



LIMONCELLO

BALTIMORE SUMMER RESTAURANT WEEK
JULY 25TH - AUGUST 3RD

2 COURSE LUNCH

DINE IN OR CARRYOUT | \$25

FIRST

CHOOSE ONE

BRUSCHETTA AI FICHI

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

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

MOZZARELLA D.O.P

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

MISTICANZA

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

SECOND

CHOOSE ONE

CESARE 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

RAGÚ NAPOLETANO

6-hour simmered tomato ragú, short ribs, mini meatballs, Italian sausage, dollops of ricotta cheese

SPICY RIGATONI VODKA

caramelized onions, crispy speck, spicy creamy vodka sauce, stracciatella (burrata cream)

CHICKEN PARMESAN

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

BUCATINI AMATRICIANA

hollow thick spaghetti, tomato ragú, guanciale (Italian bacon), onions, Pecorino Romano

PAPPARDELLE GENOVESE

pappardelle pasta, caramelized onion-braised beef ragú, Gorgonzola cream drizzle, Parmigiano Reggiano