

DINNER Menu

LIMONCELLO



ANTIPASTI

House made - Focaccia \$7 - Ciabatta \$7
(served with compound butters)

FRITTURA DI PARANZA	21
Flash fried calamari + shrimp + white fish + San Marzano tomato sauce	
SFORNATO DI PORCINI	20
Parmigiano reggiano fondue	
ARANCINI	17
Fontina + porcini + parmigiano reggiano fondue	
BURRATA	20
Lemon pangrattato + tomato garlic confit + red pepper pesto	
BARBABIETOLA	17
Balsamic pearls + peas + greek yogurt goat cheese infused	
RICOTTA AL FORNO	20
N'duja + roasted ricotta + hot honey + roasted eggplant mousse	
PORTOBELLO	20
Roasted portobello mushroom + ciabatta + sangiovese wine reduction	
POLPETTE SORRENTINO	17
Homemade traditional meatballs + Pomodoro sauce + whipped ricotta	
ZUPPA DI COZZE	20
N'duja + fregola + preserved lemon + wine + sea asparagus + garlic	
INSALATA AMALFI	20
Octopus + calamari + shrimp + clams + mussels + fresh lemon juice + EVOO	
POLPO	22
Harissa glaze + sweet corn polenta + pickled Fresno + sea asparagus + Italian salsa verde	

INSALATA

CAESAR	12
Lemon pangrattato + house Caesar dressing	
STRAWBERRY AND BEET	15
Whipped lemon ricotta + smoked hot honey + balsamic pearls + spiced candied walnuts + pickled mustard seeds	
INSALATA TRITATA	15
Cauliflower + pea shoots + sugar pea snaps + apple + fennel + black truffle salt + lemon juice + EVO + pistachio dukkah	
INSALATA LIMONCELLO	15
Shaved fennel + arugula + oranges + anchovies + limoneta	

SIDES

PATATINE FRITTE	9
Fries + n'duja aioli + aged cheddar	
BROCCOLETTI	13
Broccolini + red pepper pesto + pistachio dukkah + preserved lemon + pecorino	
CREMA DI SPANACI	9
Spinach + cream + parmigiano	
FAGIOLI ALL' UCCELLETTO	9
Canellini beans + sausage + San marzano tomato	

PASTA

BUCATINI AMATRICIANA	24
Tomato sauce + onions + guanciale + pecorino romano	
MEZZE MANICHE CAGIO E PEPE	24
Pecorino romano + fresh ground pepper	
SPAGHETTI NERO	30
Squid ink spaghetti + octopus + clams + mussels + tomato sauce + wine + garlic	
SALSICCIA E FRIARELLI	26
Rigatoni + italian sausage + broccolini leafs + garlic + oven roasted tomato + pinot grigio wine	
RAVIOLI DI MAGRO	26
Homemade ravioli stuffed + spinach + ricotta cheese + brown butter + sage	
GNOCCHI SORRENTINO	27
Fresh san marzano tomato sauce + burrata + basil pistachio + pesto	
CASARECCE GENOVESE	28
Slow cooked beef + onion + white wine + herbs Like grandma used to make it	
MEZZELUNE DI BACCALA	29
Half moon ravioli + Alaskan cod + mascarpone + potato + roasted tomato + fava bean	
PAPPARDELLE	26
Meatballs + italian sausage slowly cooked in a wine tomato sauce	
PACCHERI CARBONARA	24
Classic carbonara	
LASAGNE OF THE DAY	27
RISOTTO	27
Carnaroli rice + roasted baby heirloom tomato sauce + gorgonzola dolce crema + pistachio pesto	

I SECONDI (Main Courses)

STINCO DI MAIALE	40
Braised pork shank + parmigiano reggiano risotto	
POLLO RIPIENO	28
Chicken stuffed + talleggio + spinach + porcini sauce	
BRANZINO	40
Pan seared branzino + saffron broth + shaved fennel + artichoke + fresh herbs + garlic + onions + roasted fingerlings potatoes	
FIorentINA	MP
Porcini dusted 32 oz ribeye + grilled romanesco + compound butter	
AGNELLO IN CROSTA	38
Rack of lamb + pangrattato herbs crust + licorice red wine reduction + sweet corn polenta + tomato confit	
PARMIGIANA DI MELANZANE	26
Classic southern italian style eggplant parmigiana	

"Tutta la nostra pasta é fatta in casa con ingredienti naturali e organici"
4% surcharge will be added to all guest checks

