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Limoncello

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Menu Prices — October 25, 2026

Limoncello menu with prices in United States, updated October 2019: 167 items across 16 categories, prices from $8.00 to $54.00.

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Limoncello Menu with Prices (United States)

Limoncello menu with prices in United States, updated October 2019: 167 items across 16 categories, prices from $8.00 to $54.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/limoncello

Menu categories: Most Ordered · Dinner Appetizers · Dinner Soup · Dinner Salad · Dinner Pasta · Dinner Seafood · Dinner Chicken · Dinner Veal · Dinner Butchers Block · Dinner Sides · Dinner Children's Menu · Dessert Menu · Lunch Appetizers · Lunch Soup and Salad · Lunch Flatbreads and Panini · Lunch Entrées

Most Ordered

ITEM	PRICE
Mini Beef Wellington Puffed pastry stuffed with prime filet mignon, wild mushroom duxelles, spinach, red wine demi-glaze.	**$23.00**
Classic Caesar Salad Romaine hearts, housemade Caesar dressing, croutons, shaved Parmigiano Reggiano cheese.	**$14.00**
Chicken Limoncello Panko-crusted organic chicken breast, jumbo asparagus, lemon butter sauce, and herb roasted potatoes.	**$30.00**
Lasagna Bolognese Al Forno Homemade pasta sheets, organic ground beef, Italian sausage, ricotta and fresh mozzarella cheese, asiago bechamel and Su...	**$33.00**
Cabernet Braised Short Ribs of Beef Slow-braised organic dry-aged beef short ribs, cabernet pan juices over asiago polenta, pan-roasted root vegetables, pis...	**$54.00**
Grilled Octopus Wild caught Moroccan octopus, edamame hummus, garlic thyme homemade flatbread, Greek oil, and oregano.	**$28.00**
Burrata, Wild Berries Buffalo mozzarella burrata, warm berry balsamic infused compote, extra virgin olive oil, grilled artisanal bread.	**$20.00**
Eggplant Rollatini Imported ricotta cheese, San Marzano tomato sauce, melted fresh mozzarella cheese.	**$16.00**
Truffle Fries Hand-cut fries, pink sea salt, Italian parsley, and white truffle oil.	**$14.00**
Homemade Mushroom Risotto Mushroom or saffron.	**$14.00**
filet Mignon Piedmontese Pan-roasted dry aged black Angus filet mignon 8 oz., exotic mushrooms barolo demi-glace.	**$53.00**
Pasta Fagioli Soup Soup made with pasta and beans.	**$10.00**

Dinner Appetizers

ITEM	PRICE
Mini Beef Wellington (Dinner Appetizers) Puffed pastry stuffed with prime filet mignon, wild mushroom duxelles, spinach, red wine demi-glaze.	**$23.00**
Burrata, Wild Berries (Dinner Appetizers) Buffalo mozzarella burrata, warm berry balsamic infused compote, extra virgin olive oil, grilled artisanal bread.	**$20.00**
Point Judith Calamari Fritti Marinara, fra diavolo sauce. Add Thai chili sauce for an additional charge.	**$22.00**
Eggplant Rollatini (Dinner Appetizers) Imported ricotta cheese, San Marzano tomato sauce, melted fresh mozzarella cheese.	**$16.00**
Salumi and Cheese Board for 2 Local and imported cheeses and gourmet cured meats, grilled artisan bread, and accompaniments.	**$22.00**

