

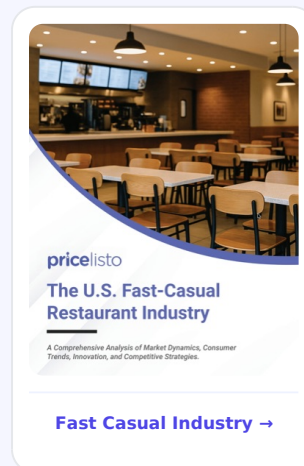


Limoncello

Limoncello

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

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-glaze.	\$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 false	\$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
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

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

Dinner Seafood

ITEM	PRICE
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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
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

ITEM	PRICE
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
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
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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 verdure s 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
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

ITEM	PRICE
Burrata, Wild Berries Lunch (Lunch Appetizers)	\$17.00
Buffalo mozzarella burrata, warm berry balsamic infused compote, extra virgin olive oil, grilled artisanal bread.	
Lunch Soup and Salad	
ITEM	PRICE
Baby Arugula Salad Lunch	\$14.00
Petite roquette ornée de myrtilles bio, amandes effilées, fromage de chèvre, nappée d'une vinaigrette d'abricots séchés...	
Blue Cheese and Poached Pear Salad Lunch	\$15.00
Organic baby arugula, red wine poached local pears, Old Chatham Creamery Ewe's blue cheese, vanilla and fresh mint vinai...	
Spring Salad Lunch (Lunch Soup and Salad)	\$10.00
Local mixed greens, sliced cucumbers, pickled pine island red onions, cherry tomatoes, balsamic vinaigrette.	
Grilled Seafood Salad Lunch	\$22.00
Crevettes, pétoncles et calmars grillés se mêlent à des tomates cerises et des poivrons rôtis, servis sur un lit de verd...	
Pasta Fagioli Soup Lunch (Lunch Soup and Salad)	\$8.00
Soup made with pasta and beans.	
Classic Caesar Salad Lunch (Lunch Soup and Salad)	\$12.00
Romaine hearts, housemade dressing, croutons and shaved Parmigiano Reggiano cheese.	
Lunch Flatbreads and Panini	
ITEM	PRICE
Kobe Beef Burger Lunch (Lunch Flatbreads and Panini)	\$23.00
Organic ground kobe beef. Old Chatham Creamery, bacon, artisanal roll, house-made pinot noir ketchup, and hand-cut fries...	
Meatball Sliders Lunch	\$14.00
Boulettes de viande de bœuf, porc et veau mijotées dans une sauce dominicale, nappées de mozzarella fondante, servies su...	
Crispy Caprese Panini Lunch (Lunch Flatbreads and Panini)	\$17.00
Organic chicken, fresh mozzarella, tomatoes, roasted red peppers, baby arugula, and sun dried tomato aioli.	
French BLT Panini Lunch	\$18.00
Bacon fumé, roquette, fromage de chèvre, tomate et mayonnaise, pressés entre deux tranches croustillantes de pain panini...	
Tartufo Bianco Panini Lunch	\$19.00
Sautéed mushrooms, fontina cheese, goat cheese, porcini dust, snipped chives, and white truffle oil essence.	
Gorgonzola E Ficci Panini Lunch	\$19.00
Fontina cheese, Gorgonzola, sun-dried figs, and baby arugula. Add prosciutto di parma at no charge.	
Margherita Flatbread Lunch (Lunch Flatbreads and Panini)	\$17.00
Sliced fresh tomatoes, fresh mozzarella, torn basil, extra virgin olive oil, sea salt, and cracked peppers.	
Signature French Dip Panini Lunch (Lunch Flatbreads and Panini)	\$18.00
Slow roasted prime rib, horseradish aioli, cabernet au jus dip, and artisan bread.	
Limoncello Burger Lunch (Lunch Flatbreads and Panini)	\$19.00
Organic ground beef, crispy prosciutto, Old Chatham Creamery blue cheese, and pickled local red onions on grilled artisa...	
Lunch Entrées	
ITEM	PRICE
Chicken Limoncello Lunch (Lunch Entrées)	\$22.00
Panko crusted free range chicken breast, jumbo asparagus, lemon butter sauce, and herb roasted potatoes.	
Rigatoni Agnello Lunch	\$24.00
Ragu of organic lamb, mirepoix, red wine, demi glaze, San Marzano tomatoes, imported chestnuts, shaved aged Parmigiano R...	

ITEM	PRICE
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
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

ITEM	PRICE
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 false	\$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 Refreshing lemon gelato swirled together with limoncello	\$14.00
Tiramisu	\$13.00
Cannoli Pastry shell stuffed with cannoli cream, with pistachio crumbles	\$13.00

ITEM	PRICE
Tartufo Classic vanilla and chocolate gelato separated by a cherry and sliced almonds covered in cinnamon, finished with a choco...	\$13.00
Lemon Ripieno Refreshing lemon sorbet served in the natural fruit shell.	\$14.00
Copa Pistachio Custard gelato swirled with chocolate and pistachio gelato topped with praline pistachios.	\$14.00