



Filippo

Ristorante & Functions

Filippo Ristorante & Functions is located at the gateway to Boston's historic North End within close proximity to the TD Garden. Filippo's is proud to offer two venues under one roof—a full-service restaurant on the street level and beautifully appointed private function rooms on the second level.

We are the largest private dining space in the North End—with a wall of floor-to-ceiling windows that overlooks the bustling city and the Bunker Hill monument across the harbor.





FUNCTION MENU

SOTTOCOSTO MENU

Buffet style

\$32 PER PERSON

Excludes beverages, tax and gratuity | Served at a buffet station or as a buffet sit-down | Available exclusively for student groups

INCLUDES:

- Fresh Garden Salad
- Penne al Pomodoro e Basilico
- Pollo alla Parmigiana
- Pizzelle

MENU 1 - ABBONDANZA

\$43 PER PERSON

Excludes beverages, tax and gratuity | Served at a buffet station or as a buffet sit-down

INCLUDES:

- Fresh Garden Salad
- Cavatelli al Pomodoro e Basilico
- Orecchiette Primavera
Orecchietta pasta and seasonal vegetables saltati with cheese and white wine
- Pollo al Marsala
Boneless chicken breast in sweet Marsala wine
- Involtoni di Melanzane
Eggplant rolled and stuffed with fontina cheese, baked with tomato sauce
- Italian Cookies

MENU 2

\$51 PER PERSON

Excludes beverages, tax and gratuity | Served sit-down, family style

INCLUDES:

TWO APPETIZERS

- Antipasto Nostrano
A selection of cured meats, cheeses and sott'olio vegetables
- Caprese

TWO PASTA DISHES

- Cavatelli al Pomodoro e Basilico
- Orecchiette Primavera
Orecchietta pasta and seasonal vegetables saltati with cheese and white wine

TWO ENTREES

- Salsiccia alla Sulmontina
Sausage cut and prepared in a tomato sauce with sun-dried tomato
- Pollo al Marsala
Boneless chicken breast in sweet Marsala wine

DESSERT

- Assorted Italian Pastries

American Coffee or Tea

MENU 3

\$60 PER PERSON

Excludes beverages, tax and gratuity | Served sit-down, family style

INCLUDES:

CHOICE OF TWO HORS D'OEUVRES

- Polenta
Classic rustic polenta served three ways: with tomato sauce; with pesto; with sausage, onion and spices
- Formaggi & Focaccia
- Bruschetta

TWO APPETIZERS

- Antipasto Nostrano
- Caprese

CHOICE OF TWO PASTA DISHES

- Gnocchi al Pomodoro e Basilico
- Orecchiette al Pesto
- Penne alla Bolognese
Penne prepared with a tomato and meat sauce
- Farfalle Primavera

CHOICE OF TWO ENTREES

- Salsiccia alla Sulmontina
- Pollo Francesco
- Piccata di Vitello

CHOICE OF ONE DESSERT

- Cannoli
- Assorted Italian Pastries

American Coffee or Tea

MENU 4

\$73 PER PERSON

Excludes beverages, tax and gratuity | Served sit-down, family style

INCLUDES:

CHOICE OF TWO HORS D'OEUVRES

- Involtini di Melanzane
- Roast Porchetta
- Stuffed Mushroom Caps
- Sea Scallops Wrapped in Pancetta
- Formaggi & Focaccia
- Bruschetta

TWO APPETIZERS

- Antipasto Nostrano
- Polenta

CHOICE OF TWO PASTA DISHES

- Cavatelli al Pomodoro e Basilico
- Penne all'Abruzzese
- Orecchiette al Misto Bosco
- Schiaffetone Bolognese

CHOICE OF TWO ENTREES

- Salsiccia alla Sulmontina
- Pollo Marsala
- Saltimbocca di Vitello
- Pork Tenderloin

CHOICE OF ONE CONTORNI

- Seasonal Vegetables
- Oven Roasted Potatoes
- Broccoli

CHOICE OF ONE DESSERT

- Cannoli
- Assorted Italian Pastries

American Coffee or Tea

MENU 5

\$79 PER PERSON

Excludes beverages, tax and gratuity | Served sit-down, family style

INCLUDES:

CHOICE OF THREE HORS D'OEUVRES

- Involtni di Melanzane
- Roast Porchetta
- Stuffed Mushroom Caps
- Sea Scallops Wrapped in Pancetta
- Formaggi & Focaccia
- Bruschetta

TWO APPETIZERS

- Antipasto Nostrano
- Caprese

CHOICE OF TWO PASTA DISHES

- Cavatelli al Pomodoro e Basilico
- Penne Abruzzese
- Orecchiette al Misto Bosco
- Schiaffetone alla Bolognese

CHOICE OF TWO ENTREES

- Salsiccia alla Sulmontina
- Pollo al Marsala
- Saltimbocca di Vitello
- Pork Tenderloin

CHOICE OF ONE CONTORNI

- Seasonal Vegetables
- Oven Roasted Potatoes
- Broccoli

CHOICE OF ONE DESSERT

- Cannoli
- Assorted Italian Pastries

American Coffee or Tea

MENU 6

\$110 PER PERSON

Excludes beverages, tax and gratuity | Served sit-down, family style

INCLUDES:

CHOICE OF THREE HORS D'OEUVRES

- Involcini di Melanzane
- Roast Porchetta
- Stuffed Mushroom Caps
- Sea Scallops Wrapped in Pancetta
- Formaggi & Focaccia
- Bruschetta

TWO APPETIZERS

- Antipasto Nostrano
- Caprese

CHOICE OF TWO PASTA DISHES

- Cavatelli al Pomodoro e Basilico
- Penne all'Abruzzese
- Orecchiette al Misto Bosco
- Schiaffetone alla Bolognese

