

Limoncello Restaurant Menu

Cold Starters

Trota Affumicata

Smoked trout garnished with lettuce and cucumber.

6.95

Prosciutto con Melone

Parma ham and melon.

6.95

Salmone Affumicato

Smoked salmon garnished with lettuce, tomato and cucumber.

7.25

Avocado Dello Chef

Avocado with prawns, tomatoes, smoked salmon and lettuce.

7.25

Insalata Caprese

Tomato, mozzarella and basil served with olive oil

6.95

Insalata Di Mare

Home made seafood salad.

7.25

Cocktail Di Gamberetti

Prawn Cocktail.

6.95

Antipasto Dello Chef

Mixed Salami, prosciutto, roasted vegetables and mozzarella.

7.25

Beef Carpaccio

Thin slices of beef fillet served with rocket leaves, Parmesan shavings, mayonnaise, lemon juice and a Balsamic vinegar dressing

7.25

Garlic Bread

2.10

Hot Starters

Misto Di Funghi All'aglio

Selection of mushrooms sautéed in garlic butter and white wine.

6.95

Sardine Alla Menta

Grilled sardines topped with a fresh, home made mint sauce.

6.95

Gamberoni Saltati

Five Fresh prawns sautéed in white wine, garlic and parsley.

7.25

Parmiggiana Di Melanzane

Baked aubergines topped with mozzarella, tomato and basil.

6.95

Calamari Fritti

Fresh deep fried squid (when available)

6.95

Bruschetta Caprese

Toasted bread topped with cherry tomatoes, mozzarella, basil, and anchovies.

4.20

Bruschetta Dello chef

Toasted bread topped with smoked salmon and mascarpone.

4.20

Zuppe (Soups)

Homemade Minestrone

Vegetable soup

4.40

Zuppa di Cipolle

Onion soup

4.40

Zuppa D'aragosta

Lobster soup

4.40

Soup Of The Day

4.40

La Pasta (Pasta Dishes)

Manicotti Alla Fiorentina V

Thin pancakes filled with ricotta cheese, spinach and topped with tomato, basil and mozzarella **5.50**

Lasagne Della Casa

Baked, homemade lasagne in a meat and tomato sauce. **5.50**

Spaghetti Alle Vongole

Spaghetti with clams in a garlic and tomato sauce **5.50**

Tortellini Boscaiola

Pasta parcels filled with prosciutto and served with peas, cream and tomato sauce. **5.50**

Fettucine All Gorgonzola V

Ribbons of pasta sautéed with gorgonzola cheese, black pepper, basil and cream. **5.50**

Spaghetti Frutti Di Mare V

Spaghetti topped with seafood, tomato and chilli. **5.95**

Ravioli Caprese

Homemade pasta parcels filled with ricotta cheese, mozzarella and basil, served with a tomato sauce. **6.95**

Cannelloni Limoncello

Fresh pasta tubes filled with veal and topped with tomato, mozzarella and basil. **5.50**

Pappardelle Con Zucchini

Pappardelle sautéed with courgettes, cream, basil and Parmesan cheese **5.50**

Rigatoni Alla Bolognese

Rigatoni pasta with meat sauce. **5.50**

Pennette Al Cartoccio

Small penne with mussels, prawns, olive oil, tomato and basil in a papillote. **5.50**

All Pasta as a main course will be charged an extra £2.75.

Il Manzo (Beef Dishes)

Tournedos Rossini

Two fillet mignon topped with pate, mushrooms, brandy, Marsala and Demi-Glass sauce. **19.95**

Filetto Alla Griglia

A grilled fillet steak served with grilled tomatoes and mushrooms. **19.50**

Rump Steak Pizzaiola

Rump steak topped with tomato, chilli, garlic and oregano. **17.95**

Filletto Alla Bordolese

Fillet steak topped with mushrooms and red wine sauce. **19.95**

Controfiletto Con Porcini

Sirloin steak topped with porcini mushrooms, brandy and a cream sauce. **18.95**

Controfiletto Alla Griglia

Grilled sirloin steak served with grilled tomatoes and mushrooms. **18.50**

Fiorentina Di Manzo Alla Griglia

Grilled T-bone steak **20.95**

La Vitella (Veal)

Scaloppina Di Vitella Con Asparagi

Thin slices of veal with white wine, cream, tomatoes topped with asparagus. **13.95**

Vitella Siciliana

Baked Veal in breadcrumbs topped with aubergine, cheese, tomato, basil. **13.95**

Scaloppina Limoncello

Thin slices of veal topped with a lemon and white wine sauce. **13.95**

Scaloppina Saltinbocca

Thin slices of veal topped with parma ham and served with white wine and a sage sauce. **13.95**

Scaloppina Marsala

Thin slices of veal in a marsala wine sauce. **13.95**

Scaloppina Con Crema e Funghi

Thin slices of veal sautéed with mushrooms, white wine and cream. **13.95**

Il Pollo (Chicken)

Petto Di Pollo Alla Cacciatore 11.95
Chicken Breast served with mushrooms, sweet peppers, white wine and tomato.

Petto Di Pollo Saltinbocca 11.95
Fillets of chicken breast, topped with parma ham and white wine sauce

Petto Di Pollo Limoncello 11.95
Sautéed chicken breast in a lemon and white wine sauce.

Petto Di Pollo Al Pepe Verde 11.95
Sauteed chicken breast topped with green peppercorn, brandy and a cream sauce.

Il Pesce (Fish)

Scampi Fritti 14.95
Deep fried scampi served with tartar sauce.

Pesce Spada 16.95
Grilled swordfish steak topped with olives and capers, in a tomato and basil sauce

Trota Alla Griglia 14.50
Fresh grilled trout.

Sogliola Alla Griglia 20.95
Fresh grilled Dover Sole.

Filetti Di Sogliola Al Limone 16.95
Grilled fillet of Lemon-Sole served with a lemon and white wine sauce.

Scampi Maison 16.95
Scampi cooked in a lemon, brandy, cream and tomato sauce served with rice.

All main courses are served with a selection of Vegetables and potatoes or salad, except for the pasta dishes

Side orders

Sautéed Potatoes 1.80
French Fries 1.80
Fried Courgettes 1.80

Insalate

Mixed Salad 2.60
Green Salad 2.60
Tomato and Onion Salad 2.60
Rocket and cherry tomato 2.60

Coffee

Espresso 2.20
Double Espresso 2.50
Cappuccino 2.50
Caffé Latte 2.20
Macchiato (Espresso with a dash of milk) 2.30
Mocha (Caffé latte with hot chocolate) 2.50

Tea

Earl Grey 1.95
Camomilla 1.95
English Tea 1.95

Dessert

A selection of dessert from the menu 4.50
Assorted Italian ice cream 3.50

Prices include VAT. A service charge of 10% will be added to parties of five or more.