



**RESTAURANT WEEK DINNER MENU \$45**

**ANTIPASTI**

**Misticanza**

Baby arugula, mixed greens, lemon vinaigrette

**Zuppa di Pisseli**

Split pea purée, Parmigiano-Reggiano, croutons

**Crudo di Salmone\***

Wild salmon, fennel, sun dried tomatoes,  
extra virgin olive oil

**SECONDI**

**Penne al Pomodoro**

Casa Limone pasta, tomato, basil

**Margherita**

Fior di latte mozzarella, tomato, basil

**Branzino alla Grilla**

Grilled Mediterranean Sea bass, roasted vegetables, lemon

**Brasato di Manzo**

Braised beef, creamy polenta, beef jus

**DOLCI**

**Meringata al Limone**

Lemon merengue, vanilla sponge cake, lemon mousse

**Gianduja**

Layers of chocolate cake, gianduja ganache, hazelnuts

**SOMMELIER PAIRINGS**

glass \$12 | bottle \$48

**Pinot Grigio, Rio, Tommasi, Veneto**

**Montepulciano d'Abruzzo, Masciarelli, Abruzzo**

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness*



**RESTAURANT WEEK LUNCH MENU \$30**

**ANTIPASTI**

**Misticanza**

Baby arugula, mixed greens, lemon vinaigrette

**Zuppa di Pisseli**

Split pea purée, Parmigiano-Reggiano, croutons

**Crudo di Salmone\***

Wild salmon, fennel, sun dried tomatoes, capers  
extra virgin olive oil

**SECONDI**

**Penne al Pomodoro**

Casa Limone pasta, tomato, basil

**Margherita**

Fior di latte mozzarella, tomato, basil

**Branzino alla Grilla**

Grilled Mediterranean Sea Bass, roasted vegetables

**Brasato di Manzo**

Braised beef, creamy polenta, beef jus

**SOMMELIER PAIRINGS**

glass \$12 | bottle \$48

**Pinot Grigio, Rio, Tommasi, Veneto**

**Montepulciano d'Abruzzo, Masciarelli, Abruzzo**

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness*