Welcome to

Authentic Italian Cuisine

The Genesis of Limoncello South began in a different time and a different land during the era of Josie’s Restaurant in a Naples, Italy neighborhood. Gary and his siblings were little more than children, but already struggling with dishes and pans. More than a family, they were united by a common bond; not just by lineage but by the same passion for the kitchen, the customers and the dining experience.

They were not easy times. Josie, mother of Chef G, was very strict - but this was his luck, as discipline, order and cleanliness were rules that you could not escape. As time went on, Chef G always the entrepreneur, made the journey to America, dedicated himself to catering and opening several successful restaurants along the southeast coast.

What he has now created is a culinary experience that is both beautiful and inviting to new customers (and, soon to be regulars) of Limoncello South. You will find a real family - where values, like friendship and affection are authentic, just like our food. The dream of this special project has finally materialized.

Chef G and Luigi are proud to introduce you to Limoncello South!

Chi Mangia Bene
Vive Bene!
The Martini Effect

LIMONCELLO MARTINI
all natural Limoncello liquor, Stoli Elit Vodka, shaken to perfection, served with Luxardo cherries and a frozen lemon twist

GRAPPA TWIST
Alexander Cabernet Grappa, Solerno Blood Orange Liquor, shaken with our fresh house-made sour mix

LA FAMIGLIA COSMO
Voga Vodka “an Italian vodka filtered through Nebbiolo grapes” with Solerno Blood Orange Liquor

GARDEN MARTINI
Hendricks Gin with muddled, fine strained, fresh cucumber and basil

THE GINGER
Deep Eddy Vodka, muddled and fine strained with fresh ginger and our house-made simple syrup

ITALIAN APPLE
Not your typical Appletini! Grey Goose Vodka, Disaronno Amaretto and apple schnapps with a cinnamon stick

THE HEART
Kettle One Vodka, pomegranate juice, fresh muddled and fine strained pomegranate seeds

VIOLET MARGATINI
Patron Reposado Tequila, Violet Liquor, our house-made sour mix rimmed Himalayan salt

ESPRESSO MARTINI
Fresh Espresso, Tito’s Vodka and Decadent Biscotti Liquor

ULTIMATE BISTRO MARTINI
Your selection of our premium Vodka or Gin with hand stuffed in-house olives and Gorgonzola

✿ Hand-crafted creations made with Love and Care ✿

Happy Hour at Limoncello South
From The Kitchen

PORTOBELLO RIPienO
stuffed portobello

FORMAGGI & SALAMI
exotic cheeses and Italian salami

FLATBREAD MARGHERITA
tomato, basil and mozzarella

TWO MEATBALLS
What more can I say?

SHRIMP COCKTAIL
U15 shrimp with house-made cocktail sauce

INSALATA DELLA CASA
seasonal greens, tomato, onion, mozzarella, croutons and basil vinaigrette

CALAMARI
crispy breaded calamari and marinara

✿ Happy Hour specials 4–6 pm daily ✿

CONSUMER WARNING: Consuming raw or undercooked food can increase risk of illness.
Please no cellphone conversations / no outside wine bottles
Appetizers

FRITTO MISTO
crispy calamari, shrimp, artichokes, capers and house marinara sauce

ANTIPASTO MISTO
artisan cheeses, assorted cured meats, olives, grilled vegetables, artichokes and grilled crostini (for two)

CARPACCIO DI MANZO
center cut raw tenderloin, baby arugula, crispy capers, shaved parmesan cheese, lemon and oil

BEET COBBLER
sweet dreams in a martini glass • marinated beets, balsamic glazed strawberries, mascarpone, crispy goat cheese fritter and walnuts

LOLLIPOP LAMB CHOPS
grilled to perfection on a bed of arugula with forest sauce

POLENTA MEDITERRANEAN
creamy polenta, gorgonzola cream and mushrooms

BASEBALL BURRATA
whole Burrata, roasted tomatoes, nut-arugula pesto and crostini

MAMMA JOSIE'S EGGPLANT PARMIGIANA
pomodoro sauce, mozzarella with eggplant

GAMBERI PORTOFINO
shrimps and artichokes in white sauce, cherry tomato and garlic

Salads & Soup

CAESAR SALAD
whole leaf hearts of bibb lettuce, house-made Caesar dressing, white anchovies, croutons and shaved parmesan

GREEK SALAD
baby organic mixed greens, feta cheese, onions, watermelon, cucumber with house-made greek lemon dressing

LIMONCELLO SALAD
baby bibb lettuce, cherry tomatoes, onion rings, cucumber, mozzarella and house-made dressing

BLESS YOUR HEART!
avocado, hearts of palm, white asparagus, walnuts and lemon-yuzu drizzle

SOUP OF THE DAY
Chef inspired daily soup

Start with a Signature Martini? 🍸 Glass of wine?
Share the Limoncello experience with a Gift Certificate.

