



LIMONCELLO

BALTIMORE RESTAURANT WEEK LUNCH MENU

JAN 28 - FEB 6

2-COURSE LUNCH

DINE-IN OR CARRYOUT

\$20 + tax

PRIMI PIATTI

choose one

FRITTO MISTO

crispy calamari, shrimp, cod, duo dipping sauce

MOZZARELLA D.O.P.

imported mozzarell di bufala, heirloom tomatoes, balsamic pearls, EVOO

BRUSCHETTE AI FICHI

Italian breads, fig jam, Gorgonzola, 24-month aged prosciutto

MISTICANZA

spring mix, cherry tomatoes, cucumbers, Gaeta & Castelvetro olives, shaved Parmigiano Reggiano, aged balsamic vinaigrette

FINOCCHIETTA

arugula, fennel, blood orange, fresh mint, Gaeta olives, pomegranate seeds, pistachios, lemon vinaigrette

SECONDI PIATTI

choose one

POLLO PARMIGIANA

breaded chicken breast, tomato sauce, mozzarella and parmesan cheese over pasta

POLLO TOSCANO

grilled chicken breast, Italian prosciutto, heirloom tomatoes, Provolone cheese, pesto-mayo spread on ciabatta bread with your choice of french fries or side salad

SALTIMBOCCA DI VITELLO

veal scallopine, prosciutto, fontina cheese, demi-glace, asparagus, mashed potatoes

ORECCHIETTE

ear-shaped pasta, crumbled fennel sausage, roasted-garlic broccoli rabe, Parmigiano Reggiano, EVOO

BUCATINI ALLA AMATRICIANA

hollow thick spaghetti, tomato ragù, guanciale, onions, Pecorino Romano cheese

LIMONCELLO
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BALTIMORE RESTAURANT WEEK LUNCH MENU

JAN 28 - FEB 6

3-COURSE DINNER

DINE-IN OR CARRYOUT

\$45 + tax

PRIMI PIATTI Choose one:

FRITTO MISTO crispy calamari, shrimp, cod, duo dipping sauce

GAMBERI ALL SAMBUCA grilled head-on prawns, crispy polenta, spinach-Sambuca cream sauce, crispy guanciale

CARPACCIO DI MANZO filet mignon, mustard aioli, capers, shaved Parmigiano Reggiano

MOZZARELLA D.O.P. imported mozzarell di bufala, heirloom tomatoes, balsamic pearls, EVOO

CALAMARI ALLA GRIGLIA grilled calamari, fresh arugula, EVOO

SECONDI PIATTI Choose one:

RISOTTO PESCATORE carnaroli rice, octopus, head-on prawns, calamari, clams, crabmeat, oven-toasted tomatoes, garlic, EVOO

BUCATINI CARBONARA hollow thick spaghetti, crispy guanciale, egg, Romano cheese

LOBSTER RAVIOLI saffron cream sauce, asparagus tips, lobster meat

POLLO AL ROSMARINO organic airline chicken, rosemary, baby spinach, mashed potatoes, lemon butter

VITELLO PARMIGIANA lightly-breaded veal scallopini, tomato sauce, mozzarella and parmesan cheese over pasta

SALMONE pistachio-encrusted Scottish salmon filet, saffron sauce, sweet potato-vegetable hash

PESCE SPADA center-cut swordfish, roasted tomatoes, capers, olives, roasted-garlic, oregano, squid ink linguine

DOLCE Choose one:

CREME BRULEE *dine in only
rich vanilla custard base topped with a layer of caramelized sugar

CANNOLI TRIO
3 mini cannoli - fried pastry dough shell, filled with a sweet & creamy ricotta filling. Original, Nutella & Limoncello-Pistachio

TORTA AL LIMONCELLO
sponge cake, mascarpone-limoncello cream and blueberry compote

TIRAMISU
espresso-soaked ladyfingers & mascarpone cheese



ANTICA RICETTA TRADIZIONALE