



LIMONCELLO

Italian Homemade Company



WHITE WINE

- Chardonnay Bolla (Veneto)** g \$10 b \$32
Flavors of light citrus, juicy pear, pineapple and a hint of vanilla
- Chardonnay Old Soul (CA)** g \$10 b \$32
Flavours of pear, tropical fruit and pineapple add to this bright varietal
- Pinot Grigio Bolla (Veneto)** g \$10 b \$32
Imposing structure on the palate, fresh, well-balanced, and with a round lingering after taste
- Sauvignon Blanc Hess (CA)** g \$12 b \$46
Flavours of pear, peach with honey citrus crispness, slight acidity



RED WINE



- Zinfandel Maggio (CA)** g \$9 b \$32
Touch of brown sugar and abundant ripe fruit flavors, verges on sweet, and offers strawberry and candied-cherry flavors
- Montepulciano (Le Casino)** g \$10 b \$32
Delicious black fruit flavors, rich tannins, and unmistakable inky color, is understandably one of Italy's most prized wines
- Chianti Bolla (Toscana)** g \$10 b \$32
Well-balanced fruit forward wine has an intense violet aroma and a fresh, slightly spicy taste of black cherry, plum and raspberry
- Centine Rosso Banfi (Toscana)** g \$11 b \$36
Intense ruby-red color and its complex aroma, which combines notes of red berries, cherries, and a hint of vanilla
- Sangiovese Alverde (Umbria)** g \$11 b \$36
Bright ruby red color with purple hues and aromas of ripe cherry and blackberry. Perfectly balanced with acidity and fresh fruit-flavors
- Pinot Noir Bolla (Veneto)** g \$12 b \$38
Ruby red in color with aromas of wild cherries, black currants, dried spring flowers, and a touch of licorice, It is well balanced and offers fresh fruit flavors with black-cherry nuances

Cabernet Sauvignon Bolla (Veneto) b \$38

Elegant wine is soft, dry and well-balanced with flavours of black cherry, plum, blackberry, vanilla and subtle herbs

Merlot Bolla (Veneto) b \$38

Bouquet of cranberries, cherries, plums, and raspberries, bright black cherry character enhanced by hints of licorice, vanilla, and clove derived from the wood aging

Dogajolo Toscano b \$42

(Cabernet/Sangiovese Sauvignon)

Bouquet is very fruity and intense, with hints of cherry, coffee, vanilla and spice. Flavour is full, soft on the palate, complex, well developed

Montepulciano D'Abruzzo b \$40

A cherry, cranberry fruity, somewhat earthy smell and taste. Medium body with hints of oak and vanilla. Finish is very smooth

Barbera D'OCG Violetta (Piemonte) b \$42

Earthy plum and black raspberry aromas. Has cherry some black currant, finish is a bit astringent

Chianti Classico Riserva b \$48

Red and purple in color. On the nose intense bouquet of vanilla, licorice and chocolate. In the mouth round, spicy, elegant and well structured

Nero d'Avola Branciforti b \$48

Fruit notes flavors like plum, black cherry. Secondary notes typically are tobacco, leather, pepper and licorice.

SPARKLING / PROSECCO / SPUMANTE



- Zaccagnini Rose'** g \$10 b \$36
Peach, wild strawberry minerals, apple, citrus, watermelon, cranberry, pear, kiwi
- Moscato Allegro** g \$10 b \$36
Fruity and fragrant with delicate orange blossoms and stonefruit flavours - perfectly balanced with bubbles
- Prosecco DOC Astoria** g \$11 b \$38
Light, fizzy, pear and apple, golden color; not overpowering, dry, hint of sweet
- Lambrusco Grasparossa Cleto** g \$12 b \$42
Slightly sweet and bubbly but also dry with notes of cherry and raspberry
- Fruttato Homemade Sparkling Fruit Wine (Sangria)** g \$14