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**Pasta**

**LINGUINE LIMONCELLO**  
linguine, sauteed shrimp, garlic extra virgin olive oil, white wine in a lemon reduction sauce

**CAPELLINI POMODORO**  
super thin pasta, fresh tomato, basil, garlic and extra virgin olive oil

**LOBSTER RAVIOLI**  
tender pasta sheets filled with lobster meat in a lobster cream sauce

**PEAR AND GORGONZOLA RAVIOLI**  
roasted walnuts, crumbled Gorgonzola cream and brulee pear

**GNOCCHI, ZUCCHINI, GAMBERI**  
zucchini gnocchi, shrimp, vodka sauce, cherry tomato and organic baby arugula

**CARBONARA**  
pasta, pancetta, onions, eggs and traditional touch of cream

**LINGUINE ALLE VONGOLE VERACI**  
linguine, clams, garlic, parsley in a cherry tomato white wine sauce

**LASAGNA DELLA NONNA**  
layers of soft pasta sheets, ricotta, mozzarella, and home-made Bolognese sauce

**PACCHERI AL COGNAC**  
paccheri pasta, portobello mushrooms, ground italian sausage and creamy Cognac reduction

**From the Land**

**CHICKEN PICCATA**  
tender sauteed chicken, artichoke hearts, lemon butter, capers and side angel hair

**CHICKEN MARSALA**  
wild mushrooms, Marsala wine reduction and side angel hair

**VEAL PICCATA**  
veal pounded thin, lemon butter, capers, artichoke hearts and side angel hair

**VEAL MARSALA**  
veal pounded thin, wild mushrooms, Marsala wine reduction and side angel hair

**FILETTO DELLA REGINA (6 oz.)**  
char-grilled to perfection, choice of side

**RISOTTO AI FUNGHI E AGNELLO**  
creamy risotto, mushrooms, asparagus, crowned with 3 grilled lamb chops

**From the Sea**

**FISH OF THE DAY ALLA FRANCESE**  
fish of the day coated in flour, dipped in an egg wash and seared in lemon butter and white wine

**FRUTTI DI MARE FRA DIAVOLO**  
linguine, scallops, mussels, clams, shrimps, calamari, fish of the day in a Fra Diavolo sauce

**FRESH CATCH**  
simply char-grilled, olive oil, herbs, mixed vegetable

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Wines that Capture the Imagination

HOUSE PINOT GRIGIO
HOUSE CHARDONNAY
HOUSE CABERNET
HOUSE MONTEPULCIANO
HOUSE MERLOT

Champagne and Sparkling Wine

MARTINI & ROSSI, PROSECCO (Italy)
FERRARI BRUT (Italy)
ROEDERER, ESTATE ROSE (California)
GRATIEN & MEYER (Reims)
MOET & CHANDON IMPERIAL (Reims)
VEUVE CLICQUOT (Reims)
TAITTINGER PRESTIGE ROSE (Reims)

American and Other White Wines

JOSH JOHN CELLARS CHARDONNAY (California)
WENTE, CHARDONNAY, “RIVA RANCH” (Monterey)
FERRARI CARANO, RESERVE CHARDONNAY (Carneos)
DUCKHORN, CHARDONNAY (Napa Valley)
FAR NIENTE, CHARDONNAY (Napa Valley)
JACKSON ESTATE, CHARDONNAY (Santa Maria)
MONDAVI, CHARDONNAY, “BOURBON BARREL AGED” (California)
RODNEY STRONG, CHARDONNAY, “CHALK HILL” (Sonoma)
CHATEAU SAINT MICHELLE, RIESLING (Columbia Valley)
KIM CRAWFORD, SAUVIGNON BLANC (New Zealand)
SEAGLASS, SAUVIGNON BLANC (Santa Barbara)
Italian White Wine

BANFI LE RIME, PINOT GRIGIO (Tuscany)
KURTATSCH, PINOT GRIGIO (Alto Adige)
ANTINORI, VERMENTINO, GUADO AL TASSO (Bolgheri)
FIDOR, ORGANIC PINOT GRIGIO (Veneto)
VILLA MATILDE, FALANGHINA (Campania)
AURORA, GRECO DI TUFO (Campania)
CASTEGGIO, MOSCATO (Lombardia)

American Red Wine

HOUSE CABERNET SAUVIGNON
RODNEY STRONG, CABERNET SAUVIGNON
  RESERVE (Sonoma)
BONANZA, CABERNET SAUVIGNON
  CAYMUS FAMILY (California)
CAYMUS, CABERNET SAUVIGNON (Napa Valley)
MONDAVI, CABERNET SAUVIGNON,
  “TO KALON VINYARD” (Napa Valley) 96 Points
FERRARI CARANO, CABERNET SAUVIGNON (Alexander Valley)
CALLING, CABERNET SAUVIGNON (Alexander Valley)
JORDAN, CABERNET SAUVIGNON (Sonoma)
STAGS LEAP, “ARTEMIS” CABERNET SAUVIGNON (Napa Valley)
JUSTIN, CABERNET SAUVIGNON (Paso Robles)
THE VELVET DEVIL, MERLOT (Washington State)
NORTH STAR, MERLOT (Columbia Valley)
SIMI, MERLOT (Sonoma)
IRONY, PINOT NOIR (Monterey)
LA CREMA, PINOT NOIR (Monterey)
BELLE GLOS, “DAIRYMAN” PINOT NOIR
  CAYMUS FAMILY (Sonoma)
ROSENBLUM, PETITE SIRAH, “HERITAGE CLONE” (Central Coast)
America and Other Red Wines