CHOICE OF TWO ENTREES

- Salsiccia Sulmontina
- Pollo Marsala
- Veal Saltimbocca
- Pork Tenderloin

CHOICE OF ONE CONTORNI

- Seasonal Vegetables
- Oven Roasted Potatoes
- Broccoli Aglio e Olio

DESSERT STATION

- Cannoli
- Assorted Italian Pastries
- Tiramisu
- Chocolate Torta

American Coffee or Tea



CLASSIC ABRUZZESE REGIONAL DINNER

\$170 PER PERSON

Excludes beverages, tax and gratuity | Served sit-down, family style

This is an experience you will not find anywhere outside of Abruzzo, Italy. Savor unique regional Abruzzese pasta including maccheroni chitarra with world-famous Abruzzese truffles and an assortment of unforgettable Abruzzese hors d'oeuvres, appetizers, pasta, entrees and desserts. The meal is not complete without a sampling of regional wines and cordials.

This menu is drawn from client consultation.

SERVING STATIONS/COCKTAIL PARTY

Price based on client consultation/preferences.

For an event that encourages guests to mingle and meet, we have the option of a cocktail-style dinner. We have serving stations set up around the room where guests can sample our different hors d'oeuvres, appetizers, pastas, entrees and desserts.

MENU ENHANCEMENT SELECTIONS

CALDI (HOT)

- Skewers of Grilled Chicken, (50 pcs.) \$200
Pesto and extra virgin olive oil dipping
- Grilled Shrimp, (50 pcs.) \$250
Jumbo shrimp grilled and wrapped with imported dried cured bacon
- Chicken Fingers, (50 pcs.) \$200
Boneless chicken breast breaded and fried to a golden brown
- Scallops Wrapped in Pancetta, (50 pcs.) \$250
Fresh sea scallops wrapped in pancetta and oven baked
- Arancini, (50 pcs.) \$230
Bite-size rice balls filled with peas and mozzarella cheese
- Funghi Farciti, (50 pcs.) \$220
Mushroom caps filled with crab meat, bread crumbs and spices
- Vongole Farcite, (50 pcs.) \$250
Stuffed little neck clams
- Scampi all'aceto Balsamico, (50 pcs.) \$250
Shrimp sautéed with caramelized balsamic vinegar
- Rotolini di Melanzane, (50 pcs.) \$230
Eggplant rolled and stuffed with a blend of three cheeses
- Miniature Meat Balls, (50 pcs.) \$230
Bite-size meat balls
- Meatball Sliders, (50 pcs.) \$250
- Oven Roasted Chicken Wings/Legs, (50 pcs.) \$230
Skin-on, bone-in chicken legs and/or wings sauteed in rosemary and extra virgin olive oil and oven baked to a crispy brown

CALDI (HOT) CONTINUED

- Arrosticini D'Agnello, (50 skewers) \$250
Miniature grilled lamb skewers
- Polenta e Sbriciolata di Salsiccia e Broccoli Rabe, (full pan) \$250
Oven baked corn meal polenta with bits of sausage, broccoli, olive oil and herbs
- Polenta e Sbriciolata di Salmone, (full pan) \$250
Oven baked corn meal polenta with bits of salmon, olive oil and herbs
- Porchetta, (serves 50) \$250
Skin-on oven roasted pork stuffed with spices and baked to a crispy golden brown
- Asparagi al Prosciutto alla Milanese, (50 pcs.) \$265
Fresh asparagus wrapped with prosciutto
- Crab Cakes alla Crema di Tartufo, (50 pcs.) \$275
Fresh crab and cream of truffles crab cakes
- Herb-Crusted Baby Lamb Chops, (50 pcs.) \$425

FREDDI (COLD)

- Olivata, (50 pcs.) \$150
Rustic Italian bread topped with our own olive spread
- Bruschetta Napoletana, (50 pcs.) \$170
Grilled country bread, brushed with virgin olive oil topped with garden tomatoes, basil and fresh mozzarella
- Prosciutto e Melone, (50 pcs.) \$250
Seasonal melon wrapped with prosciutto
- Formaggi, Focaccia e Frutta, (Serves 50- half pan) \$270
Artisanal cheese, fruit and crackers
- Caprese, (50 pcs.) \$270
Skewers of fresh garden tomatoes, fresh mozzarella, drizzled with virgin olive oil and basil

FREDDI (COLD) CONTINUED

- Vegetable Crudités with Dip, (serves 50- half pan) \$270
- Roasted Eggplant Sott'Olio, (half pan) \$220
- Roasted Peppers Sott'Olio, (half pan) \$220
Fresh eggplant and roasted red peppers in extra virgin olive oil and spices
- Shrimp Cocktail, (50 pieces) \$325
Chilled jumbo shrimp with our marinara dipping sauce
- Antipasto, (serves 50- half pan) \$375



IT'S ALL IN THE DETAILS

- All deposits are non-refundable.
- We do not charge an administration fee or a room fee.
- Beverages are not included in the per person meal cost. Our function room is complete with a private bar.
- Cake cutting/plating charge is \$2/per person.
- Federal Food Code prohibits home-made items, including baked goods, from being brought in or served in the restaurant.
- Alcohol Licensing regulations prohibit clients from bringing in liquors or wines—this extends to favors as well.
- All food invoices must be paid in full seven days in advance of the event.
- Minimum food charge for a private function room is \$38 per person. (Exclusive of tax and gratuity.)
- Alcohol cannot be carried or consumed outside of the function space.

Menu Modifications

The selections on our fixed price menus are carefully chosen and priced. While we cannot substitute dishes, we do specialize in custom menus designed to fit your individual taste and budget.

Printing Services

- Custom Table Number Cards \$10/table
- Custom Menu Cards \$3/menu card