

LIMONCELLO



MODERN
ITALIAN

Banquet 1 Menu

\$49⁹⁵ per person

APPETIZER

Served Family Style:

POLPETTE SORRENTINO

Homemade traditional meatballs +
pomodoro sauce + whipped ricotta

BRUSCHETTA

Fire roasted heirloom tomato +
burrata + pesto

ARANCINI

Fontina + porcini + beef ragu +
Parmigiano reggiano fondue

FIRST COURSE

Choose one:

INSALATA CAESAR

Lemon pangrattato + house Caesar dressing

MAIN COURSE

Choose one:

PANZEROTTI

Homemade ravioli + stuffed + spinach + ricotta
cheese + mushroom Marsala creamy sauce

PARMIGIANA DI MELANZANE

Classic southern Italian style eggplant parmigiana +
homemade fettuccine

SALMONE AI CARCIOFI

Pan roasted + artichokes + capers + citrus sauce

POLLO ALLA FRANCESE

Egg battered chicken breast + mushrooms + white wine
sauce + mashed potatoes + broccolini

DESSERT

TIRAMISU

Banquet 2 Menu

\$59⁹⁵ per person

LIMONCELLO



MODERN
ITALIAN

APPETIZER

Served Family Style:

BURRATA

Prosciutto wrapped + artichoke +
figs jam

FRITTURA DI CALAMARI

Flash fried calamari + San Marzano
tomato sauce

CARCIOFI ALLA ROMANA

Grilled artichoke + lemon butter sauce

FIRST COURSE

Choose one:

INSALATA STRAWBERRY & BEETS

Balsamic pearls + spiced candied walnuts + goat cheese cream + balsamic vinaigrette

INSALATA CAESAR

Lemon pangrattato + house Caesar dressing

MAIN COURSE

Choose one:

RISOTTO

Carnaroli rice + prawns + spinach mascarpone pureé

PESCE DEL GIORNO

Catch of the day

PAPPARDELLE

Meatballs + Italian sausage +
diced short rib + rich tomato sauce

OSSOBUCO DI MAIALE

Pork ossobuco + parmigiano reggiano risotto

DESSERT

Choose one:

TIRAMISU | LIMONCELLO CAKE

Banquet 3 Menu

\$69⁹⁵ per person

LIMONCELLO



MODERN
ITALIAN

APPETIZER

Served Family Style:

FRITTURA DI CALAMARI

Flash fried calamari + San Marzano
tomato sauce

CARCIOFI ALLA ROMANA

Grilled artichoke + lemon butter sauce

POLPO

Roasted Mediterranean octopus + pesto
+ potato artichoke pureé

FIRST COURSE

Choose one:

INSALATA LIMONCELLO

Baby spinach + avocado + orange + shaved parmigiano reggiano + balsamic vinaigrette

INSALATA CAESAR

Lemon pangrattato + house Caesar dressing

SOUP OF THE DAY

MAIN COURSE

Choose one:

GNOCCHI

Homemade potato gnocchi + basil + pesto + burrata

RAVIOLI DI ARAGOSTA

Half moon lobster ravioli + asparagus + lobster bisque sauce

BRASATO

18 hour braised boneless short rib + roasted tomato
parmigiano reggiano + risotto

PARMIGIANA DI MELANZANE

Classic southern Italian style eggplant parmigiana +
homemade fettuccine

PESCE DEL GIORNO

Catch of the day

BISTECCA OF THE DAY

Ask your server

DESSERT

Choose one:

LIMONCELLO TIRAMISU | CANNOLI