

LIMONCELLO

MODERN ITALIAN



ANTIPASTI

- FRITTURA DI CALAMARI**..... 23
Flash fried calamari + San Marzano tomato sauce
- BRUSCHETTA ROMANA** 17
Burrata + tomato jam + prosciutto
- TAGLIERE** 28
Chef's selection of Italian cured meats and imported cheese
- ARANCINI**..... 17
Fontina + beef ragu + parmigiano reggiano mozzarella
- BURRATA**..... 18
Prosciutto wrapped + artichoke + figs jam
- CARCIOFI ALLA ROMANA** 17
Grilled artichoke + lemon butter sauce
- PORTOBELLO OREGANATO** 20
Stuffed with spinach + garlic + parmigiano + panko bread crumbs + oregano
- POLPETTE SORRENTINO**..... 17
Homemade Nonna traditional meatballs + pomodoro sauce + Mediterranean olives + whipped ricotta
- COZZE & VONGOLE** 20
Fresh mussels and clams + garlic + vermentino white wine + fresh parsley + garlic crostini
- POLPO** 22
Roasted Mediterranean octopus + tapenade + artichoke puree + fingerling potatoes
- 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 virgin olive oil
- INSALATA LIMONCELLO**..... 15
Baby spinach + avocado + orange + shaved parmigiano reggiano + balsamic vinaigrette

SIDES & SOUP

- PUREÉ DI PATATE** 10
Mashed potatoes
- BROCCOLETTI**..... 10
Broccolini + red pepper pesto + pistachio dukkah + preserved lemon + pecorino
- PATATE AL FORNO** 8
Fresh herbs and garlic roasted potatoes
- PATATE FRITTE** 10
Truffle parmigiano infused potatoes
- SOUP OF THE DAY**.....MP

RISOTTO PESCATORA 29
Carnaroli rice + prawns + calamari + octopus + clams + mussels

SPAGHETTI NERO 30
Squid ink spaghetti + prawns + clams + mussels + tomato sauce + wine + garlic



AGNELLO ARROSTO 40
Rack of lamb grilled + romesco + salsa verde. Served with baby roasted potatoes and broccolini

RAVIOLI DI ARAGOSTA 30
Half moon lobster ravioli + asparagus + lobster bisque sauce

PASTA

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

- BUCATINI CACIO E PEPE** 22
Pecorino + black pepper
- CASARECCE NORMA**..... 23
Fresh San Marzano tomato sauce + fresh garlic + roasted eggplant + fresh basil + mozzarella
- LASAGNE BOLOGNESE**..... 27
Classic meat lasagne
- SALSICCIA E FRIARIELLI** 25
Rigatoni + Italian sausage + broccolini + garlic + oven roasted Tomato + pinot grigio wine
- PANZEROTTI**..... 26
Homemade ravioli + stuffed + spinach + ricotta cheese + mushroom Marsala creamy sauce
- GNOCCHI** 29
Homemade potato gnocchi + light tomato cream sauce + snow crab
- FETTUCINE AL RAGU** 26
Beef ragu + porcini mushrooms
Like grandma used to make it!
- PAPPARDELLE** 28
Meatballs + Italian sausage + diced short rib + rich tomato sauce
- SPAGHETTI CARBONARA** 24
Classic carbonara
- SPAGHETTI VONGOLE** 29
Manilla clams + garlic extra virgin olive oil + parsley + white wine

I SECONDI

(Main Course)

- OSSOBUCO DI MAIALE** 36
Pork ossobuco + parmigiano reggiano risotto
- POLLO FRANCESE** 29
Egg battered chicken breast + mushrooms + white wine sauce + mashed potatoes + broccolini
- SALMONE** 32
Artichoke + capers + lemon butter sauce + parmigiana spinach risotto
- BRASATO** 36
18 hour braised boneless short rib + roasted tomato parmigiano reggiano + risotto
- 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
- PESCE DEL GIORNO**MP
Catch of the day


"Our pasta program is simple and fresh. We source the highest quality, local ingredients to make all of our own pasta. All our pasta is handmade and extruded at our restaurant. Utilizing fresh pasta gives a softer bite instead of an al dente texture"

*Consuming raw food increase the risk of food born illness. An 18% gratuity will be added to all checks for parties of six or more.

DRINK Menu

COCKTAILS

LIMONCELLO SABE	\$12
Limoncello in a refreshing wine based twist + served chilled	
LIMONCELLO MARTINI	\$14
Citrus SABE + Limoncello + simple syrup + fresh lemon + sugar rim + served with a lemon popsicle	
LIMONCELLO SPRITZ	\$14
Limoncello SABE + prosecco + soda water + mint + lemon garnish	
LIMONCELLO SANGRIA	\$14
Limoncello SABE + white wine + simple syrup + lemon juice + sprite + oranges + strawberries + lemons	



SANGRIA <i>Classic, Mango Tropical, Watermelon</i>	\$13
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	
LEMON-RITA	\$14
Tequila SABE + aperol + lemon juice + simple syrup	
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 Frescobaldi <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 <i>Lager</i>	\$9
Party Tricks <i>IPA</i>	\$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 btl \$30