

# 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

#### ARGENTINIAN GRILL 13

2 DAY MARINATED MIXED MEAT GRILL, CHEFS SAUCE OF THE DAY

### 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, CRUMBLLED GORGONZOLA CREAM, BRULEE PEAR, ELEGANT

### GNOCCHI, ZUCCHINE, GAMBERI 23

ZUCCHINE GNOCCHI, SHRIMP, VODKA SAUCE, ARUGULA

### EGGPLANT PARMESAN EUPHORIA 19

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

### CARBONARA 17

FETTUCCHINE, 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

