

FILLMORE

ITALIAN-AMERICAN HOME COOKING

-TAKEOUT MENU TUESDAY THROUGH SATURDAY-

STARTERS \$13

Burrata Crostini: *burrata/white truffle oil/sea salt*

Calamari Fritti: *lightly fried/house marinara/lemon*

Romana: *pecorino romano/salami toscano/arugula/tomato vinaigrette*

Verdura: *romaine/radicchio/garlic croutons/seasonal vegetables/garlic dressing**

PASTA \$22

Penne Portobello: *portobello mushrooms/tomato/arugula*

Spaghetti Carbonara: *onion/white wine/pancetta/egg yolk*

Bombolotti Sugo di Carne: *rigatoni pasta/tomato meat sauce/Italian sausage/mushroom/mascarpone cheese*

Spaghetti Meatballs:
Marinara/meatballs/parmigiano

PESCE E CARNE

Pollo Bartolomeo \$25 *breaded chicken cutlets/tomato mushroom sauce/mozzarella/parmigiano*

Eggplant Parmigiana \$24: *breaded eggplant/marinara/mozzarella/parmigiano reggiano*

Prawns Fra Diavolo \$28: *jumbo prawns/spicy tomato sauce/green onions*

Steak Fries \$29: *sliced bavette/ house cut fries*

Give us a call or check online for weekly food & wine specials!

WINE & BEER TO GO:

BEER: Peroni, Anchor Steam \$6

HOUSE RED \$25

HOUSE WHITE \$25

SPARKLING \$20

Take Home Cocktails for 2 - \$24

Basil Martini: vodka/lime juice/basil

Sensible: sweet vermouth/rye/orange slice

NON-ALCOHOLIC

Coke, diet coke, sprite \$3

Pellegrino \$5

DESSERTS \$9.5

Tiramisu ~or~ Flourless Chocolate Cake

FILLMORE SAUCES FOR TAKE-HOME

House Marinara 16oz \$11

Bruschetta 8oz \$9

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

** prepared w/ shellfish-please let your server know if there is an allergy

* Cash gratuity is greatly appreciated!