

LIMONCELLO

MODERN ITALIAN



ANTIPASTI

FRITTURA DI CALAMARI	23
Flash fried calamari + San Marzano tomato sauce	
BRUSCHETTA	17
Burrata + pesto + roasted tomato	
ARANCINI	17
Fontina + beef ragu + parmigiano reggiano mozzarella + fresh tomato sauce	
BURRATA	19
Prosciutto wrapped + artichoke + figs jam	
CARCIOFI ALLA ROMANA	18
Grilled artichoke + lemon butter sauce	
POLPETTE SORRENTINO	18
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 + pesto + potato artichoke pureé	
PANE FRESCO	5
Homemade bread + assorted foccacia and ciabatta served with compound butter	



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	
RISOTTO	29
Carnaroli rice + prawns + spinach mascarpone pureé	
BRASATO	36
18 hour braised boneless short rib + roasted tomato parmigiano reggiano + risotto	
PARMIGIANA DI MELANZANE	28
Classic southern Italian style eggplant parmigiana + homemade fettuccine	
CIOPPINO LIVORNESE	37
Fresh clams and mussels + calamari + prawns + diced fish + Mediterranean olives + capers + fresh tomato broth	
PESCE DEL GIORNO	MP
Catch of the day	
BISTECCA OF THE DAY	MP
Ask your server	

SALAD & SOUP

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	
SOUP OF THE DAY	MP

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 lasagna	
SALSICCIA E FRIARIELLI	25
Paccheri + Italian sausage + broccolini + garlic + oven roasted tomato + pinot grigio wine	
PANZEROTTI	26
Homemade ravioli + stuffed with spinach + ricotta cheese + mushroom Marsala creamy sauce	
GNOCCHI	28
Homemade potato gnocchi + basil + pesto + burrata	
FETTUCINE AL RAGU	26
Beef ragu + porcini mushrooms <i>Like grandma used to make it !</i>	
PAPPARDELLE	28
Meatballs + Italian sausage + diced short rib + rich tomato sauce	
TONNARELLI VONGOLE	29
Manilla clams + garlic extra virgin olive oil + parsley + white wine	
SPAGHETTI CARBONARA	24
Classic carbonara	
SPAGHETTI NERO	30
Squid ink spaghetti + prawns + clams + mussels + tomato sauce + wine + garlic	
RAVIOLI DI ARAGOSTA	30
Half moon lobster ravioli + asparagus + lobster bisque sauce	

SIDES

PUREÉ DI PATATE	10
Mashed potatoes	
BROCCOLETTI	10
Broccolini + red pepper pesto + pistachio dukkah + preserved lemon + pecorino	
PATATE FRITTE	10
Truffle parmigiano infused potatoes	
BRUSSELS SPROUTS	10
Oven roasted + balsamic glaze	

"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.

*A 3% CC surcharge will be added to all credit card transactions

DRINKMenu

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 Chardonay <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
<i>Corkage fee \$20</i>	
<i>2 Lt btl \$30</i>	