BEER

Draft

Ballast Point Sculpin IPA \$8

Stella Artois \$8

Blue Moon Belgian White \$8

Four Peaks WOW \$8

Mother Road IPA \$8

Four Peaks Golden Lager \$8

Deshutes Black Butte Porter \$8

Peroni Italy \$9

Menabrea Amber \$9

Franziskaner Hefeweizen Germany \$9

Bottle

Coors Light \$6

Michelob Ultra \$6

Modelo Especial \$6

NA Stella Artois \$7

- Please Drink Responsibly -

ALCOHOL-FREE MOCKTAILS



THE MOCKTAIL COLLECTION	Mojito - Mocktail \$9	Starry soda with muddled fresh mint leaves & fresh lime juice mixed perfectly over ice for that cool drink	
	Peach Fuzz - Mocktail \$9	Orange juice with a peach puree poured over ice and a splash of soda water to create a refreshingly fruity drink	
	Cherry Sour - Mocktail \$9	A delightful sweet and sour beverage made with cherry juice, offering a refreshing balance of tartness and sweetness, with a cherry at the bottom.	
	The Mocktail Collection \$25	All 3 Mocktails from the collection; Mojito, Peach Fuzz, & Cherry Sour	
Moscow Mule - Mocktail \$9	Non-Alcohol ginger beer mixed with fresh lime juice, simple syrup, soda water, and fresh mint leaves	Cosmopolitan - Mocktail \$9	Perfect mix of fresh lime & cranberry juices with simple syrup and splash of OJ with lime garnish
Lemon Freeze \$9	Zesty lemon sorbet mixed with lemon juice, soda water and simple syrup for a tart and refreshing frozen drink	Strawberry Lemon Freeze \$9	Strawberry sorbet mixed with fresh lemon juice, and simple syrup for a satisfying frozen drink

COCKTAILS

Crema di Limoncello Shot sm \$7 lg \$10	Homemade cream Limoncello	THE LIMONCELLO COLLECTION	Limoncello Lemondrop \$11	Lemon vodka, homemade Limoncello, splash of cranberry, fresh squeezed lemon juice, simple syrup, garnished with sugar rim and lemon slice
Limoncello Foamy Spritz \$11	Prosecco with homemade Limoncello stirred in to create foamy top		Limoncello Trio \$25	All 3 featured fabulous Limoncello drinks: Cream di Limoncello shot, Limoncello Foamy Spritz and our Limoncello Limondrop.
Bloody Mary \$11	Traditional spicy, salty, and savory taste. Original or hot		Woodfire Old Fashioned \$11	Rye whiskey or bourbon, brown sugar simple syrup, orange & aromatic bitters. served with an orange swath
Classic Cosmo \$11	Lemon vodka, fresh lime juice, triple sec, cranberry juice, garnished with a twist		Lemon Freeze \$11	Zesty lemon sorbet mixed with homemade Limoncello, lemon vodka for an outstanding frozen drink
Martini \$11	Choose Gin or Vodka, dry vermouth perfectly mixed	Strawberry Lemon Freeze \$11	Strawberry sorbet mixed with homemade Limoncello, lemon vodka for an outstanding frozen drink	
Lemon Basil Martini \$11	Lemon vodka, dry vermouth and muddled basil	Cherry Sour \$11	Vodka, grenadine, sweet & sour mix for a tart finish	
Midnight in Milano \$11	Bourbon, Amaro Averna, orange and aromatic bitters	Aperol Spritz \$11	Aperol liquor blended with prosecco and garnished with a fresh orange slice	
The Hugo \$11	Elderflower liqueur, and mint muddled together, prosecco, lime and mint sprig	Amalfi \$11	Limoncello, vodka, basil muddled together splash of simple syrup topped with prosecco then garnished with a lemon wheel	
Refresher collection \$29	All three refresher drinks; Aperol Spritz, The Hugo, and Amalfi	Mojito \$11	Mint leaves muddled in fresh lime juice, mixed with rum, a dash of simple syrup and soda water	
Moscow or Mexican Mule \$11	Vodka (Moscow) or Tequila (Mexican), with fresh lime juice, ginger beer and garnished with a lime wedge	Negroni \$11	Gin, Campari, sweet vermouth topped with orange twist	
Peach Fuzz \$11	Absolut peach, peach puree and orange juice combine to create a refreshing and sweet drink	Spicy Italian margarita \$11	Tequila, freshly squeezed lime juice, orange liqueur, chile infused agave syrup, Kosher salt/ Tajin rim	
Peach Bellini \$11	Peach Puree & prosecco then garnished with cherry			