JOSEPH PHELPS INSIGNIA (Napa Valley)
QUINTESSA, MERITAGE (Napa Valley)
RODNEY STRONG “SYMMETRY”, MERITAGE (Alexander Valley)
RIDGE, LYTON SPRINGS, PETITE SIRAH (Sonoma)
KENWOOD, ZINFANDEL (Sonoma)
ANTIGAL WINERY, “UNO” MALBEC (Argentina)

Italian Red Wines

BANFI CHIANTI SUPERIORE (Tuscany)
II MOLINO DI GRACE, CHIANTI CLASSICO (Tuscany)
FREScobaldi “NIPOZZANO”
CHIANTI CLASSICO RESERVA (Tuscany)
TENUTA DI SESTA, BRUNELLO DI MONTALCINO (Tuscany)
BRANCAIA 3 SUPER TUSCAN (Tuscany)
ORNELLAIA LE VOLTE SUPER TUSCAN (Tuscany)
ORNELLAIA POGGIO ALLE GAZZE SUPER TUSCAN (Tuscany)
CASTIGLION DEL BOSCO, BRUNELLO DI MONTALCINO (Tuscany)
ANTINORI, “PIAN DELLE VIGNE”,
BRUNELLO DI MONTALCINO (Tuscany)
BADIA DI MORONA “TANETO” SUPER TUSCAN (Tuscany)
ANTINORI, “IL BRUCIATO” SUPER TUSCAN (Tuscany)
ANTINORI, “TIGNANELLO” SUPER TUSCAN (Tuscany)
AZIENDA POGGI, RIPASSO, “IL MORETTO” (Veneto)
LUIGI RIGHETTI, AMARONE (Veneto)
AZIENDA POGGI, AMARONE (Veneto)
BERTANI, AMARONE CLASSICO (Veneto)
BERTANI, AMARONE (Veneto)
DAL FORNO, BABY AMARONE VALPILICELLA (Veneto)
DAL FORNO, AMARONE (Veneto)
VIRNA, BAROLO (Piedmont)
PRINSI GAIA PRINCIPE, BARBARESCO (Piedmont)
AGLIANICO, VILLA MATILDE (Campania)
TORMARESCO, AGLIANICO, “BOCCA DI LUPO” (Campania)
FEUDO ZIRTARI NERO D’AVOLA (Sicily)
VIGNETI DEL SALENTO, PRIMITIVO (Puglia)
CARLETTO MONTE PULCIANO (Abruzzo)
Catering Menu

HALF ~ SERVES UP TO 6-8 PEOPLE | FULL ~ SERVES UP TO 14-16

Starters

POLPETTE DELLA NONNA ~ 40/75
house-made meatballs, marinara and a spoon of ricotta cheese

EGGPLANT PARMIGIANA ~ 45/80
layers of crispy eggplant, marinara sauce and mozzarella cheese

ANTIPASTO PLATTER ~ 70/135
artisan cheeses, assorted cured meats, olives, grilled vegetables, artichokes, grilled crostini

Salads

SUMMER HOUSE SALAD ~ 35/65
mixed greens, heirloom tomatoes, cucumber, strawberries, kalamata olives and citrus dressing

CAESAR SALAD ~ 40/75
romaine, fresh parmesan, seasoned croutons, black pepper, and house-made Caesar anchovy dressing

INSALATA CAPRESE ~ 45/90
slightly roasted then chilled tomatoes, fresh basil, extra virgin olive oil and 25 year balsamic

Pasta

BAKED ZITI ~ 60/115
house meat sauce and imported mozzarella

LASAGNA BOLOGNESE ~ 70/135
layers of soft pasta sheets, ricotta, mozzarella, and home-made Bolognese sauce

RIGATONI SAUSAGE AND PEPPERS ~ 60/115
large noodles, Italian sausage and roasted red peppers

PENNE VODKA ~ 50/105
penne pasta and pink vodka sauce

Meat

CHICKEN PARMIGIANA ~ 80/150
breaded chicken topped with marinara sauce and mozzarella

CHICKEN MARSALA OR PICCATA ~ 85/155
VEAL MARSALA OR PICCATA ~ 90/170

Desserts

LIMONCELLO CAKE ~ 50
TIRAMISU ~ 40/75
MINI CANNOLI ~ 30/55

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7% tax and 20% service charge will be added automatically to the total and final bill for on-site service. Listed prices are for Half and Full Sheets. We host large and small private parties. Prices are subject to change without notice and until fully paid for. June 2020