ITEM	PRICE
Sushi Grade Tuna with Caviar Ahi tuna, citrus ponzu reduction, tobiko wasabi caviar, black lava salt, snipped chives, watermelon radish.	**$23.00**
Hot Antipasto Eggplant rollatini, jumbo shrimp, stuffed mushrooms, clams San Danielle.	**$21.00**
Clams San Danielle Little neck clams, artisan breadcrumbs, roasted red peppers, crispy San Danielle prosciutto, butter white wine lemon and...	**$18.00**
Mussels Saffronetta PEI mussels, shallot, snipped chives, and saffron cream sauce.	**$24.00**
3 Pepper Shrimp Jumbo shrimp, coated in white, black and pink peppercorns pan-roasted atop roasted red pepper coulis, charred lemon.	**$22.00**
Salumi and Cheese Board for 4 Local & Imported Cheeses & Cured Meats, Grilled Artisanal Bread and Accompaniments.	**$41.00**
Grilled Octopus (Dinner Appetizers) Wild caught Moroccan octopus, edamame hummus, garlic thyme homemade flatbread, Greek oil, and oregano.	**$28.00**
Panko Mozzarella Caprese Un savoureux Buffalo mozzarella enrobé de panko, accompagné de tomates grillées et rehaussé d'un pesto de basilic et d'h...	**$21.00**

Dinner Soup

ITEM	PRICE
Pasta Fagioli Soup (Dinner Soup) Soup made with pasta and beans.	**$10.00**

Dinner Salad

ITEM	PRICE
Blue Cheese and Poached Pear Salad Sur un lit de jeunes feuilles d'arugula bio, découvrez des poires locales pochées dans du vin rouge, accompagnées de fro...	**$17.00**
Baby Arugula Salad Jeunes feuilles de roquette accompagnées de myrtilles biologiques et d'amandes effilées, agrémentées de fromage de chèvr...	**$16.00**
Spring Salad Un mélange de verdures locales, accompagnées de concombres tranchés, d'oignons rouges marinés, de tomates cerises et d'o...	**$12.00**
Classic Caesar Salad (Dinner Salad) Romaine hearts, housemade Caesar dressing, croutons, shaved Parmigiano Reggiano cheese.	**$14.00**
Roasted Beet and Goat Cheese Napoleon Salad Slow-roasted red beets, imported goat cheese, crushed pistachios, vanilla fresh mint vinaigrette, baby arugula.	**$17.00**

Dinner Pasta

ITEM	PRICE
Rigatoni Agnello Ragu of organic lamb, mirepoix, red wine demi glaze, San Marzano tomatoes, imported chestnuts, shaved aged Parmigiano Re...	**$32.00**
Orecchiette Baresse Homemade pasta, broccoli rabe, imported Italian sausages, roasted red peppers, white wine garlic sauce, drizzle with ext...	**$31.00**
Pappardella Fresca Exotic mushrooms, grape tomatoes, baby spinach in garlic white wine touch of cream sauce.	**$30.00**
Lasagna Bolognese Al Forno (Dinner Pasta) Homemade pasta sheets, organic ground beef, Italian sausage, ricotta and fresh mozzarella cheese, asiago bechamel and Su...	**$33.00**

ITEM	PRICE
Fettuccini Limone Homemade fettuccine, topped with arugula pesto marinated grilled jumbo shrimp, baby arugula, delicate lemon cream sauce.	**$43.00**

Dinner Seafood

ITEM	PRICE
Salmon Limoncello Saumon sauvage de l'Atlantique, farci de mousse de pétoncle, agrémenté d'une gastrique à base de limoncello. Servi avec...	**$45.00**
Branzino Valentina Filet de bar méditerranéen accompagné d'un sauté d'épinards jeunes et de tomates cerises, sublimé par une sauce réductio...	**$51.00**
Black Tie Scallops Pan Seared Day Boat Scallops, Black Truffles, Cauliflower Couscous, Cherry Tomato Confit, Black Truffle Vinaigrette	**$44.00**
Frutta del Mare Marinara Little neck clams, mussels, shrimp, scallops, calamari and salmon, stewed in San Marzano tomato broth over linguini past...	**$48.00**
Frutta del Mare Fra Diavolo Spicy. Little neck clams, mussels, shrimp, scallops, calamari and salmon, stewed in San Marzano tomato broth over lingui...	**$48.00**
Jumbo Shrimp Risotto Crevettes géantes saisies à la poêle, risotto crémeux aux champignons, nappé de béchamel infusée au safran.	**$44.00**

