



LIMONCELLO

BALTIMORE SUMMER RESTAURANT WEEK
JULY 24TH - AUGUST 2ND

2 COURSE BRUNCH DINE IN OR CARRYOUT | \$35

FIRST

CHOOSE ONE:

BURRATA

Fresh mozzarella, heirloom tomatoes, EVOO, balsamic glaze, toasted pistachios

PIZZA COLAZIONE

artisan flatbread, scrambled eggs, wild mushrooms, Gorgonzola and fontina cheese, truffle drizzle

TONNO CON AVOCADO

ahi tuna tartar, blood orange, capers, Gaeta olives, sesame seeds, avocado, toasted pistachios, EVOO, spicy Calabrian chili oil

FRITTO MISTO

crispy calamari, head-on shrimp & octopus, duo dipping sauce

CRAB ARANCINI

creamy saffron rice balls with crab meat and a saffron sauce

DEVILED EGG FLIGHT

Flight of deviled eggs with: prosciutto & crispy parmesan, crispy pancetta & cornichons, Old Bay crab, lox, mushroom & truffle, crispy chicken skin

SECOND

CHOOSE ONE:

MIGNON BENEDICT

a petite filet mignon, toasted ciabatta bread, poached eggs, hollandaise sauce, home fries

CRABCAKE BENEDICT

a petite crab cake, ciabatta toast, poached eggs, hollandaise sauce, homefries

CHICKEN PARM WAFFLE

fluffy belgium waffle, breaded chicken breast, zesty tomato sauce, mozzarella cheese, organic maple syrup

AVOCADO TOAST 3 WAYS

toasted ciabatta bread, smashed avocado

- smoked salmon, capers, red onions
- heirloom tomatoes, shaved parmesan, balsamic drizzle
- crispy pancetta, poached egg

TIRAMISU TOAST

brioche french toast, tiramisu sauce, fresh strawberries, cocoa powder

GARLIC KNOT CHICKEN PARM SANDWICH

house-made garlic knots filled with chicken parm, choice of zesty tomato sauce or vodka sauce, truffle-parmesan fries

BUONGIORNO FRITTATA

open faced Italian omelette, organic baby spinach, heirloom tomatoes, crispy pancetta, fontina cheese, homefries