



# LIMONCELLO

BALTIMORE SUMMER RESTAURANT WEEK

JULY 25<sup>TH</sup> - AUGUST 3<sup>RD</sup>

## 2 COURSE BRUNCH

DINE IN OR CARRYOUT | \$35

### FIRST

CHOOSE ONE:

#### MOZZARELLA D.O.P

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

#### PIZZA COLAZIONE

artisan flatbread, scrambled eggs, wild mushrooms, Gorgonzola and fontina cheese, truffle drizzle

#### TONNO CON AVOCADO

ahi tuna tartar, blood orange, capers, Gaeta olives, sesame seeds, avocado, toasted pistachios, EVOO, spicy Calabrian chili oil

#### FRITTO MISTO

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

#### CRAB ARANCINI

creamy saffron rice balls with crab meat and a saffron sauce

#### DEVILED EGG FLIGHT

Flight of deviled eggs with: prosciutto & crispy parmesan, crispy pancetta & cornichons, Old Bay crab, lox, mushroom & truffle, crispy chicken skin

### SECOND

CHOOSE ONE:

#### MIGNON BENEDICT

a petite filet mignon, toasted ciabatta bread, poached eggs, hollandaise sauce, home fries

#### CRABCAKE BENEDICT

a petite crab cake, ciabatta toast, poached eggs, hollandaise sauce, homefries

#### CHICKEN PARM WAFFLE

fluffy belgium waffle, breaded chicken breast, zesty tomato sauce, mozzarella cheese, organic maple syrup

#### AVOCADO TOAST 3 WAYS

*toasted ciabatta bread, smashed avocado*

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

#### TIRAMISU TOAST

brioche french toast, tiramisu sauce. fresh strawberries, cocoa powder

#### GARLIC KNOT CHICKEN PARM SANDWICH

house-made garlic knots filled with chicken parm, choice of zesty tomato sauce or vodka sauce, truffle-parmesan fries

#### BUONGIORNO FRITTATA

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