Dinner Chicken

ITEM	PRICE
Hudson Valley Duck Breast Pan Seared Duck Breast, Crispy Skin, Pumpkin Polenta, Cranberry Gastrique	**$43.00**
Chicken Orange Inn Roasted fennel, white wine, butter, fresh squeezed orange juice, orange zest.	**$36.00**
Chicken Limoncello (Dinner Chicken) Panko-crusted organic chicken breast, jumbo asparagus, lemon butter sauce, and herb roasted potatoes.	**$30.00**
Chicken Normandy Organic chicken scallopini, sautéed local apples, calvados demi-glace.	**$30.00**

Dinner Veal

ITEM	PRICE
Veal Marseillaise Tendres tranches de veau nourri au lait, sautées à la perfection, accompagnées de chair de crabe gros morceaux, nappées...	**$45.00**
Veal Tower Fines tranches de veau superposées avec des épinards jeunes légèrement fanés et des tomates Roma grillées, nappées de fr...	**$43.00**

Dinner Butchers Block

ITEM	PRICE
Cabernet Braised Short Ribs of Beef (Dinner Butchers Block) Slow-braised organic dry-aged beef short ribs, cabernet pan juices over asiago polenta, pan-roasted root vegetables, pis...	**$54.00**
filet Rossini E Gorgonzola Crema Pan-roasted dry aged black Angus filet mignon 8 oz. over Tuscan toast, topped with grilled prosciutto, red wine demi-gla...	**$54.00**
filet Mignon Piedmontese (Dinner Butchers Block) Pan-roasted dry aged black Angus filet mignon 8 oz., exotic mushrooms barolo demi-glace.	**$53.00**

ITEM	PRICE
Steak Au Poivre Grilled dry aged black Angus sirloin 14 oz., crushed pink peppercorns, cognac demi-glace, hint of cream.	**$52.00**

Dinner Sides

ITEM	PRICE
Homemade Mushroom Risotto (Dinner Sides) Mushroom or saffron.	**$14.00**
Truffle Fries (Dinner Sides) Hand-cut fries, pink sea salt, Italian parsley, and white truffle oil.	**$14.00**
Baby Spinach Petit épinard sauté doucement avec de l'ail et un filet d'huile d'olive extra vierge.	**$14.00**
Wild Mushrooms Faux-filet de champignons sauvage poêlé avec de l’ail, une touche de beurre et un filet d'huile d'olive extra vierge.	**$14.00**
Asparagus Gratinée Sauteed Jumbo Asparagus, Bechamel, Grated Parmigiano, Bruleed	**$14.00**
Broccoli Rabe Broccoli Rabe délicatement sauté avec de fines lamelles d'ail et une touche d'huile d'olive extra vierge.	**$14.00**

Dinner Children’s Menu

ITEM	PRICE
Kids Margarita Flatbread Pizza	**$20.00**
Kids Macaroni and Cheese Macaroni pasta in a cheese sauce.	**$20.00**
Kids Mozzarella Sticks and Fries Mozzarella cheese that has been coated and fried with fried potatoes.	**$20.00**
Kids Cheeseburger and Fries Grilled or fried patty with cheese on a bun and fried potatoes.	**$20.00**
Kids Chicken Fingers and Fries Breaded or battered crispy chicken and fried potatoes.	**$20.00**
Kids Spaghetti and Meatballs Long thin pasta and ball of seasoned meat.	**$20.00**

Dessert Menu

ITEM	PRICE
Tiramisu	**$16.00**
New York Cheesecake Traditional New York Cheesecake with a hint of Bourbon vanilla, on a graham cracker base.	**$16.00**
Chocolate Temptation Layers of chocolate cake made with cocoa from Ecuador, filled with chocolate hazelnut creams and crunch, covered with a...	**$16.00**
Cannoli Coquille croustillante remplie de crème cannoli, agrémentée de brisures de pistache.	**$15.00**
Limoncello Flute Refreshing lemon gelato swirled together with Limoncello	**$16.00**
Tartufo Classic vanilla and chocolate gelato separated by a cherry and sliced almonds covered in cinnamon, finished with a choco...	**$16.00**

