

Valentine's Day

Menu

LIMONCELLO



MODERN
ITALIAN

ANTIPASTI

FRITTURA DI PARANZA.....23

Flash fried calamari + shrimp + white fish + octopus + San Marzano tomato sauce

TARTARA DI BUÉ.....20

Capers + parmigiano reggiano + truffle infuse + mustard + baby pickles + red onion

PORTOBELLO.....20

Roasted portobello mushroom + ciabatta + sangiovese wine reduction

POLPO.....22

Baby heirloom potato + calabrian Nduja+ pickled Fresno + Italian salsa verde

GUAZZETTO.....20

Black mussels + clams + calamari + prawns + garlic + braised onions + herbs tomato broth

CRAB CAKE.....22

Baby arugula + pear + tomato +lemon + capers + remoulade

PASTA

(Substitute any pasta with gluten free penne pasta +\$2)

SPAGHETTI NERO.....30

Squid ink spaghetti + octopus + clams + mussels + tomato sauce + wine + garlic

SALSICCIA E FRIARELLI.....27

Rigatoni + italian sausage + broccolini leafs + garlic + oven roasted tomato + pinot grigio wine

GNOCCHI27

Roasted butternut squash + gorgonzola dolce + amaretto crumble + pistachio

PANZEROTTI.....26

Rigatoni + italian sausage + broccolini leafs + garlic + oven roasted tomato + pinot grigio wine

MEZZELUNE DI ARAGOSTA34

Half moon ravioli + lobster + artichoke + citrus saffron creamy sauce

PAPARDELLE ALL'ASTICE.....49

Toasted 2 LB main lobster + spicy tomato sauce

LASAGNE BOLOGNESE.....27

Classic meat lasagne

INSALATA

CAESAR.....12

Lemon pangrattato + house Caesar dressing

INSALATA LIMONCELLO.....15

Baby spinach + gorgonzola + roasted baby heirloom tomato + purple onions + croutons + balsamic vinaigrette

STRAWBERRY AND BEET.....15

Whipped lemon ricotta + smoked hot honey + balsamic pearls + spiced candied walnuts + pickled mustard seeds

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FILETTO MIGNON.....40

8 oz filet mignon + porchini sauce + mashed potato + broccolini

POLLO TOSCANO.....29

Portobello brandy cream sauce + herbs la provence + spinach + garlic confit mashed potatoes + green olive + sun dried tomato tapenade

PARMIGIANA DI MELANZANE.....26

Classic southern italian style eggplant parmigiana + homemade fettuccine

PESCE DEL GIORNO.....MP

Fish of the day

GRANCHIO.....59

1½ LB Crab legs + veggies served with butter + mashed potatoes + broccolini

AGNELLO IN CROSTA.....38

Rack of lamb + pangrattato herbs crust + licorice red wine reduction + parmesan risotto + tomato confit

BRANZINO.....42

Pan seared branzino + saffron broth + shaved fennel + artichoke+ fresh herbs + garlic + onions + roasted fingerlings potatoes