

# ITALIAN



## APPETIZERS

- CARPACCIO DI PESCE DEL GIORNO** 220  
THIN SLICES OF FISH OF THE DAY WITH OLIVE OIL
- FRITTO DI CALAMARI** 270  
DEEP FRIED CALAMARI
- POLPETTA** 265  
MEATBALL MADE OF PORK, BEEF & CHICKEN

## SALADS

- INSALATA DELLO CHEF** 190  
MIXED LETTUCE, CHEF'S SPECIAL DRESSING
- LA VERA MOZZARELLA CAPRESE** 220  
MOZZARELLA CHEESE, TOMATO & OLIVE OIL
- INSALATA DI ARUGULA Y PERA** 210  
ARUGULA WITH SLICES OF PEAR AND PARMESAN

## SOUPS

- LA ZUPPA DEL GIORNO** 165  
SOUP OF THE DAY, CHEFS SELECTION
- LA PASTA E FAGIOLI** 160  
TUSCAN STYLE WHITE BEANS SOUP WITH PASTA
- MINISTRONE DI VERDURE** 150  
FRESH VEGETABLE SOUP WITH PARMESAN CHEESE

## PASTA

- SPAGUETTI ALLA BOLOGNESE** 290  
SPAGHETTI WITH BOLOGNESE MEAT
- PENNE A LA SICILIANA** 270  
WITH TOMATO SAUCE, EGGPLANT, CHEESE & BASIL
- FETTUCINE ALFREDO** 280  
IL ORIGINALE, TOSSED WITH PARMESAN & BUTTER
- RAVIOLI DI GAMBERI** 295  
HOME MADE RAVIOLIS WITH SHRIMP
- LINGUINI CALAMARI** 290  
LINGUINI PASTA WITH CALAMARI
- LASAGNETTA BOLOGNESE** 300  
LAYERS OF LASAGNA WITH BOLOGNESE MEAT

## PIZZAS & CALZONE

- MARGUERITA - TOMATO, MOZZARELLA & BASIL** 255
- FUNGHI - TOMATO, MOZZARELLA & MUSHROOMS** 255

- SHRIMP CALZONE - MOZZARELLA & MUSHROOM** 350
- PORK CALZONE - MOZZARELLA & TOMATO SAUCE** 280

## COMBOS

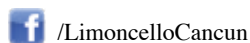
- FILETTO DI VITELLO ANGUS CON ARAGOSTA** 990  
LOBSTER TAIL & ANGUS BEEF IN SPICY MARINARA SAUCE, WITH BABY POTATOES & LINGUINI
- FESTIVAL DEL MARE** 510  
SUCCULENT RISOTTO WITH CLAMS, SQUID, CLAM SCALLOPS, FISH, SHRIMP & MUSSELS IN A POMODORO SAUCE WITH SQUID INK IN WHITE WINE

## FISH, MEAT & SEAFOOD

- FETTINE DI MANZO IN SALSA PIZZAIOLA** 420  
VEAL SCALLOPS IN FRESH TOMATO SAUCE, BASIL, OREGANO AND GARLIC
- MISTO DI PESCE MARECHIARA** 495  
SEAFOOD COMBINATION: CALAMARI, SHRIMP, CLAMS, SEA SCALLOPS, MUSSELS & FISH
- POLLO MARSALA CON FUNGHI** 355  
CHICKEN BREAST SAUTÉED IN A MARSALA SAUCE & MUSHROOMS SERVED WITH FETTUCINE
- SAUTÉED DI GAMBERONI, VERDURE E PASTA** 420  
SAUTÉED SHRIMP, WITH FETTUCINE & VEGETABLES
- FILETTO DI CERNIA ALLA LIVORNESE** 410  
FILET OF GROUPER WITH CAPERS, BLACK OLIVES, BASIL, MARINARA SAUCE, OLIVE OIL & WHITE WINE
- FILETTO DI SALMONE ALLA SALVIA** 410  
NORWEGIAN SALMON FILET SAUTÉED WITH FRESH SAGE, GORGONZOLA CHEESE & PORCINI MUSHROOM

## SEASON'S SPECIALTIES

- RAVIOLI DI CARNE** 310  
MEAT STUFFED RAVIOLI WITH DEMIGLASSE RAGÚ SAUCE
- RISOTTO DEL GIORNO - RISOTTO OF THE DAY!** 255
- COSTATA DI MANZO** 670  
BEEF SHORT RIBS, CHIANTI SAUCE & RISOTTO MILANESE
- RAVIOLI DI ZUCCA ALLA SALVIA** 255  
PUMPKIN STUFFED RAVIOLI, A MUST!
- STINCO D'AGNELLO BRASATO AL BAROLO** 650  
LAMB SHANK IN BAROLO RED WINE OVER RISOTTO
- PERA SPECK** 265  
SLICED PEAR WRAPPED IN PROSCIUTTO SPECK, BAKED IN GORGONZOLA CHEESE & WHITE TRUFFLE OIL



**HOTEL ZONE, BLVD. KUKULCAN, KM. 10.5**



**TEL. 883-1433 883-1455 OPEN DAILY 1PM - 12:30AM** [www.limoncellotrattoria.com](http://www.limoncellotrattoria.com)

MAJOR CREDIT CARDS ACCEPTED

**Dos Gringo's Comments:**

MENU SHOWN IS A SAMPLING

Trattoria Limoncello is a spectacular restaurant on the edge of Nichupte Lagoon. Three smartly designed sections extend over the water, providing great views. Or, dine under the stars if you prefer. The bar area is gorgeous, with exquisite stain glass palm trees, comfortable seating & white baby grand piano. Live Music 8-11pm Wed. thru Sun. What Lorenzillo's is to seafood, Limoncello is to Italian! Enjoy many classic and innovative dishes from various regions of Italy. Mamma Mia e' delizioso!