ITEM	PRICE
Copa Pistachio Un gelato crémeux alliant custard et pistache, enrichi de volutes de chocolat. Couronné de pistaches pralinées croquante...	**$16.00**
Lemon Ripieno Refreshing lemon sorbet served in the natural fruit shell.	**$16.00**

Most Ordered

ITEM	PRICE
Kobe Beef Burger Lunch Organic ground kobe beef. Old Chatham Creamery, bacon, artisanal roll, house-made pinot noir ketchup, and hand-cut fries...	**$23.00**
Limoncello Burger Lunch Organic ground beef, crispy prosciutto, Old Chatham Creamery blue cheese, and pickled local red onions on grilled artisa...	**$19.00**
Truffle Fries Hand-cut fries, pink sea salt, Italian parsley, and white truffle oil.	**$10.00**
Signature French Dip Panini Lunch Slow roasted prime rib, horseradish aioli, cabernet au jus dip, and artisan bread.	**$18.00**
Chicken Limoncello Lunch Panko crusted free range chicken breast, jumbo asparagus, lemon butter sauce, and herb roasted potatoes.	**$22.00**
Crispy Caprese Panini Lunch Organic chicken, fresh mozzarella, tomatoes, roasted red peppers, baby arugula, and sun dried tomato aioli.	**$17.00**
Classic Caesar Salad Lunch Romaine hearts, housemade dressing, croutons and shaved Parmigiano Reggiano cheese.	**$12.00**
Chicken Tortellacci Homemade pasta filled with breaded chicken breast, broccoli, ricotta and fresh mozzarella, salsa rosa, topped with fresh...	**$21.00**
Burrata, Wild Berries Lunch Buffalo mozzarella burrata, warm berry balsamic infused compote, extra virgin olive oil, grilled artisanal bread.	**$17.00**
Spring Salad Lunch Un méli-mélo de verdures locales, accompagné de concombres croquants, d'oignons rouges de Pine Island marinés, et de tom...	**$10.00**
Pasta Fagioli Soup Lunch Soup made with pasta and beans.	**$8.00**
Margherita Flatbread Lunch Tranches de tomates fraîches, mozzarella fondante, basilic déchiré, le tout arrosé d'huile d'olive extra vierge, saupoud...	**$17.00**

Lunch Appetizers

ITEM	PRICE
Grilled Octopus Lunch Tentacules d'octopus marocain grillés, accompagnés d'un hummus d'edamame onctueux. Servi avec un pain plat maison parfum...	**$21.00**
Eggplant Rollatini Lunch Imported ricotta, San Marzano tomato sauce, fresh mozzarella.	**$14.00**
Clams San Danielle Lunch Little neck clams, artisanal breadcrumbs, roasted red peppers, crispy san Danielle prosciutto, butter white wine lemon a...	**$16.00**
Hot Antipasto Lunch Faux filet d'aubergine, crevettes géantes, champignons farcis, palourdes San Danielle.	**$18.00**
Mussels Saffronetta Lunch PEI mussels, shallot and saffron cream sauce, snipped chives.	**$18.00**
Point Judith Calamari Fritti Lunch Marinara, fra diavolo. Add Thai chili sauce for an additional charge.	**$18.00**

ITEM	PRICE
Sushi Grade Tuna with Caviar Lunch Ahi tuna, citrus ponzu reduction, tobiko wasabi caviar, black lava salt, snipped chives, watermelon radish.	**$20.00**
Salumi and Cheese Board Lunch Local and imported cheeses and cured meats, grilled artisanal bread and accompaniments.	**$19.00**
Panko Mozzarella Caprese Lunch Panko crusted fresh mozzarella cheese, grilled tomatoes and extra virgin ilive oil.	**$18.00**
Roasted Beet and Goat Cheese Napoleon Lunch Tranches de betteraves rouges rôties doucement, accompagnées de fromage de chèvre importé et de pistaches écrasées. Le t...	**$14.00**
Burrata, Wild Berries Lunch (Lunch Appetizers) Buffalo mozzarella burrata, warm berry balsamic infused compote, extra virgin olive oil, grilled artisanal bread.	**$17.00**

