

ITALIAN



APPETIZERS

- CARPACCIO DI PESCE DEL GIORNO** 205
THIN SLICES OF FISH OF THE DAY WITH OLIVE OIL
- FRITTO DI CALAMARI** 260
DEEP FRIED CALAMARI
- POLPETTA** 250
MEATBALL MADE OF PORK, BEEF & CHICKEN

SALADS

- INSALATA DELLO CHEF** 180
MIXED LETTUCE, CHEF'S SPECIAL DRESSING
- LA VERA MOZZARELLA CAPRESE** 200
MOZZARELLA CHEESE, TOMATO & OLIVE OIL
- INSALATA DI ARUGULA Y PERA** 175
ARUGULA WITH SLICES OF PEAR AND PARMESAN

SOUPS

- LA ZUPPA DEL GIORNO** 160
SOUP OF THE DAY, CHEFS SELECTION
- LA PASTA E FAGIOLI** 150
TUSCAN STYLE WHITE BEANS SOUP WITH PASTA
- MINISTRONE DI VERDURE** 145
FRESH VEGETABLE SOUP WITH PARMESAN CHEESE

PASTA

- SPAGUETTI ALLA BOLOGNESE** 280
SPAGHETTI WITH BOLOGNESE MEAT
- PENNE A LA SICILIANA** 260
WITH TOMATO SAUCE, EGGPLANT, CHEESE & BASIL
- FETTUCINE ALFREDO** 270
IL ORIGINALE, TOSSED WITH PARMESAN & BUTTER
- RAVIOLI DI GAMBERI** 275
HOME MADE RAVIOLIS WITH SHRIMP
- LINGUINI CALAMARI** 280
LINGUINI PASTA WITH CALAMARI
- LASAGNETTA BOLOGNESE** 290
LAYERS OF LASAGNA WITH BOLOGNESE MEAT

PIZZAS & CALZONE

- MARGUERITA - TOMATO, MOZZARELLA & BASIL** 230
- FUNGHI - TOMATO, MOZZARELLA & MUSHROOMS** 230

- SHRIMP CALZONE - MOZZARELLA & MUSHROOM** 300
- PORK CALZONE - MOZZARELLA & TOMATO SAUCE** 270

COMBOS


- FILETTO DI VITELLO ANGUS CON ARAGOSTA** 850
LOBSTER TAIL & ANGUS BEEF IN SPICY MARINARA SAUCE, WITH BABY POTATOES & LINGUINI
- FESTIVAL DEL MARE** 470
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** 390
VEAL SCALLOPS IN FRESH TOMATO SAUCE, BASIL, OREGANO AND GARLIC
- MISTO DI PESCE MARECHIARA** 490
SEAFOOD COMBINATION: CALAMARI, SHRIMP, CLAMS, SEA SCALLOPS, MUSSELS & FISH
- POLLO MARSALA CON FUNGHI** 340
CHICKEN BREAST SAUTÉED IN A MARSALA SAUCE & MUSHROOMS SERVED WITH FETTUCINE
- SAUTÉED DI GAMBERONI, VERDURE E PASTA** 380
SAUTÉED SHRIMP, WITH FETTUCINE & VEGETABLES
- FILETTO DI CERNIA ALLA LIVORNESE** 390
FILET OF GROUPEL WITH CAPERS, BLACK OLIVES, BASIL, MARINARA SAUCE, OLIVE OIL & WHITE WINE
- FILETTO DI SALMONE ALLA SALVIA** 395
NORWEGIAN SALMON FILET SAUTÉED WITH FRESH SAGE, GORGONZOLA CHEESE & PORCINI MUSHROOM

SEASON'S SPECIALTIES

- RAVIOLI DI CARNE** 295
MEAT STUFFED RAVIOLI WITH DEMIGLASSE RAGÚ SAUCE
- RISOTTO DEL GIORNO - RISOTTO OF THE DAY!** 245
- COSTATA DI MANZO** 625
BEEF SHORT RIBS, CHIANTI SAUCE & RISOTTO MILANESE
- RAVIOLI DI ZUCCA ALLA SALVIA** 245
PUMPKIN STUFFED RAVIOLI, A MUST!
- STINCO D'AGNELLO BRASATO AL BAROLO** 620
LAMB SHANK IN BAROLO RED WINE OVER RISOTTO
- PERA SPECK** 250
SLICED PEAR WRAPPED IN PROSCIUTTO SPECK, BAKED IN GORGONZOLA CHEESE & WHITE TRUFFLE OIL

 /LimoncelloCancun

HOTEL ZONE, BLVD. KUKULCAN, KM. 10.5

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TEL. 883-1433 883-1455 OPEN DAILY 1PM - 12:30AM 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!