CAFE

Coffee / Decaf \$4.00	Double espresso \$4.50	THE COFFEE COLLECTION	
Hot Chocolate \$4.00	Cappuccino \$5.50		
Hot Tea \$4.00	Café Espresso \$5.50		
(Earl Grey or Green)	Latte Macchiato \$5.50		
21+ Irish Coffee \$11	Irish whiskey, fresh coffee, heavy cream, dark brown simple syrup	21+ Carajillo \$11	Espresso and Licor 43
21+ Espresso Martini \$11	Chocolate Vodka, espresso, Amaretto, espresso liqueur. Shaken and poured over a scoop of vanilla bean gelato, garnished with espresso beans and cocoa powder.	21+ Coffee Collection \$29	

BEVERAGES

Fountain Soft Drink \$3.75	Pepsi, Diet Pepsi, Dr Pepper, Starry, Lemonade	Boylan's Soft Drinks \$4.50	Orange, Cream Soda, Root Beer, Black Cherry
Black or Peach Tea \$3.75		Mineral/Pellegrino Bottle \$3.25	
Glass of Whole Milk \$3.75		Apple Juice box \$3.75	

- Please Drink Responsibly -



LIMONCELLO

Italian Homemade Company



OPEN

MONDAY - THURSDAY
11:00AM - 9:00PM

FRIDAY - SATURDAY
11:00AM - 10:00PM

APPETIZERS

♥ **Garlic Twists** \$8.95

Artisan bread sticks twisted and smothered in minced garlic butter then sprinkled with Parmesan cheese and parsley flakes

Garlic Cheese Bread \$8.95

Artisan bread sliced and smothered with butter, minced garlic, pepper, mozzarella cheese, covered with our signature marinara sauce


Peperonata Stew \$11.95

Classic Italian vegetable stew with an intensely flavored mix of roasted red peppers, sautéed onions, garlic with eggplant and zucchini served in a bowl with side of Artisan bread

Tris Crostini \$11.95

Three slices of toasted Artisan bread topped with goat cheese & soppressata; mozzarella, porchetta & pesto sauce; and peperonata vegetable blend 

Caprese \$12.95

Sliced fresh mozzarella, sliced tomatoes, kalamata olives, basil with in-house made pesto dressing 

Polpette meatball \$13.95

Ground beef rolled in minced aromatic herbs, breaded and cooked in a light tomato sauce

♥ **Fritto di Calamari** \$16.95

Tender white rings of calamari (marinated for 24 hours in milk) lightly dusted, fried, and served with spicy marinara sauce.

Burrata \$16.95

Burrata, roasted heirloom tomato, crostini with pesto sauce 

Bruschetta \$8.95

Traditional style toasted Artisan bread, fresh diced tomatoes, basil drizzled with Extra Virgin olive oil

Bruschetta Capri \$10.95

Toasted Artisan bread, mozzarella, heirloom tomatoes, and garlic, drizzled with balsamic glaze




Bruschetta Capri

Caprese

Burrata


♥ **Melanzane di Parmigiana** \$13.95

Sliced eggplant pan fried in oil then baked with tomato sauce, mozzarella, and Parmesan cheese 

Arancini Siciliani \$15.95

Stuffed saffron rice ball filled with mozzarella, Ragù, and coated with bread crumbs

Italian Salumi Board \$19.95

Salumi (aka Charcuterie) board with a variety of Italian cured meats, premium Italian cheese and other assortments 

SALADS

Add Grilled Chicken, Tuna or Anchovies \$3;
Shrimp or Smoked Salmon \$6, additional dressing

Caesar salad ^{\$1} \$7.49/\$12.95

Romaine lettuce, house-made croutons, shaved Parmesan with our house-made Caesar dressing

♥ **La Mista** \$7.49/\$12.95

Arcadian spring mix, olives, house-made croutons, shaved Parmesan, red onions, heirloom tomatoes, and mild pepperoncinis, with our house-made balsamic dressing

La Mango \$7.49/\$12.95

Arcadian spring mix, mango, strawberries, red onions, slivered almond, and cranberries served with raspberry vinaigrette dressing

Di Pollo \$8.99/\$15.95

Arcadian spring mix, choice of grilled chicken or tuna, avocado, heirloom tomatoes served with our house-made lemon dressing


Antipasto \$8.99/\$15.95

Arcadian spring mix, olives, house-made croutons, shaved Parmesan, red onions, heirloom tomatoes, and mild pepperoncinis, our house-made balsamic dressing and topped with Prosciutto Cotto and Soppresata 

SOUP

Ask about Gluten Free bread options

Crema di pomodoro \$4.99/\$8.95

Light cream tomato soup served with toasted bread 

♥ **Vellutata di funghi** \$4.99/\$8.95

Velvety mushroom soup served with toasted bread 

Minestrone \$5.49/\$9.95

Fresh organic vegetable soup served with toasted bread (ditalini pasta, potatoes, zucchini, onions, celery, carrots, vegetable stock, and tomatoes)



La Mango Salad

Antipasto Salad

♥ Highly Recommended Favorites

TRADITIONAL PIZZAS

All traditional pizzas topped with mozzarella, parmesan, basil garnish and our house-made tomato sauce

Any Pizza from menu add \$4 for gluten free crust or Vegan Cheese for \$4,
add any topping for an additional charge per topping: Veggies \$2.75 - Proteins \$4.50

♥ Margherita \$16.95

Mozzarella and parmigiano cheeses

*Suggested Pairings: Wine - Montepulciano
Beer - Four Peaks Golden Lager

Boscaiola \$17.95

Sautéed Mushrooms, Garlic, Shaved Parmesan

*Suggested Pairings: Wine - Red Blend
Centine Beer - Deschutes Black Butte Porter

Parma \$19.95

Prosciutto Crudo, topped with Arugula,
Shaved Parmesan

*Suggested Pairings: Wine - Pinot Noir
Beer - Peroni

♥ Limoncello \$19.95

Soppresata, Sausage, Onion, Roasted Red
Bell Peppers

*Suggested Pairings: Wine - Montepulciano
Beer - Peroni

♥ Diavola **SPICY** \$19.95

Soppresata, Calabrian Chili

*Suggested Pairings: Wine - Chardonnay Bolla
Beer - Modelo Especial

Bufala \$19.95

Imported Mozzarella Di Bufala DOP

*Suggested Pairings: Wine - Zinfandel
Beer - Stella Artois

Toto` Carne \$19.95

Three Meat - Sausage, Soppresata,
Prosciutto Cotto

*Suggested Pairings: Wine - Sangiovese
Beer - Menabrea Amber

Pizza Montanara \$19.95

Gorgonzola cheese, Speck Smoked
Prosciutto, and Sautéed Mushrooms

*Suggested Pairings: Wine - Sangiovese
Beer - Deschutes Black Butte Porter

Pizza di Peperonata \$18.95

Peperonata vegetable stew blend of roasted
red bell peppers, sautéed onions, eggplant,
zucchini, and garlic in house-made tomato
passata. *No Cheese

*Suggested Pairings: Wine - Centine Red Blend
Beer - Franziskaner Hefeweizen



Porcini \$19.95

Porcini Mushrooms imported from Italy

*Suggested Pairings: Wine - Pinot Grigio
Beer - Franziskaner Hefeweizen

Soppresata \$19.95

Soppresata (Italian Pepperoni)