Lunch Soup and Salad

ITEM	PRICE
Baby Arugula Salad Lunch Petite roquette ornée de myrtilles bio, amandes effilées, fromage de chèvre, nappée d'une vinaigrette d'abricots séchés...	**$14.00**
Blue Cheese and Poached Pear Salad Lunch Organic baby arugula, red wine poached local pears, Old Chatham Creamery Ewe's blue cheese, vanilla and fresh mint vinai...	**$15.00**
Spring Salad Lunch (Lunch Soup and Salad) Local mixed greens, sliced cucumbers, pickled pine island red onions, cherry tomatoes, balsamic vinaigrette.	**$10.00**
Grilled Seafood Salad Lunch Crevettes, pétoncles et calmars grillés se mêlent à des tomates cerises et des poivrons rôtis, servis sur un lit de verd...	**$22.00**
Pasta Fagioli Soup Lunch (Lunch Soup and Salad) Soup made with pasta and beans.	**$8.00**
Classic Caesar Salad Lunch (Lunch Soup and Salad) Romaine hearts, housemade dressing, croutons and shaved Parmigiano Reggiano cheese.	**$12.00**

Lunch Flatbreads and Panini

ITEM	PRICE
Kobe Beef Burger Lunch (Lunch Flatbreads and Panini) Organic ground kobe beef. Old Chatham Creamery, bacon, artisanal roll, house-made pinot noir ketchup, and hand-cut fries...	**$23.00**
Meatball Sliders Lunch Boulettes de viande de bœuf, porc et veau mijotées dans une sauce dominicale, nappées de mozzarella fondante, servies su...	**$14.00**
Crispy Caprese Panini Lunch (Lunch Flatbreads and Panini) Organic chicken, fresh mozzarella, tomatoes, roasted red peppers, baby arugula, and sun dried tomato aioli.	**$17.00**
French BLT Panini Lunch Bacon fumé, roquette, fromage de chèvre, tomate et mayonnaise, pressés entre deux tranches croustillantes de pain panini...	**$18.00**
Tartufo Bianco Panini Lunch Sautéed mushrooms, fontina cheese, goat cheese, porcini dust, snipped chives, and white truffle oil essence.	**$19.00**
Gorgonzola E Ficci Panini Lunch Fontina cheese, Gorgonzola, sun-dried figs, and baby arugula. Add prosciutto di parma at no charge.	**$19.00**
Margherita Flatbread Lunch (Lunch Flatbreads and Panini) Sliced fresh tomatoes, fresh mozzarella, torn basil, extra virgin olive oil, sea salt, and cracked peppers.	**$17.00**
Signature French Dip Panini Lunch (Lunch Flatbreads and Panini) Slow roasted prime rib, horseradish aioli, cabernet au jus dip, and artisan bread.	**$18.00**
Limoncello Burger Lunch (Lunch Flatbreads and Panini) Organic ground beef, crispy prosciutto, Old Chatham Creamery blue cheese, and pickled local red onions on grilled artisa...	**$19.00**

Lunch Entrées

ITEM	PRICE
Chicken Limoncello Lunch (Lunch Entrées) Panko crusted free range chicken breast, jumbo asparagus, lemon butter sauce, and herb roasted potatoes.	**$22.00**
Rigatoni Agnello Lunch Ragu of organic lamb, mirepoix, red wine, demi glaze, San Marzano tomatoes, imported chestnuts, shaved aged Parmigiano R...	**$24.00**
Chicken Tortellacci (Lunch Entrées) Homemade pasta filled with breaded chicken breast, broccoli, ricotta and fresh mozzarella, salsa rosa, topped with fresh...	**$21.00**
Salmon Limoncello Un saumon sauvage de l'Atlantique fourré de mousse de pétoncle, accompagné d'une gastrique au limoncello. S'ajoute un co...	**$28.00**
Chicken Normandy Lunch Fines tranches de poulet biologique, accompagnées de pommes locales dorées à la poêle. Arrosé d'un demi-glace au calvado...	**$22.00**
Chicken Orange Inn Lunch Roasted fennel, white wine, butter, fresh squeezed orange juice, and orange zest.	**$22.00**
Veal Sorrentino Lunch Tendres escalopines de veau nourri au lait, couronnées d'aubergine, prosciutto di Parma et mozzarella, nappées d'une sau...	**$28.00**
Veal Milanese Lunch Milk fed veal, lightly breaded, flash fried, fresh mozzarella, baby arugula. cherry tomatoes, extra virgin olive oil, an...	**$27.00**
Lasagna Bolognese Al Forno Lunch Homemade pasta sheets, organic ground beef, Italian sausage, ricotta, fresh mozzarella sunday gravy, and asiago bechamel...	**$23.00**
Fettuccini Limone Lunch Homemade fettuccine, delicate lemon cream sauce, topped with arugula pesto marinated grilled shrimp, and baby arugula.	**$29.00**

