



# LIMONCELLO

BALTIMORE RESTAURANT WEEK MENU

JULY 19 - JULY 28

## 2-COURSE LUNCH

DINE-IN OR CARRYOUT

\$25 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

#### CEASARE CON POLLO

grilled romaine heart, shaved Parmigiano Reggiano, anchovies, sourdough croutons, creamy Caesar dressing, grilled chicken

#### POLLO SALTIMBOCCA PANINI

char-grilled chicken breast, Italian prosciutto, provolone, heirloom tomatoes, fresh arugula, basil pesto spread

#### A' GENOVESE

fusilloni pasta, braised beef caramelized onion ragú, Parmigiano Reggiano

#### LINGUINE ALIA NERANO

velvety zucchini bisque, fresh basil, EVOO, Parmesan, crispy zucchini

#### CHICKEN PARMESAN

breaded chicken breast, tomato sauce, mozzarella, Parmesan, spaghetti