*Suggested Pairings: Wine - Chianti
Beer - Four Peaks Golden Lager

♥ De Filippo \$19.95

Ricotta Cheese, Soppresata, Bolognese

*Suggested Pairings: Wine - Pinot Noir
Beer - Menabrea Amber

Capra **SPICY** \$19.95

Goat Cheese, Soppresata, Calabrian Chili

*Suggested Pairings: Wine - Chardonnay Old Soul
Beer - Ballast Point Sculpin IPA

♥ Don Alfonso \$19.95

Sausage, Soppresata, Garlic

*Suggested Pairings: Wine - Zinfandel
Beer - Coors Light

Capricciosa \$19.95

Prosciutto Cotto, Sautéed

Mushrooms, Artichokes, Olives

*Suggested Pairings: Wine - Chianti
Beer - Four Peaks WOW

♥ Quattro Stagioni \$20.95

Soppresata, Sausage, Olives, Sautéed
Mushrooms

*Suggested Pairings: Wine - Montepulciano
Beer - Menabrea Amber

Ortolana \$20.95

Roasted Red Bell Pepper, Grilled

Zucchini, Grilled Eggplant, Onions

*Suggested Pairings: Wine - Red Blend Centine
Beer - Four Peaks WOW

PIZZE BIANCHE

White pizza with no tomato sauce, topped with imported cheeses.
Add any topping on any pizza for an additional charge per topping:
Veggies \$2.75 - Proteins \$4.50

Pizza Maradona \$18.95

Mozzarella, Ricotta, Bolognese, Sausage

*Suggested Pairings: Wine - Zinfandel
Beer - Peroni

Bianca \$18.95

Mozzarella, Bufala Mozzarella Cheese,
Parmesan

*Suggested Pairings: Wine - Pinot Grigio
Beer - Stella Artois

Ligure \$19.95

Basil Pesto, Mozzarella, Parmesan, Shrimp, then
topped with Arugula

*Suggested Pairings: Wine - Pinot Grigio
Beer - Franziskaner Hefeweizen

♥ Quattro formaggi \$19.95

Four Cheeses - Mozzarella, Goat Cheese,
Ricotta, Provolone

*Suggested Pairings: Wine - Pinot Noir
Beer - Mother Road Tower Station IPA

NEW Pizza Di Pancetta \$19.95

Mozzarella, topped with crisp applewood
smoked bacon, topped with arugula, and
drizzled with balsamic glaze

*Suggested Pairings: Wine - Sauvignon Blanc
Beer - Menabrea Amber

Calzone Napoletano

Limoncello

Quattro Formaggi

Parma

CALZONE / FRIED PIZZA

♥ Calzone Napoletano \$19.95

Oven fired and filled with Mozzarella,
Parmesan, Ricotta Cheese, Soppresata,
and our house-made tomato sauce

*Suggested Pairings: Wine - Chardonnay Bolla
Beer - Peroni

Fried Pizza Fritta \$18.95

Deep fried calzone style pizza, filled with
Mozzarella, Parmesan, Basil, and served with
our house-made tomato sauce

*Suggested Pairings: Wine - Chianti Bolla
Beer - Modelo Especial

Fried Monte Vesuvio \$19.95

Deep Fried calzone style pizza filled with
Mozzarella, Ricotta Cheese, and Soppresata,
with a side of house-made tomato sauce

*Suggested Pairings: Wine - Pinot Grigio
Beer - Menabrea Amber

♥ Highly Recommended Favorites

PASTA FRESCA- HOMEMADE FRESH PASTA

Our pastas are made in-house, using only the finest Italian ingredients.

+Our Artisan House-made bread is made daily using authentic Italian recipes.

Side of bread can be purchased for \$2.50 (Gluten Free \$4.50), or a take home a fresh loaf for \$10

Tagliatelle alla Bolognese

\$18.95

House-made tagliatelle (long, flat ribbon pasta) with tomato-based vegetable-meat sauce

*Suggested Pairings: Wine - Montepulciano; Beer - Deschutes Black Butte Porter

Spaghetti Chitarra (Guitar String)

\$18.95

Spaghetti Chitarra (Guitar String Pasta giving it a firmer bite) in house-made tomato meat sauce

*Suggested Pairings: Wine - Red Blend;; Beer - Ballast Point Sculpin IPA

Pasta Peperonata

\$18.95

House-made orecchiette (small shell shaped pasta) with a Peperonata sauce consisting of roasted red bell peppers, sautéed onions with eggplant, zucchini, and garlic in olive oil then stirred into a house-made tomato passata (Vegan option use imported pasta)

*Suggested Pairings: Wine - Chardonnay Old Soul; Beer - Four Peaks WOW

♥ Gnocchi alla caprese

\$18.95

House-made potato dumplings baked in tomato sauce, mozzarella, and fresh basil

*Suggested Pairings: Wine - Chianti; Beer - Peroni

Gnocchi Gorgonzola e noci



\$18.95

House-made gnocchi in a cream Gorgonzola cheese sauce with walnuts

*Suggested Pairings: Wine - Red Blend Centine; Beer - Blue Moon

Tagliatelle ai funghi di Bosco

\$18.95

House-made fresh Tagliatelle (long, flat ribbon pasta) in cream of three different mushrooms (cremini, champignon, oyster)

*Suggested Pairings: Wine - Pinot Grigio; Beer - Stella Artois



Pasta Peperonata



Gnocchi alla caprese



Orecchiette alle cime di Rapa



Tortellini Panna Prosciutto

♥ Lasagna al forno

\$19.95

Lasagna pasta layered with a tomato-based vegetable-meat sauce and homemade Bechamel sauce, mozzarella cheese, and Parmesan

*Suggested Pairings: Wine - Sangiovese; Beer - Modelo

Lasagna al Peperonata

\$19.95

Lasagna pasta layered with our house made Peperonata stew, mozzarella cheese, and Parmesan (great vegetarian option)

*Suggested Pairings: Wine - Sangiovese; Beer - Modelo

♥ Orecchiette alle cime di Rapa

\$19.95

House-made orecchiette (small saucer shape pasta) with spicy Calabrian chili, rapini, and crumbled sausage in tomato pan sauce

*Suggested Pairings: Wine - Pinot Noir; Beer - Peroni

♥ Ravioli di Carne al pomodoro

\$19.95

Ravioli pasta filled with meat & ricotta cheese in pink basil sauce

*Suggested Pairings: Wine - Montepulciano; Beer - Menabrea Amber

Tortellini Panna prosciutto

\$19.95

Meat Tortellini in a cream sauce with crispy prosciutto cotto

*Suggested Pairings: Wine - Sauvignon Blanc; Beer - Franziskaner Hefeweizen

CHICKEN & SEAFOOD

Chicken Marsala

\$18.95

Pan seared chicken cutlet covered in a mushroom marsala gravy. - Add Tagliatelle pasta for \$3

*Suggested Pairings: Wine: Chianti Bolla; Beer - Peroni

Chicken Caprese

\$18.95

Lightly fried chicken cutlet layered and baked in a casserole of fresh mozzarella, tomato, and basil. Topped with a drizzle of olive oil and balsamic glaze. - Add Tagliatelle pasta for \$3 or Peperonata \$5

*Suggested Pairings: Wine - Sangiovese; Beer - Golden Lager

♥ Chicken Picatta

\$18.95

Pan seared chicken cutlet with white wine butter sauce with lemons and capers. - Add Spaghetti pasta for \$3

*Suggested Pairings: Wine: Pinot Noire; Beer: Four Peaks WOW

Penne salmone e Vodka

\$19.95

Dry Imported Penne (cylinder-shaped pasta) in creamy pink vodka sauce with smoked salmon, cherry tomatoes



*Suggested Pairings: Wine - Chardonnay Bolla; Beer - Michelob Ultra

♥ Cozze alla Tarantina

\$21.95

Fresh mussels cooked in tomato sauce, Calabrian chili, garlic, and white wine sauce served with toasted bread.



- Add fresh Tagliatelle pasta for \$3

*Suggested Pairings: Wine - Sauvignon Blanc
Beer - Stella Artois

♥ Tagliolini al nero di seppia e Scampi

\$21.95

House-made black ink Tagliatelle (long, flat ribbon pasta) with white wine tomato sauce, shrimp, cherry tomatoes, and asparagus



*Suggested Pairings: Wine - Chardonnay Old Soul; Beer - Peroni

Tuscan shrimp & cheese Tortellini

\$21.95

Pan seared shrimp in a sundried tomato cream sauce with shallots and garlic. Served with cheese tortellini



*Suggested Pairings: Wine - Pinot Grigio; Beer - Blue Moon

Pan seared Branzino

\$24.95

Branzino (European seabass) served with cherry tomatoes, olives, and caper wine sauce over a bed of lemon dressed arugula



+add bed of Peperonata Stew \$3

*Suggested Pairings: Wine - Sauvignon Blanc; Beer - Blue Moon



Tagliolini al nero di seppia e Scampi



Pan seared Branzino

♥ Highly Recommended Favorites

IMPORTED DRY PASTA

Spaghetti alla **\$16.95**

Tomato Sauce

Imported spaghetti pasta with our in-house made tomato sauce. -Add Meatballs or Coin Sausages \$3

*Suggested Pairings: Wine - Montepulciano
Beer - Tower Station IPA

Fusilli alla tomato sauce **\$16.95**

Fusilli (corkscrew shaped pasta) with house-made tomato sauce - Add Meatball for \$3

*Suggested Pairings: Wine - Chardonnay Bolla
Beer - Blue Moon

Spaghetti alla Carbonara **\$18.95**

Imported spaghetti pasta with eggs, hard cheese, bacon, onions, and black pepper

*Suggested Pairings: Wine - Pinot Grigio
Beer - Blue Moon

Spaghetti alla Bolognese **\$18.95**

Imported spaghetti pasta with our in-house made with tomato-based vegetable-meat sauce

-Add Meatballs or Coin Sausages \$3

*Suggested Pairings: Wine - Montepulciano;
Beer - Deschutes Black Butte Porter

♥ Fusilli al pesto **\$18.95**

Fusilli (corkscrew shaped pasta) with house-made pesto sauce - Add chicken for \$3

*Suggested Pairings: Wine - Chianti
Beer - Peroni

Penne alla Bolognese **\$18.95**

Penne with our in-house made tomato-based vegetable-meat sauce - Add Meatball for \$3

*Suggested Pairings: Wine - Chardonnay Bolla
Beer - Blue Moon

GLUTEN FREE PASTA AND GNOCCHI

Gnocchi alla caprese **\$19.95**

Gluten Free

House-made gluten free potato dumplings baked in tomato sauce, mozzarella, and fresh basil

*Suggested Pairing: Wine - Montepulciano

Gnocchi Gluten Free **\$19.95**

House-made potato dumplings with your choice of sauce (Tomato meat, Tomato, or Gorgonzola)

*Suggested Pairing: Wine - Pinot Grigio w/Gorgonzola or Montepulciano w/tomato sauce

Penne Gluten Free **\$19.95**

Our house-made tomato or bolognese sauce

*Suggested Pairing: Wine - Chianti

Fusilli Gluten Free **\$19.95**

Our house-made tomato or bolognese sauce

*Suggested Pairing: Wine - Pinot Noir

Penne alle cime di Rapa **\$20.95** Gluten Free

Gluten Free Penne Pasta with spicy Calabrian chili, rapini, and crumbled sausage in tomato pan sauce

*Suggested Pairing: Wine - Red Blend Centine

BIMBI/KIDS

Pizza Scugnizzo **\$8.95**

8" Pizza Margherita

Kid's Pasta **\$9.95**

(Penne or Spaghetti)

With butter, tomato sauce, or bolognese sauce

Bel e Papa **\$9.95**

8" Pizza with soppressata (Italian Pepperoni)

Kid's Grilled Cheese **\$9.95**

Wisconsin cheddar and mozzarella cheeses with choice of Sun Chips

VISIT OUR DELI & MARKET DOWNSTAIRS

Homemade Sauces & Pasta

Imported Meats & Cheeses

Imported Flours & Oils

Gluten Free Goods

Take and Make Meals

Family Size Meal Kits

Par-cooked Pizza Crusts

Gelato by the pint



Menu symbols and food allergy notice. Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, shell fish, peanuts and tree nuts. If you have a food allergy, please notify your server.