Dinner Soup

ITEM	PRICE
Pasta Fagioli Soup Soup made with pasta and beans.	**$8.00**

Dinner Salad

ITEM	PRICE
Baby Arugula Salad Organic blueberries, slivered almonds, goat cheese, 3 citrus sun-dried apricot vinaigrette.	**$14.00**
Blue Cheese and Poached Pear Salad Organic baby arugula, red wine poached local pears, blue cheese, vanilla and fresh mint vinaigrette.	**$15.00**
Spring Salad Local mixed greens, sliced cucumbers, pickled red onions, cherry tomatoes, olives, homemade balsamic vinaigrette.	**$10.00**
Classic Caesar Salad Romaine hearts, housemade Caesar dressing, croutons, shaved Parmigiano Reggiano cheese.	**$12.00**
Roasted Beet and Goat Cheese Napoleon Salad Slow-roasted red beets, imported goat cheese, crushed pistachios, vanilla fresh mint vinaigrette, baby arugula.	**$15.00**

Dinner Pasta

ITEM	PRICE
Rigatoni Agnello Ragu of organic lamb, mirepoix, red wine demi glaze, San Marzano tomatoes, imported chestnuts, shaved aged Parmigiano Re...	**$28.00**

ITEM	PRICE
Pappardella Fresca Champignons exotiques, tomates cerises, jeunes épinards mijotés dans une sauce au vin blanc aillée avec une touche de cr...	**$25.00**
Orecchiette Baresse Homemade pasta, broccoli rabe, imported Italian sausages, roasted red peppers, white wine garlic sauce, drizzle with ext...	**$27.00**
Fettuccini Limone Fettuccine maison, agrémenté de crevettes géantes grillées marinées dans un pesto de roquette, jeunes pousses de roquett...	**$35.00**
Lasagna Bolognese Al Forno Feuilles de pâtes artisanales, boeuf haché bio, saucisse italienne, ricotta et mozzarella fraîche, nappées de béchamel a...	**$27.00**

Dinner Seafood

ITEM	PRICE
Frutta del Mare Fra Diavolo Spicy. Little neck clams, mussels, shrimp, scallops, calamari and salmon, stewed in San Marzano tomato broth over lingui...	**$42.00**
Branzino Valentina Filet de bar méditerranéen, accompagné de jeunes épinards poêlés et de tomates cerises, nappé d'une sauce réduite au pro...	**$36.00**
Black Tie Scallops Faux.	**$42.00**
Frutta del Mare Marinara Little neck clams, mussels, shrimp, scallops, calamari and salmon, stewed in San Marzano tomato broth over linguini past...	**$42.00**
Jumbo Shrimp Risotto Pan seared jumbo shrimp, creamy mushroom risotto, and saffron bechamel.	**$36.00**
Salmon Limoncello (Dinner Seafood) Wild caught atlantic salmon stuffed with scallop mousse, cauliflower couscous, cherry tomato confit, and limoncello gast...	**$32.00**

