



Limoncello Ristorante Prix Fixe Menu



APPETIZERS

Calamari Fritti

Sweet Chili Sauce and Marinara
Sauce on side, Lemon

Sweet Sausage & Broccoli Rabe

Roasted Red Peppers, Olive Oil, Garlic,
Sharp Provolone

Arancini

Rice Croquette filled with Ground Beef, Peas, Mozzarella,
Lightly Breaded, Pan Fried

Pasta Fagioli

Romano Beans, Ditalini Pasta

Insalata alla Dina

Mixed Greens, Sliced Pear, Gorgonzola Cheese,
Dried Cranberry, Glazed Walnuts, Crispy Prosciutto,
Raspberry Vinaigrette

Mixed Baby Greens

Spring Mix, Olives, Red Onions, Cucumbers,
Cherry Tomato, Feta Cheese, Honey Dijon Balsamic
Vinaigrette

Cozze*

Prince Edward Island Mussels,
White Wine Garlic or White Wine Marinara

Polpette

Pan Fried Meatballs, Tomato Sauce,
Ricotta Cheese

Limoncello Salad Wedge

Iceberg Lettuce, Crispy Prosciutto, Bruschetta,
Gorgonzola Crumbles, Honey Balsamic

Chicken Tortellini

Cheese Tortellini, Chicken

Insalata Limoncello

Mixed Greens, Arugula, Strawberry, Sliced Apple,
Candied Pecans, Goat Cheese, Cucumber,
Limoncello Dressing

Insalata Caesar*

Romaine, Shaved Parmigiano, Herb Croutons

ENTRÉE

Lasagna

Ground Beef, Fresh Spinach, Mozzarella, Ricotta Cheese,
Tomato Sauce

Eggplant Parmigiana

Mozzarella Cheese, Tomato Sauce,
Served with Cappellini

Chicken Saltimbocca

Topped with Parma Prosciutto, Provolone Cheese,
Mushrooms, White Wine Marinara,
Served with Cappellini

Chicken Limoncello*

Egg Dipped, Lemon, White Wine Sauce, Asparagus,
Lump Crab, Served with Cappellini

Veal Milazzo

Medallions of Veal topped with Parma Prosciutto, Fresh
Mozzarella, Portobello Mushrooms, White Wine Marinara,
Sauce, Served with Cappellini

Shrimp and Crab Meat Fra Diavolo*

Sautéed Shrimp and Crab in a Spicy Marinara over
Linguini

Penne alla Vodka

Pancetta, Sweet Peas, Vodka Rosé Sauce

Tagliatelle Alfredo

Shrimp, Asparagus, Sundried Tomatoes,
Romano Alfredo Sauce

Rollatini di Melanzane

Eggplant Stuffed with Parma Prosciutto, Ricotta,
Tomato Sauce, Served with Potato Gnocchi

Chicken Sorrento

Roasted Peppers, Artichoke Hearts, Olives, White Wine,
Topped with Eggplant, Provolone Cheese,
Served with Cappellini

Veal Parmigiana

Mozzarella Cheese, Tomato Sauce,
Served with Cappellini

Flounder Florentine*

Flounder Fillet Stuffed with Baby Spinach,
Fresh Tomato, Bread Crumbs, Served with Mashed Potatoes
and Asparagus

DESSERT

Tiramisu

Mascarpone Cream on a Sponge Base Covered by a row of
Espresso Drenched Ladyfingers and dusted with
Cocoa Powder

Key Lime Cheesecake

A Graham Cracker Base topped with NY Cheesecake with a
splash of Key Lime, decorated with Lime Marmalade

Coppa Stracciatella

Chocolate Syrup, Chocolate Chip Gelato, topped with
Cocoa Powder and Hazelnuts

Peanut Butter Cheesecake

Peanut Butter Cheesecake filled with Peanut Butter Cups,
on a Cookie Base, topped with Chocolate Fudge and
decorated with Peanut Butter Cream Rosettes

Cannoli

Pastry shell filled with Ricotta Cheese, Chocolate

Chocolate Soufflé

Moist Chocolate Cake with a Heart of Creamy
Rich Chocolate topped with Mascarpone Gelato

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
18% GRATUITY FOR PARTIES OF 6 OR MORE - \$3.00 ENTRÉE SPLIT FEE - \$5.00 CORK FEE SUNDAY - MONDAY - TUESDAY