

LIMONCELLO SOUTH

RESTAURANT MARTINI BAR



APPETIZERS

FRITO MISTO 15

TRADITIONAL NEOPOLITAN DISH, CRISPY CALAMARI, SHRIMP, WHOLE ANCHOVIES, MILD PEPPERS, MARINARA

BASEBALL BURRATA 14

WHOLE BURRATA, ROASTED TOMATO, WALNUT-ARUGULA PESTO, CROSTINI

OAHU POKE TACO 13

RAW YELLOW FIN TUNA, AGO SEAWEEED,AVOCADO, CRISPY WANTON TACO SHELL, WASABI CREMA, A LITTLE ALOHA!

ANTIPASTO MISTO 18

CRAZY ASSORTMENT OF ARTISAN CHEESE AND MEATS, KALAMATA OLIVES, ROASTED TOMATO, ROASTED VEGETABLES, CROSTINI

BEEF CARPACCIO 15

RAW CAB TENDERLOIN, LEMON-OLIVE OIL, ARUGULA SALAD,CRISPY CAPERS, SHAVED PARMESAN, CHIVE LEMON OIL

BEEF COBBLER 11

SWEET DREAMS IN A MARTINI GLASS!, MARINATED BEETS, BALSAMIC GLAZED STRAWBERRIES, MASCARPONE-GREEK YOGURT SWIRL, CRISPY GOAT CHEESE FRITTER, MARCONA ALMONDS

LOLLIPOP LOLLIPOP 13

2 DAY MARINATED LAMP CHOPS, GRILLED, PESTO DOLLOP

SALADS & SOUP

TIJUANA CAESAR 9

WHOLE LEAF HEARTS OF BIBB, HOUSE-MADE "ORIGINAL" CAESAR DRESSING, WHITE ANCHOVIES,CROUTONS, PARMESAN CHEESE

LIMONCELLO SALAD 7

BABY BIBB, HEIRLOOM CHERRY TOMATOES,TOBACCO ONION RINGS, CUCUMBER, MOZZARELLA, SHALLOT-PESTO VINAIGRETTE

BLESS YOUR HEARTS! 9

AVOCADO, HEARTS OF PALM, WHITE ASPARAGUS, WALNUTS, LEMON-YUZU DRIZZLE (ADD SHRIMP +7)

SOUP OF THE DAY 7

START WITH A SIGNATURE MARTINI? GLASS OF WINE? GIFT CERTS?

CONSUMER ADVISORY: CONSUMPTION OF RAW OR UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF ILLNESS.

PLEASE NO CELLPHONE CONVERSATIONS / NO OUTSIDE WINE BOTTLES

PASTA

CAPELLINI POMODORO 16

SUPER THIN PASTA, FRESH TOMATO, BASIL, GARLIC, OLIVE OIL

LOBSTER RAVIOLI 29

TENDER PASTA SHEETS FILLED WITH COLD WATER LOBSTER, SAFFRON-SEAFOOD CREAM, FRESH LOBSTER

PEAR AND GORGONZOLA RAVIOLI 23

ROASTED WALNUTS, CRUMBLER GORGONZOLA CREAM, BRULEE PEAR, ELEGANT

OPEN FACE SEAFOOD LASAGNA 23

PASTA SHEETS, SEAFOOD WHITE WINE BUTTER REDUCTION, CLAMS, SHRIMP, LOBSTER, MOZZARELLA

EGGPLANT PARMESAN EUPHORIA 19

NOT YOUR NONNA'S EGGPLANT, LAYERS OF CRISPY EGGPLANT, AVOCADO, TOMATO RAGU, BALSAMIC DRIZZLE

CARBONARA 17

SPAGHETTI, PANCETTA, ONIONS , EGGS, TRADITIONAL (TOUCH OF CREAM)

CLASSIC LINGUINE VONGOLE 27

LINGUINE, CLAMS, WHITE WINE, GARLIC, BUTTER

FROM THE SEA

FISH OF THE DAY FRANCESE 34

PAN SEARED , CRISPY , LEMON BUTTER, WHITE WINE, SAUTEED SPINACH

FRUTTO DI MARE 29

LINGUINE, SCALLOPS, MUSSELS, SHRIMP, CALAMARI, SEAFOOD BROTH, FISH OF THE DAY (OUTSTANDING)

FRESH CATCH MP

SIMPLY CHAR-GRILLED, OLIVE OIL , HERBS, VEGETABLE

FROM THE LAND

CHICKEN PICATTA 21

TENDER SAUTEED CHICKEN, ARTICHOKE HEARTS, LEMON BUTTER, CAPERS, ANGEL HAIR

CHICKEN MARSALA 22

WILD FORAGED MUSHROOMS, MARSALA WINE REDUCTION, ANGEL HAIR

VEAL PICATTA 25

POUNDED THIN, LEMON BUTTER, CAPERS, ARTICHOKE HEARTS, ANGEL HAIR

VEAL MARSALA 26

POUNDED THIN, WILD FORAGED MUSHROOMS, MARSALA WINE REDUCTION, ANGEL HAIR

QUEEN FILET 6 OZ

CHAR GRILLED TO PERFECTION , CHOICE OF SIDE MP

3 BONE GRILLED RACK OF LAMB 32

2 DAY MARINADE, GRILLED TO PERFECTION, RISOTTO OF THE DAY

