



Coffee:

Cappuccino	4.50
Chamomile Tea	3.50
Corretto	8.00
Double Corretto	11.00
Espresso	3.50
Double Espresso	5.75
Hot Chocolate	4.50
Iced Coffee	4.75
Latte	4.75
Macchiato	3.25
Milk	3.50
Tea	3.50



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WINE LIST



Cordials:

Amaretto di Saronno	13.00
Amaro	13.00
Fernet Branca	13.00
Frangelico	13.00
Grappa	13.00
Limoncello	12.00
Sambuca	13.00



Cocktails:

Espresso Martini	16.00
Limoncello Martini	15.00
Pineapple Martini	15.00
Manhattan	15.00
Cosmopolitan	15.00
Aperol Spritz	15.00
Sangria	15.00
Negroni	15.00
Margarita	15.00
Old Fashioned	15.00



Beers:

Amstel Light	7.25
Bud Light	6.75
Budweiser	6.75
Cider	7.25
Coors Light	6.75
Corona	7.25
Harpoon Ipa	6.75
Heineken	7.25
Michelob Ultra	6.75
Miller Lite	6.75
Moretti	7.50
N/A Beer	6.75
Peroni	7.50
Samuel Adams Boston Lager	6.75
Stella	7.25



1997-1998
International
Gold Chef Award
Cuoco D'Oro
Filippo
Frattaroli



To The Commonwealth's
Master Chef
Filippo Frattaroli
For Extraordinary Culinary Expertise
February 5, 1995



Chef's In America
THE NATIONAL REGISTRY
1989
This is to certify that
Filippo Frattaroli
is hereby honored as one of
America's Outstanding Chefs
&
is hereby enrolled in the National Registry



"When there is plenty of wine, sorrow and worry take wing"

OVID, Abruzzese Poet, Roman Era "The Art of Love" (e. A.D. 8)



VINO ROSSO **Red Wine**

101 Montepulciano DOC, Frattaroli (Abruzzo) <i>The Winery in Abruzzo, Italy bottles and label this Montepulciano selection especially for us.</i>	11.	36.
102 Chianti DOC (Toscana)		45.
103 Merlot (Friuli)	12.	45.
104 Valpolicella Ripasso DOCG (Veneto)		60.
105 Chianti Classico DOCG Gallo Nero, Quaranta (Toscana)	13.	52.
106 Barbera d'Asti (Piemonte)		65.
107 Super Tuscan (Toscana)		72.
108 Aglianico (Campania)		68.
109 Montepulciano Reserve DOCG, Praesidium (Abruzzo)		75.
110 Rosato, Azalea (Friuli)	12.	40.
111 Barolo DOCG (Piemonte)		135.
112 Corvina di Verona (Veneto)		105.
113 Montepulciano Riserva AMBASCIATORE Cavaliere Filippo Frattaroli (Abruzzo)		88.
114 Cerano, Pietrantoni (Abruzzo) <i>Bottled at one of the oldest Winery in Italy. Guests at tour B&B Sei Stelle are invited to enjoy a tour and tasting at this exceptional winery.</i>		85.
115 Cannonau di Sardegna (Sardegna)		102.
116 Shiraz Siracusa (Sicilia)		48.
117 Malbec (Argentina)		48.
118 Pinot Noir (California)		72.
119 Pinot Noir (Umbria)	12.	45.
120 Cabernet Sauvignon (Veneto)	14.	48.

RISERVA VINI ROSSI **Reserva Red Wines**

121 Amarone DOCG (Veneto)	245.
122 Tignatello DOCG Antinori (Toscana)	320.
123 Opus One, Mondavi (California)	550.
124 Brunello di Montalcino (Toscana)	230.

VINO BIANCO **White wine**

202 Pinot Grigio (Veneto)	12.	45.
203 Orvieto Classico (Umbria)		52.
204 Vernaccia, San Gimignano (Toscana)		48.
205 Riesling (Germania)	12.	45.
206 Gavi, Principessa (Toscana)		65.
207 Chardonnay (Veneto)	12.	45.
208 Greco di Tufo (Campania)		78.
209 Falanghina (Campania)		72.
210 White Zinfandel (California)	11.	58.
211 Pecorino, Frattaroli (Abruzzo) <i>Bottled for us by the Winery in Abruzzo, Pecorino is pale yellow whit golden shades. The pelage in fine and intense, the nose stands with a fruity finish. The taste is lively and smooth with a good balance of acidity.</i>	11.	38.
212 Sauvignon Blanc (Veneto)	12.	45.

VINO FRIZZANTE **Sparkling wine**

219 Moscato (Veneto)	13.	52.
220 Prosecco, San Marco (Veneto)	13.	52.
221 Asti Spumante, Martini & Rossi (Piemonte)		55.
222 Champagne, Moet & Chandon (Francia)		135.