Dinner Chicken

ITEM	PRICE
Chicken Normandy Organic chicken scallopini, sautéed local apples, calvados demi-glace.	**$25.00**
Chicken Orange Inn Roasted fennel, white wine, butter, fresh squeezed orange juice, orange zest.	**$26.00**
Chicken Limoncello Panko-crusted organic chicken breast, jumbo asparagus, lemon butter sauce, and herb roasted potatoes.	**$25.00**
Hudson Valley Duck Breast Faux filet de canard des Hudson Valley, doré à la poêle et peau croustillante, servi avec une polenta crémeuse au potiro...	**$37.00**

Dinner Veal

ITEM	PRICE
Veal Pavarotti 16 oz. veal porterhouse, exotic mushrooms sherry wine sauce.	**$46.00**
Veal Marseillaise Sautéed milk fed organic veal, jumbo lump crabmeat, white wine butter sauce, lemon zest, jumbo asparagus.	**$37.00**
Veal Tower Veal scallopini layered with wilted baby spinach and grilled Roma tomatoes, melted fontina cheese, wild forest mushroom...	**$35.00**

Dinner Butchers Block

ITEM	PRICE
Cabernet Braised Short Ribs of Beef Slow-braised organic dry-aged beef short ribs, cabernet pan juices over asiago polenta, pan-roasted root vegetables, pis...	**$38.00**
filet Mignon Piedmontese À la poêle, un filet mignon de bœuf Angus noir de 8 oz, vieilli à sec, accompagné d'un mélange de champignons exotiques...	**$45.00**
filet Rossini E Gorgonzola Crema Pan-roasted dry aged black Angus filet mignon 8 oz. over Tuscan toast, topped with grilled prosciutto, red wine demi-gla...	**$46.00**
Sirloin Toscana Faux-filet de bœuf Angus noir, vieilli à sec et grillé, 14 oz. Napé d'une touche d'huile d'olive extra vierge parfumée a...	**$43.00**
Steak Au Poivre Un faux-filet de 14 oz de bœuf Angus noir vieilli à sec, grillé à la perfection, rehaussé de grains de poivre rose écras...	**$44.00**

Dinner Sides

ITEM	PRICE
Truffle Fries (Dinner Sides) Hand-cut fries, pink sea salt, Italian parsley, and white truffle oil.	**$10.00**
Baby Spinach Sauteed, garlic extra virgin olive oil, hot pepper flakes, and grated nutmeg.	**$10.00**
Wild Mushrooms Sautéed, butter, cognac and fresh thyme, Italian parsley.	**$10.00**
Homemade Risotto Mushroom or saffron.	**$10.00**
Broccoli Rabe Sauteed slivered garlic and extra virgin olive oil.	**$10.00**
Asparagus Gratinée Sautéed asparagus, bechamel, grated Parmigiano, and bruléed.	**$10.00**

Dinner Children’s Menu

ITEM	PRICE
Kids Macaroni and Cheese Macaroni pasta in a cheese sauce.	**$16.00**
Kids Cheeseburger and Fries Un hamburger garni de fromage avec un choix de cuisson grillée ou frite, accompagné de frites croustillantes.	**$16.00**
Kids Margarita Flatbread Pizza	**$16.00**
Kids Mozzarella Sticks and Fries Mozzarella cheese that has been coated and fried with fried potatoes.	**$16.00**
Kids Chicken Fingers and Fries Morceaux de poulet panés et croustillants, accompagnés de frites dorées.	**$16.00**
Kids Spaghetti and Meatballs Long thin pasta and ball of seasoned meat.	**$16.00**

Dessert Menu

ITEM	PRICE

Limoncello Flute **$14.00**

Refreshing lemon gelato swirled together with limoncello

Tiramisu **$13.00**

Cannoli **$13.00**

Pastry shell stuffed with cannoli cream, with pistachio crumbles

Tartufo **$13.00**

Classic vanilla and chocolate gelato separated by a cherry and sliced almonds covered in cinnamon, finished with a choco...

Lemon Ripieno **$14.00**

Refreshing lemon sorbet served in the natural fruit shell.

Copa Pistachio **$14.00**

Custard gelato swirled with chocolate and pistachio gelato topped with praline pistachios.