

LIMONCELLO

MODERN ITALIAN



ANTIPASTI

FRITTURA MISTA.....	24
Fresh calamari + zucchini + artichoke + shrimp	
ARANCINI	17
Fontina + beef ragu + parmigiano reggiano mozzarella + fresh tomato sauce	
BURRATA.....	19
Prosciutto wrapped + artichoke + roasted cherry tomato	
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
Crispy grill octopus over roasted potato cream	
FIORI DI ZUCCA	19
Zucchini blossom stuffed with four cheese + San Marzano tomato sauce	
CARPACCIO	22
Shaved fennel + arugula + capers + mustard aioli	



SALAD & SOUP

Add chicken +10 | shrimp +12

CAESAR.....	12
Lemon pangrattato + house Caesar dressing	
ROASTED BEET	15
Arugula + shaved fennel + 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
Shave fennel + oranges + green onions + limoncello vinaigrette	
SOUP OF THE DAY	MP

PANE E BRUSCHETTA

GARLIC PARMIGIANO FOCACCIA	8
Homemade herbs focaccia toasted with garlic + parmigiano + oregano	
BRUSCHETTA.....	17
Ricotta + pesto + tomato confit + honey	
PANE FRESCO	5
Homemade bread + assorted foccacia and ciabatta served with compound butter	

PASTA

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

BUCATINI CACIO E PEPE	23
Pecorino + black pepper	
CASARECCE NORMA	24
Fresh San Marzano tomato sauce + fresh garlic + roasted eggplant + fresh basil + mozzarella	
LASAGNE BOLOGNESE.....	27
Classic meat lasagna	
SALSICCIA E FRIARIELLI	26
Paccheri + Italian sausage + broccolini + garlic + oven roasted tomato + pinot grigio wine	
PANZEROTTI.....	27
Homemade ravioli + stuffed with spinach + ricotta cheese + Mamma rosa pink sauce	
GNOCCHI.....	28
Homemade potato gnocchi + basil + pesto + sun dried tomato + fresh mozzarella	
FETTUCINE AL RAGU	27
Beef ragu + touch of cream <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 SCOGLIO	32
Squid ink spaghetti + prawns + clams + mussels + calamari + salmon + tomato sauce + wine + garlic	
RAVIOLI DI ARAGOSTA.....	30
Half moon lobster ravioli + asparagus + lobster bisque sauce	
PACCHERI NOCIARA	25
Homemade pasta twisted with Italian sausage + sun dried tomato + light cream sauce + goat cheese	
RIGATONI NONNA ROSA.....	18
Vodka Pink sauce Add: Chicken \$6 / Shrimp \$8 / Salmon \$8 / Sausage \$5	

“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

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PINZAS

“Its not Pizza, its Better,
made with love and 72 hours cold fermented sourdough”

MARGHERITA.....	14
Fresh Tomato sauce + basil + mozzarella + parmigiano reggiano	
NOCCIARA.....	18
Fresh tomato sauce + mozzarella + Italian sausage + mushrooms	
SPINACCI E RICOTTA.....	18
Mozzarella + spinach + ricotta + parmigiana + touch of garlic	
SALAMINO.....	17
Fresh Tomato sauce + mozzarella + pepperoni + oregano sauce	
PISTACCHIO E GAMBERI	22
Mozzarella + shrimp + pistachio pesto + ricotta	

SIDES

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

I SECONDI

(Main Course)

OSSOBUCO DI MAIALE.....	36
Pork ossobuco + parmigiano reggiano risotto	
POLLO SALTIMBOCCA.....	29
Egg wash + Prosciutto + mozzarella + sage + white wine sauce + roasted fingerling potatoes + sauteed spinach	
POLLO PARMIGIANO.....	29
Chicken breast + marinated sauce + mozzarella + fettuccien	
RISOTTO	29
Carnaroli rice + prawns + saffron mascarpone asparagus	
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	
SALMONE IN CROSTA.....	32
Herbs bread crumbs croasted + mashed potatoes + charred broccolini	
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	
BISTECCA.....	MP
Meat of the day	

PLANNING A PRIVATE EVENT?

Limoncello is the perfect place for your special occasions and private events.
Here is a list of previously hosted events:

- BABY SHOWER
 - BIRTHDAY PARTIES
 - REHEARSAL DINNERS
 - WEDDING RECEPTIONS
 - HOLIDAYS PARTIES
- GUEST SPEAKER EVENTS
 - BUSINESS LUNCHEON / DINNER
 - COCKTAIL RECEPTIONS
 - AWARD CELEBRATIONS
 - CLIENT APPRECIATION EVENTS



SCAN TO REQUEST
AVAILABILITY

