



LIMONCELLO

BALTIMORE RESTAURANT WEEK JULY 19 - JULY 28

3-COURSE DINNER

DINE-IN OR CARRYOUT

\$55 PER PERSON

PRIMI PIATTI CHOOSE ONE

BRUSCHETTE AI FICHI Italian bread, fig jam, Gorgonzola, 24-month aged prosciutto, fresh arugula

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

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

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

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

SECONDI PIATTI CHOOSE ONE

PACCHERI GRANCHIO large-tubed pasta, blue crab, shishito peppers, cherry tomato ragù, spicy bread crumbs

PAPPARDELLE ZAFFERANO extra-wide artisan pasta, head-on shrimp, diver scallops, blue crab, saffron cream

NO. 7 LASAGNA seven layers, Bolognese-style meat ragù, bechamel sauce

PAPPARDELLE BOLOGNESE extra-wide artisan pasta, Bolognese meat ragù, Parmigiano Reggiano

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

SALMONE RIPIENO crab imperial stuffed Norwegian salmon, garlic mashed potatoes, asparagus, garlic lemon butter sauce

BISTECCA WAGYU flat iron steak, wild mushroom-truffle-Gorgonzola sauce, garlic mashed potatoes, asparagus

DOLCE CHOOSE ONE

CANNOLO SCOMPOSTO crisp cannoli chips, cannoli cream, chocolate chips, chopped maraschino cherry & candied orange bits, toasted & crushed pistachios, warm Nutella drizzle

TIRAMISÙ espresso-soaked lady fingers layered with mascarpone cream, dusted with cocoa powder

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

ZEPPOLA FRITTA jumbo Italian doughnut, sugar cinnamon-dusted, vanilla ice cream, chocolate sauce, fresh strawberries