



# Limone

p o s t a g e  
r i s t o r a n t e i t a l i a n o

## *Aperitive*

*- A good start -*

|                       |    |
|-----------------------|----|
| Prosecco              | 75 |
| Elder flower prosecco | 85 |
| Aperol Spritz         | 85 |
| Gin / Tonic           | 85 |

## *Snacks*

|       |    |
|-------|----|
| Olive | 45 |
|-------|----|



## *Piemonte Menu*

### **Carpaccio**

Thin slices of beef tenderloin marinated with truffle oil, arugula and freshly sliced parmesan.  
With this we recommend the wine Verdicchio Le Rovole 69/295

### **Mozzarella Caprese con Prosciutto di Parma**

Buffalo mozzarella with parmesan and cherry tomatoes  
With this we recommend the wine Bozen Sauvignon Blanc "Mock" Bozen 99/495

### **Vitello Tonnato**

Thin slices of roasted veal with lettuce, anchovies, capers and tuna sauce.  
With this we recommend the wine Barbera d'Asti Superiore "Roccanera" 89/425

### **Filetto di Manzo**

Butter and juicy pan fried beef tenderloin. Sauce of beef and delicious Barolo.  
Served with seasonal garnish.  
With this we recommend wines Corte Guala "Terre di Marna" 89/395

### **Formaggi Misti**

Selection of Italian cheeses.  
With this we recommend wines Recioto Gamba "Le Quare" 77/399

425, -





## *Menu Limone*

### **Antipasto Misto**

Selection of Italian specialties

With this we recommend the wine Prosecco Corte delle Calli 75/295

### **Ravioli Ricotta e Spinaci**

Ravioli with ricotta cheese and spinach in tomato-pesto sauce

With this we recommend the wine Bozen Sauvignon Blanc "Mock" Bozen 99/495

### **Costata di Vitello**

Lab in thyme sauce with garnish.

With this we recommend the wine Primitivo di Manduria Campo 79/395

### **Pannacotta**

With this we recommend the Moscato d'Asti Capetta 79/345 wine

**399, -**





## *Antipasti* - Starters -

|   |     |
|---|-----|
| <b>Antipasto Misto</b>  | 129 |
| Selection of Italian specialties  |     |
| <b>Gamberoni all'Aglio</b>  | 119 |
| White wine sautéed tiger shrimp with garlic and parsley in cherry tomato sauce        |     |
| <b>Carpaccio</b>  | 119 |
| Beef carpaccio marinated in truffle oil with arugula salad, parmesan flakes and lemon |     |
| <b>Vitello Tonnato</b>  | 109 |
| Slices of veal fillet with tuna sauce and capers                                      |     |
| <b>Mozzarella Caprese con Prosciutto di Parma</b>                                     | 109 |
| Buffalo mozzarella with parmesan and cherry tomatoes                                  |     |
| <b>Bruschetta</b>   | 99  |
| Toasted bread with tomato, cheese, garlic, basil and olive oil                        |     |
| <b>Parmigiana di melanzane</b>  | 99  |
| Eggplant with mozzarella, tomato sauce grilled with parmesan                          |     |





## *Primi Piatti*

*- Pasta -*

|  |     |
|--|-----|
| <b>Penne Altopalato</b>  | 149 |
| Pasta with beef tenderloin, red pepper and mustard and creamy truffle sauce                |     |
| <b>Ravioli Ricotta e Spinaci</b>   | 129 |
| Ravioli with ricotta cheese and spinach in tomato sauce and sprinkled with parmesan cheese |     |
| <b>Spaghetti Carbonara</b>   | 119 |
| Linguine with bacon, eggs and pecorino cheese in cream sauce                               |     |
| <b>Linguine allo Scoglio</b>   | 169 |
| Linguine with seafood and fresh herbs in cherry tomato sauce                               |     |
| <b>Fettuccine al Salmone</b>   | 149 |
| Fettuccine with white wine steamed salmon in cream sauce with garlic turned into spinach   |     |
| <b>Risotto ai Funghi</b>   | 119 |
| Risotto with mushrooms   |     |

*Children under 12 - half portion - half price*





## *Carne* *- Meat -*

All meat dishes are served today's garnish

|   |     |
|---|-----|
| <b>Scaloppine di Vitello al Gorgonzola</b><br>Veal fillet with gorgonzola sauce | 219 |
| <b>Stinco di Agnello</b><br>Lamb with brass sauce                               | 199 |
| <b>Filetto al tartufo</b><br>Steak medallion in truffle sauce                   | 269 |
| <b>Costata di Vitello</b><br>Veal in thyme sauce                                | 299 |





## *Pesce* *- Fish -*

### **Salmone**

Salmon fillet in white wine sauce with sautéed spinach, potatoes of the day and hollandaise sauce with mixed salad

199

### **Il Pesce del giorno**

Today's fish in saffron sauce with mixed salad.  
Please ask your waiter for more information.

239





*Dessert a formaggi*  
*- Desserts & Cheese -*

|  |     |
|--|-----|
| Tiramisu   | 89  |
| Pannacotta   | 79  |
| Torta del Giorno<br>The cake of the day            | 89  |
| gelato<br>Today's is                               | 89  |
| Tortino cuore caldo<br>Chocolate fondant           | 99  |
| Formaggi misti<br>Selection of the season's cheese | 109 |

*Children under 12 - half portion - half price*







*Vini Dolce*  
- *Dessert wine* -

**Recioto Gamba "Le Quare" - Valpolicella Classico** **gl. 79/495**

Dark dessert wine made in Amarone manner, perfect for chocolate souffles.

**Vin Santo Tenuta Rossetti - Tuscany doc** **gl. 59/395**

Light dessert wine with good power and light sweetness, perfect for tiramisu.

**Moscato d'Asti Capetta - Piedmont** **gl. 79/345**

Sweet sparkling wine from the Astio area, perfect for pannacotta.





## *Bevande*

|   |                 |
|---|-----------------|
| Acqua Minerals                                      | 45              |
| Italian mineral water with or without sparkles      |                 |
| Soda  | 35              |
| Beat all the Spins                                  | small 40 big 55 |
| Draft beer organic Pilsner el. Classic, IPA schiøtz |                 |
| Birra Italiana                                      | 55              |
| Italian bottled beer                                |                 |
| Jug of tap water                                    | 20              |

## *Liquor*

|   |         |
|---|---------|
| Choose between:   | 70      |
| Sambuca, Amaretto, Strega, Limoncello, Vecchia Romagna, Baileys, Contreau, Whiskey, Vodka, Gin, Rome, Martini Rosso, Martini bianco |         |
| Vecchia Romagna 10 years  | 95      |
| Averna  | 75      |
| Fernet Branca   | 75      |
| Grappa  | from 65 |





## *Caffé*

single / double

|                  |       |
|------------------|-------|
| Espresso         | 30/35 |
| Caffè macchiato  | 35/40 |
| Americano        | 35/40 |
| Cappuccino       | 40/45 |
| Cafe latte       | 40/45 |
| Tea              | 35    |
| Irish Coffee     | 85    |
| Alternative milk | 10    |





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