



Limone

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

Aperitive

- A good start -

Prosecco	75
Elderflower prosecco	85
Aperol Spritz	85
Gin/Tonic	85

Snacks

Olives	45
Baked bell pepper with toasted bread	55
Parma ham with honeydew melon	65



Piemonte Menu

Carpaccio

Thin slices of beef tenderloin marinated in truffle oil and arugula salad and parmesan flakes.
For this course we recommend the wine Sauvignon Blanc KG Gries 89/475

Mozzarella Caprese con Prosciutto di Parma

Buffalo mozzarella with parma ham and cherry tomatoes.
For this course we recommend the wine Vermentino Cantina Jerzu 79/375

Vitello Tonnato

Thin slices of veal on a base of lettuce, anchovies, capers and tuna sauce.
For this course we recommend the wine Nebbiolo Bric Cenciurio 99/525

Filetto di Manzo

Tender and juicy beef tenderloin. Sauce of beef stock and delicious Barolo.
Served with seasonal garnish.
For this course we recommend the wine Terre di Marna Corte Guala 85/395

Formaggi Misti

Selection of Italian cheeses.
For this course we recommend the wine Recioto Gamba "Le Quare" 79/495

455,-





Menu Limone

Antipasto Misto

Selection of Italian specialties

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

Ravioli Ricotta e Spinaci

Ravioli with ricotta cheese and spinach in tomato and pesto sauce.

For this course we recommend the wine Bozen Sauvignon Blanc "Mock" Bozen 89/475

Scaloppine di Vitello al Timo

Veal filet in thyme sauce with garnish.

For this course we recommend the wine Pinot Nero 109/550

Panna cotta

For this course we recommend the wine Moscato d'Asti Capetta 79/350

425,-





Antipasti - Starters -

Antipasto Misto	149
Selection of Italian specialties	
Gamberoni all'Aglio	129
White wine sautéed tiger prawns with garlic and parsley in cherry tomato sauce	
Carpaccio	139
Beef carpaccio marinated in truffle oil and arugula salad, parmesan flakes and lemon	
Vitello Tonnato	129
Slices of veal fillet with tuna sauce and capers	
Mozzarella Caprese con Prosciutto di Parma	129
Buffalo mozzarella with parma ham and cherry tomatoes	
Bruschetta	119
Crispy bread coated with tomato, mozzarella, garlic, basil and olive oil	
Lobster bisque	149
Creamy lobster bisque flavored with cognac, white wine, paprika and herbs	
Gratinated scallops	149
Scallops with spinach, nutmeg, mornay sauce and panko rasp	





Primi Piatti

- Pasta -

Penne Altopalato	169
Pasta with pieces of beef tenderloin, red peppers, mustard and creamy truffle sauce	
Ravioli Ricotta e Spinaci	149
Ravioli with ricotta cheese and spinach in tomato sauce. Sprinkled with parmesan cheese	
Spaghetti Carbonara	129
Linguine with bacon, eggs and pecorino cheese in cream sauce	
Linguine allo Scoglio	169
Linguine with seafood and fresh herbs in cherry tomato sauce	
Fettuccine al Salmone	159
Fettuccine with white wine steamed salmon pieces in cream sauce with garlic mixed with spinach	
Saffron Risotto	129
With fried tiger prawns and fresh herbs	

Children under 12 years old - half portion - half price





Carne *- Meat -*

Garnish of the day is served with all meat dishes

Scaloppine di Vitello al Gorgonzola	235
Veal fillet with gorgonzola sauce	
Stinco di Agnello	225
Lamb shank with sauce from braising	
Filetto al tartufo	285
Beef tenderloin medallion in truffle sauce	
Osso Bucco	225
Slices of veal shank braised in own sauce, with mashed potatoes and gramolata	





Pesce
- Fish -

Salmone

235

Salmon fillet with sautéed spinach, potato of the day and hollandaise sauce.

Il Pesce del giorno

245

Fish of the day in saffron sauce with potato of the day and garnish.

Please ask your waiter for more information.





Dessert e Formaggi *- Desserts & Cheese -*

Tiramisu	95
Panna cotta	85
Crostata di Limone Homemade lemon pie	95
Gelato Today's ice cream	95
Tortino cuore caldo Chocolate fondant	105
Formaggi misti Selection of different cheeses	125

Children under 12 years old - half portion - half price





Vini Dolce

- Dessert wine -

Recioto Gamba "Le Quare" - Valpolicella Classico gl. 79 / 495
Dark dessert wine made in Amarone style, perfect for chocolate soufflé.

Vin Santo Tenuta Rossetti - Toscana doc gl. 59 / 395
Light dessert wine with good power and light sweetness, perfect for tiramisu.

Moscato d'Asti Capetta - Piemonte gl. 79 / 350
Sweet sparkling wine from the Asti Area, perfect for panna cotta.





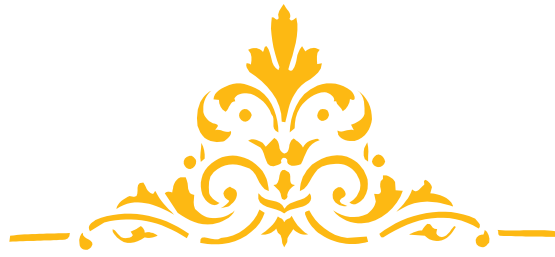
Bevande

Acqua Minerale	45
Italian mineral water with or without bubbles	
Soda	40
Birra alla Spina	small 45 large 60
Fadøl øko Pilsner el. Classic, IPA schiøtz	
Birra Italiana	55
Italian bottles beer	
Pitcher tap water	30

Spirits

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





Caffé

single/double

Espresso	35/40
Caffè macchiato	40/45
Americano	40/45
Cappuccino	40/45
Café latte	40/45
The	40
Irish Coffee	90/105
Ice coffee	85
with vanilla ice cream	
Alternative milk	10





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