



# LIMONCELLO

BALTIMORE RESTAURANT WEEK JULY 19 - JULY 28

## 2-COURSE BRUNCH

DINE-IN OR CARRYOUT

\$25 PER PERSON

### PRIMI PIATTI CHOOSE ONE

**PIZZA COLAZIONE** artisan flatbread, scrambled eggs, wild mushrooms, Gorgonzola and fontina cheese, truffle drizzlet

**PIZZA MONTECRISTO** artisan flatbread, carved ham and turkey, fontina and cheddar cheese, raspberry jelly drizzle, powdered sugar

**COZZE AL TEGAMINO** oven-roasted fresh Maine mussels, white wine flambée, aged balsamic, herbed breadcrumbs

**MISTICANZA** spring mix, heirloom tomatoes, cucumbers, Gaeta & Castelvetrano olives, shaved Parmigiano Reggiano, aged balsamic vinaigrett

**POLENTA AI FUNGHI** crispy polenta cakes, wild mushrooms, Gorgonzola-truffle cream sauce

**SMOKED SALMON BELLAVISTA** Norwegian salmon, hardboiled eggs, red onions, capers, heirloom tomatoes, dill cream cheese, garlic crostini

### SECONDI PIATTI CHOOSE ONE

#### AVOCADO TOAST 3 WAYS

toasted ciabatta bread, smashed avocado

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

**MIGNON BENEDICT** petite filet mignon, toasted ciabatta bread, poached eggs, hollandaise sauce, homefries

**CRAB CAKE BENEDICT** petite crab cake, ciabatta toast, poached eggs, hollandaise sauce, homefries

**TIRAMISU TOAST** brioche french toast, tiramisu sauce. fresh strawberries, cocoa powder

**CHICKEN PARM WAFFLE** fluffy belgium waffle, breaded chicken breast, zesty tomato sauce, mozzarella cheese, organic maple syrup

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

**BELLA WAFFLE** fluffy belgium waffle, caramelized banana, nutella drizzle