



LIMONCELLO

BALTIMORE WINTER RESTAURANT WEEK

JANUARY 24TH - FEBRUARY 2ND

3 COURSE DINNER | DINE IN OR CARRYOUT | \$55/PP

FIRST

CHOOSE ONE

COZZE AL TEGAMINO oven roasted fresh Maine mussels, white wine flambé, aged balsamic, herb bread crumbs

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

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

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

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

SECOND

CHOOSE ONE

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

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

No. 7 LASGNA seven layers, Bolognese-style meat ragu, bechamel sauce

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

PETTO DI POLLO pounded & breaded double chicken breast, choose Parmigiano or Milanese style

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

BISTECCA WAGYU cast-iron top sirloin Wagyu, wild mushrooms, Gorgonzola truffle sauce, roasted garlic mashed potatoes and asparagus

THIRD

CHOOSE ONE

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

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

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

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