicken in a white wine sauce with sun-dried tomatoes, mushrooms, peppers and sweet white onions
- Pollo Lucia 27.**
Boneless chicken, fresh artichoke hearts, capers and mushrooms in a light lemon sauce

Secondi di mare

- Sogliola Napolitana 26.**
Fresh from the pier, filet of sole in a light tomato sauce
- Maggiordomo 28.**
Fresh tortellini with shrimp, mushrooms, anchovies, olives and capers in a spicy tomato sauce
- Guazzetto di Mare 37.**
Calamari, shrimp and filet of sole in tomato sauce over lobster ravioli

Side Dishes

- Pasta del giorno...**
- Penne d'Abruzzo 7.**
- Tortellini Pomodoro 9.**
- Polpette di casa 9.**
Meatballs made of ground veal and beef
- Broccoli Aglio e Olio 11.**
Fresh Broccoli sautéed with garlic and extra virgin olive oil
- Transiberiana d'Abruzzo 12.**
Sautéed fresh Mushrooms with pancetta and garlic in a tartufo cream sauce
- Spaghetti alla Chitarra d'Abruzzo 8.**
- Gluten Free Penne 9.**

Consuming raw or undercooked foods may increase the risk of food borne illness. Kindly advise your server of any known food allergies