DRINK Menu

COCKTAILS

SANGRIA <i>Classic, Mango Tropical, Watermelon</i>	\$13
LIMONCELLO MARTINI	\$14
Citrus SABE + Limoncello + simple syrup + fresh lemon sugar rim + served with a lemon popsicle	
CRANBERRY CUCUMBER SPRITZ	\$11
Vodka SABE + Fresh cucumber + cranberry juice + agave + soda water	
MOJITO	\$12
Gold Rum SABE + mint syrup + lime juice + soda water	
BERRY MARTINI	\$14
Vodka SABE + fresh berries + simple syrup + berry juice + lime	
PALOMA-TINI	\$14
Tequila SABE + grapefruit juice + lime + black salt rim	
PEACH BELLINI	\$14
Prosecco + Perfect Peach puree	
MOSCOW MULE	\$14
Vodka SABE + ginger beer + lime juice	

SPARKLING

Split Gambino Cuvée Brut	\$15
Prosecco Extra Dry Gambino Veneto	\$48
Split Lambrusco Riunite	\$14
Franciacorta Brut Monte Rosa <i>Lomabrdia</i>	\$80

WHITE WINE

Glass / Bottle

House Chardonnay <i>California</i>	\$13 / \$40
Maddalena Chardonnay <i>Monterrey</i>	\$15 / \$50
Chardonnay kunde <i>Sonoma</i>	\$50
Pinot Grigio Peter Zemmer <i>Trentino</i>	\$13 / \$45
Pinot Grigio Maso Poli <i>Trentino</i>	\$50
Gavi di Gavi la <i>Luciana</i>	\$14 / \$48
Vermentino Cacciata <i>Toscana</i>	\$14 / \$47
Moscato d'Asti Santo <i>Piemonte</i>	\$13 / \$40
Riesling Heinrich Vollmer <i>Germany</i>	\$14 / \$45
Rose' Feudi di San Gregorio <i>Campania</i>	\$16 / \$60
Sauvignon Blanc Crossings <i>New Zeland</i>	\$14 / \$46

ITALIAN RED

House Chianti <i>Toscana</i>	\$13 / \$38
Chianti Classico 20 Castello di Volpaia <i>Toscana</i>	\$60
Sangiovese 21 Messer del fauno <i>Puglia</i>	\$13 / \$40
Super Tuscan 21 Remole Frescobaldi <i>Toscana</i>	\$14 / \$42
Super Tuscan 20 Bell'Aja Bolgheri <i>Toscana</i>	\$75
Primitivo 21 Pasqua <i>Puglia</i>	\$14 / \$45
Barbera d'Asti Michele Chiarlo 20 <i>Piemonte</i>	\$15 / \$48
Nero d'Avola 19 Feudo Maccari <i>Sicilia</i>	\$75
Barolo Ga' Di Bruno 18 <i>Piemonte</i>	\$100
Amarone della Valpolicella 17 <i>Cesari Veneto</i>	\$130
Brunello di Montalcino 16 Fattoria Casisano <i>Toscana</i>	\$120

BEERS

Peroni	\$9
BlueMoon	\$9
Alesmith Clasico <i>Lager</i>	\$9
Party Tricks <i>IPA</i>	\$9
Birra Moretti	\$9

RED WINES

Glass / Bottle

House Cabernet <i>California</i>	\$13 / \$38
House Merlot <i>California</i>	\$13 / \$38
House Pinot Noir <i>California</i>	\$13 / \$38
Cuvée Rosenblum Cellars Zinfandel <i>California</i>	\$14 / \$43
Pinot Noir Balletto 20 <i>Sonoma</i>	\$16 / \$60
Pinot Noir 21 Educated <i>Guess Sonoma</i>	\$68
Cabernet 20 San Simeon <i>Paso Robles</i>	\$60
Cabernet 19 Le Vigne <i>Paso Robles</i>	\$16 / \$55
Cabernet 21 Caymus <i>California</i>	\$100
Merlot 20 Tarrica <i>Paso Robles</i>	\$14 / \$45
Cuvée Flat Top Hills Red Blend <i>California</i>	\$15 / \$49
Malbec 21 Domain Bousque <i>Argentina</i>	\$14 / \$46

DESSERT WINE

Port Taylor Fladgate 10 Years Old Tawny	\$15
Passito di Pantelleria Cantine Colosi	\$17
<i>Corkage fee \$20</i>	
<i>2 lt bott \$30</i>	

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