

DINNER Menu

LIMONCELLO



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	
ARANCINI	17
Fontina + beef ragu + parmigiano reggiano mozzarella	
BURRATA	18
Heriloom tomatoes + basil + artichoke + extra virgin olive oil	
COZZE ZAFFERANO	20
Black mussels + onion + garlic + fresh tomato + zafron broth	
PORTOBELLO	20
Roasted portobello mushroom + ciabatta + sangiovese wine reduction	
POLPETTE SORRENTINO	17
Homemade traditional meatballs + Pomodoro sauce + over polenta	
GUAZZETTO	20
Black mussels + clams + calamari + prawns + garlic + braised onions + herbs tomato broth	
POLPO	22
Zafron potato leeks + cannellini beans + fresh herb pesto + toasted peanuts	
PANE FRESCO	5
Homemade bread + assorted focaccia and ciabatta served with compound butter	

INSALATA

Add chicken +10 | shrimp +12 | salmon +12

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 + EVOO + pistachio dukkah	
INSALATA LIMONCELLO	15
Baby spinach + gorgonzola + roasted baby heirloom tomato + purple onions + croutons + balsamic vinaigrette	

SIDES & SOUP

SAUTEED 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 GORGONZOLA	24
Gorgonzola dolce + walnuts + pear	
SPAGHETTI AL PISTACCHIO	28
Pistachio pesto + mussels + shrimp	
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 cheese + 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	
PAPPARDELLE	28
Meatballs + italian sausage slowly + baby pork ribs cooked in a 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)

OSSOBUCO DI MAIALE	30
Pork ossobuco + risotto + parmigiano + spinach	
POLLO ALLE ERBE	29
Half dibounded organic chicken grill with fresh herbs + roasted potato + broccolini + lemon butter sauce	
BRANZINO	42
Pan seared branzino + saffron broth + shaved fennel + artichoke + fresh herbs + garlic + onions + roasted fingerlings potatoes	
BAVETTA ALLA GRIGLIA	35
Grilled skirt steak + balsamic mustard marinated + arugula + fresh tomatoes + roasted potatoes	
PESCE DEL GIORNO	MP
Fish of the day	
AGNELLO IN CROSTA	38
Rack of lamb + pangrattato herbs crust + licorice red wine reduction + parmesan risotto + tomato confit	
PARMIGIANA DI MELANZANE	26
Classic southern italian style eggplant parmigiana + homemade fettuccine	
POLLO TOSCANO	29
Franchise style + spinach + fontina + mushroom sauce + with broccolini + roasted fingerling potatoes	

“Tutta la nostra pasta é fatta in casa con ingredienti naturali e organici”

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 + champagne	
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 and tajin rim	
PEACH BELLINI.....	\$14
Prosecco + Perfect Peach puree	
MOSCOW MULE.....	\$14
Vodka SABE + ginger beer + lime juice	
APEROL SPRITZ.....	\$14

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 Villa Alena <i>Venezia</i>	\$13 / \$45
Pinot Grigio Maso Poli <i>Trentino</i>	\$50
Gavi di Gavi la <i>Luciana</i>	\$14 / \$48
Vermentino Riva De La Rosa <i>Toscana</i>	\$14 / \$47
Moscato d'Asti Santo <i>Piemonte</i>	\$13 / \$40
Riesling <i>Rancho Soledad</i>	\$14 / \$45
Regaleali Le Rose <i>Sicilia</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 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
Tomarisa Primitivo Neprica 21.....	\$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 19 Smoke Scream <i>Russian River</i>	\$16 / \$60
Pinot Noir 21 Educated <i>Guess Sonoma</i>	\$68
Cabernet 20 San Simeon <i>Paso Robles</i>	\$60
Cabernet 19 McNab Ridge <i>Mendocino</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 19 Graffigna <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>	