

*In Italian, the word "cappello" means hat. We've taken a rich family story and interpreted it into several dishes on our menu. It was the custom of Italian country wives to bake fresh bread early every morning. The last bit of dough was reserved to be baked over the day's lunch. There was no aluminum foil and this was a creative way to keep lunch warm and provide hot freshly baked bread at the same time.*

### Tuesday (Monday)

#### **Sogliola Margherita 23.50**

Filet of sole dipped in egg and pan fried to a golden brown.

#### **Abbondanza Siciliana 19.50**

Chicken tenderloins with cured bacon and mushrooms in sweet Sicilian marsala wine served over orecchiette.

### Wednesday (Tuesday)

#### **Maccheroni Chitarra 23.50**

Shrimp, mushrooms, anchovies and ground pepper in tomato sauce with fresh maccheroni chitarra

#### **Cacciucco 38.00**

Fresh shrimp, mussels, bottarga, filet of sole and calamari in tomato sauce. Served over lobster ravioli.

### Thursday (Wednesday)

#### **Ammazzafame 23.50**

Lobster meat with tomato sauce, tossed with pappardelle

#### **Pollo ai Sette Colli Romani 25.50**

Boneless chicken, imported prosciutto, peperoni arrostiti porcini mushrooms in a white wine. Served with salad.

### Friday (Thursday)

#### **Gran Sasso 26.50**

Veal cutlet with broccoli, prosciutto, artichoke, mozzarella, pecorino cheese in a cream sauce. Served with salad.

#### **Mar Nero 36.00**

Sirloin steak, porcini mushrooms in a balsamic vinegar reduction. Served with fresh garden salad.

### Saturday (Friday)

#### **Montalcino 24.00**

Shrimp in a balsamic vinegar reduction saltati with tortellini.

#### **Cappello Marco Polo 88.00**

### Sunday (Domenica)

Boneless chicken breast stuffed with prosciutto and fontina cheese in a sauce of fresh orange with asparagus. Served with salad

### Domenica (Sunday)

#### **Cappello del Contadino 32.50**

Our Cappello of rustic country bread baked over- tortellini in butter sauce with garlic- linguine in a light tomato sauce and- gnocchi in a garden fresh pesto sauce

#### **Carrozzella 26.50**

Puffs of mozzarella cheese and veal tenderloin in a light white 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 138.00**

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 165.00**

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

#### **Abruzzo in Fiore 220.00**

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

#### **Panarda D'Abruzzo 385.00**

This dish is a feast for the senses- prepared for friends to share. Five large veal chops stuffed with fontina cheese,



### **Filippo Ristorante**

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### **Ristorante Lucia**

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### **Ristorante Lucia /**

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Winchester, MA  
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Mozzarella layered with prosciutto and fried to a golden brown served with tomato sauce

**Bresaola Milanese 12.50**

Slices of cured beef with Parmigiano Reggiano cheese

**Bruschetta 4.50**

Garlic, butter and parsley on rustic country bread

**Battello di Scampi 13.50**

Fresh shrimp with herbs cooked in white wine

**Antipasto Medioevale 13.75**

Eggplant sott'olio, salami, mortadella, bresaola, marinated roasted red peppers, provolone and prosciutto.

**Bruschetta Napoletana 8.50**

Rustic bread brushed with extra-virgin olive oil and grilled with garden ripe tomatoes and mozzarella

**Caprese 8.75 Con Prosciutto 13.50**

Fine ripe tomato & fresh mozzarella sprinkled with extra virgin olive oil

**Focaccia e Battello 29.50 (For 2)**

Rustic country bread smothered with fresh shrimp, filet of sole, mussels and calamari in a white wine sauce

**Calamari Fritti Dorati 13.50**

Fresh calamari lightly fried to a golden brown

**Insalate e Contorni**

**Insalata del Giardino 6.75**

A garden fresh salad of crisp seasonal greens

**Pinzimonio dei Pastori 9.50**

**(Friday to Sunday)**

Fire roasted red peppers served with marinated eggplant.

**Conca Peligna 13.50**

Lumache (snails) in a rich tomato sauce served over bread sticks..

**Melanzane al Forno 13.50**

Eggplant layered with mozzarella and tomato sauce

**Campo Imperatore 10.50**

Endive and rucola salad

Tortellini in a cheese broth

**Stracciatella 7.50 (Friday to Sunday)**

We prepare this traditional egg and spinach soup freshly for the weekend.

**Pasta**

**Gnocchi Bolognese 13.50**

Gnocchi with sanmarzano tomato and meat sauce

**Tratturo 13.50 with broccoli 15.50**

Gnocchi in a pesto sauce of fresh basil

**Penne Pomodoro 9.50**

Penne rigate in our light tomato sauce

**Calamari Pirata 16.50**

Fresh calamari, black olives and sun dried tomato in a flavor-filled tomato sauce over linguine

**Abbondanza Abruzzese 14.75**

Sliced chicken in cheese sauce pan tossed with penne rigate

**Tortellini Arturo 13.50**

Noci (walnuts) and cheeses pan tossed with tortellini

**Lasagna Lucia 14.50**

Pasta layered with fresh egg, cheeses and ground veal

**Vegetariano 14.50**

Roasted peppers, red onion, noci (walnuts) and mushrooms with penne rigate

**Ravioli Paul Revere 18.50**

Lobster ravioli in our light tomato sauce.

**Side Dishes**

**Penne Rigate 5.50**

**Tagliata di Sausage 7.50**

**Tortellini Pomodoro 6.50**

**Polpette (meatballs) 5.50**



**Cotoletta Parmigiana**

Veal cutlet, mozzarella, imported parmesan, tomato sauce

**Boston Garden 22.50**

Veal cutlet with cured bacon, eggplant, tomato sauce.

**Papa Celestino V 33.50**

Broiled sirloin steak sautéed in a butter sauce with mushrooms, fresh garlic and lemon garden salad.

**Saltimbocca alla Figlia 25.50**

Veal with prosciutto, cheeses and mushrooms in white wine

**Braciolettine Calabrese**

Veal braciolettini and spices with mushrooms and fresh mushrooms in a rich tomato sauce

**Veal Piccata 25.50**

Veal sautéed in Pinot Grigio with mushrooms, capers and lemon

**Sulmontina 24.50**

Veal in a spicy tomato sauce with mushrooms and tomato

**Frutti di Mare**

**Sogliola Napoletana 25.50**

Fresh filet of sole in a light tomato sauce. Served with salad

**Maggiordomo 25.50**

Fresh tortellini with shrimp, mushrooms and capers in a spicy tomato sauce

**Mare e Monti 18.75**

Fresh mussels from the sea and fresh mushrooms in a zesty tomato sauce

**Scampi Francavillese**

Shrimp in garlic and butter with linguine

**Guazzetto di Mare 33.50**