



Limone

p o r t o
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
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Piemonte Menu

Crema di Zucca

Creamy hokkaido soup on a vegetable base,
topped with pumpkin seeds and parsley cream

Risotto ai Funghi

Mushroom risotto cooked in vegetable stock.
Roasted mushrooms and parmesan cheese, topped with chopped parsley

Filetto al Tartufo

Beef tenderloin medallions in truffle sauce, pommes Anna and seasonal vegetables

Tosca cake

With light ganache

465,-

Wine Menu

2 gl. 185,-

3 gl. 230,-

4 gl. 335,-





Menu Limone

Carpaccio

Thin slices of beef tenderloin marinated with truffle oil, lemon juice, arugula and freshly grated parmesan

Ravioli Ricotta e Spinaci

Filled with ricotta cheese and spinach, tossed in tomato sauce, cream, pesto.
Sprinkled with grated parmesan cheese

Petto di Gallo

Chicken breast with creamy risotto tossed with parmesan and fresh herbs

Lemon pie

Homemade lemon pie

455,-

Wine Menu

2 gl. 185,-

3 gl. 230,-

4 gl. 335,-





Antipasti

- *Starters* -

Crema di Zucca	135
Creamy hokkaido soup on a vegetable base, topped with pumpkin seeds and parsley cream	
Bruschetta ai funghi	125
Roasted mushrooms with thyme, garlic, parmesan cheese and olive oil. Placed on toast	
Antipasto misto	145
Selection of Italian specialties	
Carpaccio	145
Thin slices of beef tenderloin marinated with truffle oil, lemon juice, arugula and freshly grated parmesan	





Primi Piatti

- Pasta -

Risotto ai funghi	145
Risotto cooked in vegetable stock. Roasted mushrooms and parmesan cheese, topped with chopped parsley	
Ravioli Ricotta e Spinaci	155
Ravioli with ricotta cheese and spinach in tomato sauce. Sprinkled with parmesan cheese	
Fettuccine al Salmone	155
Fettuccine with white wine steamed salmon pieces in cream sauce with garlic mixed with spinach	
Penne Altopalato	175
Pasta with pieces of beef tenderloin, red peppers, mustard and creamy truffle sauce. Topped with parmesan cheese	

Children under 12 years old - half portion - half price





Carne e Pesce

- Meat & Fish -

Salmone	245
Salmon with pea risotto, ricotta mixed with parsley, lemon oil	
Petto di Gallo	235
Chicken breast with creamy risotto tossed with parmesan and fresh herbs	
Osso Bucco	235
Slices of veal shank braised in own sauce, with mashed potatoes and gramolata	
Filetto al tartufo	285
Beef tenderloin medallion in truffle sauce, pommes Anna and seasonal vegetables	





Dolci e Formaggi *- Desserts & Cheese -*

Tiramisu Ladyfingers dipped in liqueur and coffee, layered with mascarpone cream	95
Crostata di Limone Homemade lemon pie	95
Tosca cake With light ganache	95
Formaggi misti 3 kinds of cheese with fruit compote	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 tiramisù.

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

Pepsi, Pepsi Max, Faxe Kondi, Miranda
Lemon, Miranda Orange, Tonic,
Elderflower Juice, Orange Juice

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,
Veccha Romagna, Baileys, Contreau,
Whiskey, Vodka, Gin, Rom, Martini
Rosso, Martini bianco, Fernet Branca.

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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