Attention: We at Limoncello would like to make you aware that we have a 4% card processing fee applied if you choose that form of payment. You will see the adjusted difference on the receipt when presented. If you choose to use cash you will receive a 4% discount on the cash amount on the receipt recommend the use of cash.

♥ Highly Recommended Favorites

DESSERTS - DOLCI

Gelato / Sorbet \$5.50

Italian Espresso - Tiramisu - Spumoni Old World - Torta Lemon Pie - Sicilian Pistachio - Mint Chocolate - Hazelnut Chocolate - Belgian Dark Chocolate - Vanilla Bean - Torta Lemon Pie - Cookies N Cream - Strawberry Sorbet - Raspberry Sorbet - Zesty Lemon Sorbet

Creme Brulee \$8.95

Rich custard base topped with a contrasting layer of torched sugar caramelized

Coppa al Limone di Sorrento \$8.95

Sponge cake soaked in lemon juice then layered with vanilla flavored cream, topped with lemon custard sauce and chopped pistachios

Mousse al Cioccolato \$8.95

Sweet soft chocolate garnished with vanilla whipped cream and strawberry slices

Profiterol \$8.95

Cream puff-filled pastry (homemade crema pasticciera) and covered with chocolate mousse

Cannoli Siciliani \$8.95

Three tube-shaped shells of fried pastry dough filled with sweet ricotta cheese, and chocolate chips (flavored pistachio, almond, cherry maraschino)

Panna Cotta \$8.95

Italian dessert cream thickened with gelatin and molded, aromatized with vanilla, topped with a berry sauce and fresh berries.



Coppa al Limone di Sorrento

Mousse al Cioccolato

Creme Brulee



Millefoglie \$9.95

"Thousand-leaf" three layers of puff pastry with crema pasticciera (custard cream), wild amarena cherry Fabbri, and topped with powdered sugar

Tiramisu \$9.95

Italian sponge savoiardi soaked with café espresso, topped with Galbani Mascarpone and cocoa powder

Limoncello Tiramisu \$9.95

Italian sponge savoiardi soaked with our homemade Crema di Limoncello liquor, topped with Galbani Mascarpone and our homemade strawberry drizzle

Limoncello Tiramisu

NEW

DESSERT COCKTAILS

Tiramisu Martini \$11

Chocolate vodka, Tiramisu liquor, splash of cream and garnished with coco powder

Affogato Espresso Martini \$11

Chocolate Vodka, espresso, Amaretto, espresso liqueur, simple syrup. Shaken and poured over a scoop of vanilla bean gelato

Affogato al café 21+ \$11

Vanilla gelato drowned with espresso and a shot Italian amaretto.

Dessert Collection \$29

All three desert drinks, Tiramisu Martini, Affogato Martini and Affogato

THE DESSERT COLLECTION



Affogato al cafe

Tiramisu Martini

Affogato Espresso Martini

HAPPY HOUR

3 PM - 6 PM

MONDAY - FRIDAY

WINE

BY THE GLASS / \$1 OFF
ENTIRE BOTTLE / \$5 OFF

COCKTAILS

\$2 OFF ALL MENUED COCKTAILS

BEER

DRAFT BEERS \$2 OFF

APPETIZERS

GARLIC TWISTS \$7
ARTISAN GARLIC CHEESE BREAD \$7
BRUSCHETTA TRADIZIONALE \$7

CAPRESE \$10
POLPETTE MEATBALLS \$10

