

DINNER Menu

LIMONCELLO



ANTIPASTI

FRITTURA DI PARANZA	23
Flash fried calamari + shrimp + artichoke + San Marzano + tomato sauce	
BRUSCHETTA	17
Roasted heirloom tomato confit + burrata + pesto	
ARANCINI	17
Fontina + beef ragu + parmigiano reggiano mozzarella	
BURRATA	18
Heirloom tomatoes + basil + artichoke + extra virgen olive oil	
INVOLTINI DI MELANZANE	17
Grilled eggplant + mascarpone + ricotta + parmigiano reggiano + tomatoes sauce	
PORTOBELLO	20
Roasted portobello mushrooms + ciabatta + sangiovese wine reduction	
POLPETTE SORRENTINO	17
Homemade traditional meatballs + pomodoro sauce + mediterranean olives + whipped ricotta	
GUAZZETTO	20
Black mussels + clams + calamari + prawns + garlic + braised onions + herbs tomato broth	
POLPO	22
Roasted mediterranean octopus + tapenade + burrata + lemon zest	
PANE FRESCO	5
Homemade bread + assorted focaccia and ciabatta served with compound butter	

INSALATA

Add chicken +10 | shrimp +12

CAESAR	12
Lemon pangrattato + house Caesar dressing	
STRAWBERRY AND BEET	15
Balsamic pearls + spiced candied walnuts + goat cheese cream + balsamic vinaigrette	
INSALATA POMODORO	15
Heirloom tomatoes + arugula + red onion + mediterranean olives + gorgonzola crumble + extra virgen olive oil	
INSALATA LIMONCELLO	15
Baby spinach + avocado + orange + shaved parmigiano reggiano + balsamic vinaigrette	

SIDES & SOUP

SAUTTED WILD MUSHROOMS	9
Garlic + fresh herbs + white wine	
BROCCOLETTI	13
Broccolini + red pepper pesto + pistachio dukkah + preserved lemon + pecorino	
PATATE AL FORNO	9
Fresh herbs and garlic roasted potato	
SOUP OF THE DAY	MP
Ask your server	

PASTA

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

ZITI MEDITERRANEO	21
Mediterranean olives + capers + arrabiata tomato sauce	
SPAGHETTI VONGOLE	28
Fresh clams + roasted baby tomato + calabrian chilli + lemon bread crumbs	
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	
PANZEROTTI	26
Homemade ravioli + stuffed + spinach + ricotta chesse + mushroom marsala creamy sauce	
GNOCCHI CAPRESE	27
Fresh tomato sauce + fresh mozzarella + fresh basil	
CASARECCE AL RAGU	25
Beef ragu + roasted eggplant <i>Like grandma used to make it !</i>	
MEZZELUNE DI ARAGOSTA	34
Half moon ravioli + lobster + artichoke + citrus safron creamy sauce	
PAPARDELLE	28
Meatballs + italian sausage + diced short rib + wine tomato sauce	
PACCHERI CARBONARA	24
Classic carbonara	
LASAGNE BOLOGNESE	27
Classic meat lasagne	
RISOTTO	29
Carnaroli rice + prawns + zucchini + roasted baby heirloom tomato + burrata	

I SECONDI

(Main Courses)

OSSOBUCCO DI MAIALE	36
Pork ossobuco + parmigiano reggiano risotto	
GALLETO ALLE ERBE	29
Half dibounded organic chicken grill with fresh herbs + roasted potato + broccolini + pine nut gremolata	
BRANZINO	42
Pan seared branzino + saffron broth + shaved fennel + artichoke + fresh herbs + garlic + onions + roasted fingerlings potatoes	
BRASATO	36
18 hours braised boneless short rib + roasted tomato parmigiano reggiano + risotto	
AGNELLO AL BALSAMICO	40
Rack of lamb + roasted garlic + balsamic herbs reduction	
PARMIGIANA DI MELANZANE	26
Classic southern italian style eggplant parmigiana + homemade fettuccine	
CIOPPINO LIVORNESE	37
Fresh clams + fresh mussels + calamari + prawns + diced fish + mediterranean olives + capers + fresh tomato broth	

"Tutta la nostra pasta è fatta in casa con ingredienti naturali e organici"

*Consuming raw food increase the risk of food born illness. For all party of 6 or more we will apply 18% gratuity to the final bill.
4% credit card surcharge will be added to all credit card transactions

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 + soda water	
MOJITO	\$12
Gold Rum SABE + mint syrup + lime juice + soda water	
ITALIAN MIX BERRY MOJITO MARTINI	\$14
Fresh berry + lemon + aperol	
PALOMA-TINI	\$14
Tequila SABE + grapefruit juice + lime + black salt and tajin rim	
PEACH BELLINI	\$14
Prosecco + perfect peach pureé	
MOSCOW MULE	\$14
Vodka SABE + ginger beer + lime juice	
APEROL SPRITZ	\$14

SPARKLING

SPLIT GAMBINO CUVÉE BRUT	\$15
PROSECCO EXTRA DRY GAMBINO VENETO	\$48
COLLET BRUT CHAMPAGNE <i>France</i>	\$80

WHITE WINE

House Chardonnay <i>California</i>	\$13/\$40
Maddalena Chardonnay <i>Monterrey</i>	\$15/\$50
Chardonnay Kunde <i>Sonoma</i>	\$50
Pinot Grigio IL Masso Friuli	\$13/\$45
Gavi di Gavi <i>La Luciana</i>	\$14/\$48
Vermentino Riva De La Rosa <i>Toscana</i>	\$14/\$47
Moscato d' Asti Santo <i>Piemonte</i>	\$13/\$40
Sauvignon Blanc Crossing <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 Mezzadro 22 <i>Toscana</i>	\$13/\$40
Super Tuscan 21 Remole Fréscobaldi <i>Toscana</i>	\$14/\$42
Super Tuscan 20 Bell' Aja Bolgheri <i>Toscana</i>	\$75
Tormaresca Primitivo Neprica 21	\$14/\$45
Barbera d' Asti Michele Chiarlo <i>Piemonte</i>	\$15/\$48
Nero d' Avola 19 Feudo Maccari <i>Sicilia</i>	\$75
Barolo Ca' Di Bruno 18 <i>Piemonte</i>	\$100
Amarone della Vapolicella Cesari <i>Veneto</i>	\$130
Brunello di Montalcino 16 Fattoria Casisano <i>Toscana</i>	\$120

BEER

Peroni	\$9
Bluemoon	\$9
Alesmith Clasico Lager	\$9
Party Tricks IPA	\$9
Birra Moretti	\$9

RED WINES

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/\$42
Pinot Noir 19 Smoke Scream <i>Russian River</i>	\$16/\$60
Cabernet 20 San Simeon <i>Paso Robles</i>	\$60
Cabernet Austin Hope 1 LT 22 <i>Paso Robles</i>	\$85
Cabernet 21 Caymus <i>California</i>	\$100
Merlot 20 Tarrica <i>Paso Robles</i>	\$14/\$45
Unshackled Red Blend 21 <i>California</i>	\$15/\$49
Malbec 19 Graffigna <i>Argentina</i>	\$14/\$46

DESSERT WINE

Port Taylor Fladgate 10 Years Old Tawny	\$15
Passito di Pantelleria Cantine Colosi	\$15

Corkage fee \$20

2 lt bott \$30