



# LEMONICA

taste of Italy

## APPETIZERS:

Burrata & Mortadella with Tomatoes, Pesto, and Pistachios <i>(dish to share)</i>	\$28
Beef Tartare*	\$24
Beef Carpaccio with Arugula and Parmesan*	\$23
Salmon Carpaccio with Lemon Zest*	\$22
Crispy Truffle Brussels sprouts	\$15
Parmigiana di Milanzane	\$19
<b>NEW</b> Fritto Misto <i>(dish to share)</i>	\$37
Italian Antipasti	\$27

## MAINS:

Braised Beef Ossobuco with Mashed Potatoes or Homemade Pasta	\$42
Bacon-Wrapped Filet Mignon Medallions with Grilled Vegetables	\$45
Oven-Baked Salmon Fillet with Herb Butter, Seasonal Vegetables, & Mashed Potatoes	\$29
Cotoletta di Pollo alla Milanese	\$32
<b>NEW</b> Farmer's half chicken & Fries	\$33
<b>NEW</b> Crispy Chicken Wings & Fries	\$24
Baked Branzino <i>(Mediterranean Sea Bass)</i>	\$36
Ribeye steak*	\$54

## SALADS:

Arugula with Parma	\$18	Cesar classic	\$13
Caprese	\$19	• with Chicken	\$18
<b>NEW</b> Rustic tomato salad	\$16	• with Grilled Shrimp	\$22
Classic Garden Salad	\$15		

## HOMEMADE PASTA:

Pasta alla Carbonara	\$28
Pasta Pesto	\$24
Pasta with Shrimp	\$30
Classic Beef Bolognese Pasta	\$26
Wild Porcini Mushroom Pasta	\$28
<b>NEW</b> Homemade Meatballs over Rigatoni alla Vodka	\$32
Rigatoni alla Vodka	\$24
Ravioli with mozzarella served with spinach	\$26
Lobster ravioli	\$35
Seafood pasta	\$44

## SOUPS:

Chicken noodle soup	\$14
<b>NEW</b> Porcini soup	\$16
Gaspacho	\$16
• with shrimp	\$19

## DOLCI:

Tiramisu	\$12
Panna Cotta with berry Coulis	\$12
Crème Brulée	\$12
Nutella Calzone Nutella, Bananas, mango-passionfruit sauce on top, and marshmallows	\$18

## PIZZA:

Make any Pizza special with Burrata +\$12

Margherita <i>San Marzano tomato sauce, Fior di Latte Mozzarella, basil, EVOO</i>	\$18
Pepperoni <i>San Marzano tomato sauce, Fior di Latte Mozzarella, basil, Salami Pepperoni</i>	\$23
<b>NEW</b> Pizza with meatballs and bacon <i>San Marzano tomato sauce, Fior di Latte Mozzarella, Scamorza Affumicata, basil, Meatballs, bacon, pickled red onion</i>	\$24
Quattro Formaggi <i>Fior di Latte Mozzarella, Scamorza Affumicata, Tallegio DOP, Gorgonzola</i>	\$25
Diavola <i>San Marzano tomato sauce, Fior di Latte Mozzarella, Basil, Spinata, Jalapeno, Honey</i>	\$26
Parma & Straciatella <i>Prosciutto di Parma DOP, Straciatella, Arugula, Fior di Latte Mozzarella</i>	\$27
Mortadella, Straciatella, Pesto <i>Fior di Latte Mozzarella, Mortadella, Straciatella, Pesto, basil, pistachios</i>	\$25
Prosciutto Cotto & Scamorza Affumicata <i>Fior di Latte Mozzarella, Scamorza Affumicata, arugula, Prosciutto Cotto, Portabella Mushrooms, Truffle Oil</i>	\$26
Porcini Truffle <i>Fior di Latte Mozzarella, Wild Porcini, Shallot, Portabella, Béchamel, Tartufata, Truffle oil, Arugula</i>	\$24
Pear & Gorgonzola with Duck Speck <i>Fior di Latte Mozzarella, Gorgonzola, pear, Speck D'anatra</i>	\$25

If you have any allergies or food intolerances, please inform your waiter before placing your order.  
\*Eating raw or undercooked meat, seafood, eggs, or poultry may increase your risk of foodborne illness.

All checks are automatically subject to a 5% gratuity for service. Additional tips are optional and at your discretion.  
Thank you for your understanding.





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taste of Italy

*Sip, savor, and enjoy  
a taste of Italy.*

## WHITE WINE:

	 glass	 bottle
Chardonnay	\$12	\$45
Pinot Grigio	\$12	\$45
Sauvignon blanc Marlborough	\$12	\$48
GAVI La ROCCA	\$15	\$60
Chardonnay Piemonte Costebianche		\$65



## ROSE WINE:

Rosato Collefrisio	\$12	\$45
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## BUBBLES:

Prosecco	\$12	\$48
Bellavista Alma Franciacorta DOCG	\$19	\$76
Moët&Chandon Brut Impérial, Champagne AOC, France		\$120

## RED WINE:

	 glass	 bottle
Chianti Colli Senesi	\$12	\$45
Primitivo di Manduria	\$16	\$70
Roma Rosso	\$15	\$52
Montepulciano D'abruzzo (Organic)	\$12	\$45
Malbec Susana Balbo Signature	\$15	\$65
Chianti Classico RESERVA	\$14	\$52
La Cattura Toscana (Organic)		\$45
Cabernet Sauvignon (Napa Valley)		\$67

## HOUSEWINE:

Chardonnay	500 ml / 1L	\$25 / \$45
Cabernet	500 ml / 1L	\$25 / \$45

## LIQUOR:

### VODKA:

	50 ml
Grey Goose	\$12
Tito's	\$10
Ketel One	\$10

### GIN:

Tanqueray	\$12
Bombay Sapphire	\$12

### RUM:

Bacardi Superior	\$10
Captain Morgan Spiced Rum	\$10

### TEQUILA:

Patrón Silver	\$12
Don Julio Blanco	\$14
Casamigos Blanco	\$12
Casamigos Reposado	\$14
Casamigos Añejo	\$14
Clase Azul	\$35

### WHISKEY/BOURBON:

Jameson Irish Whiskey	\$12
Maker's Mark	\$12
Johnnie Walker Black Label	\$14
Glenlivet Founder's Reserve	\$14

### COGNAC:

Hennessy Very Special	\$16
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Limoncello shot	\$10
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### COCKTAILS

Sangria	glass / 1L	\$14 / \$60
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### SIGNATURES:

Spritz Lemonica: Prosecco, Limoncello, Soda	\$16
Lemonica Martini: Limoncello, vodka, and orange liqueur	\$17
Lemonica Sour: Limoncello, lemon juice, simple syrup, egg white	\$17

### ITALIAN CLASSICS:

Aperol Spritz: Aperol, Prosecco, soda water, and orange	\$16
Hugo Spritz: Prosecco, Elderflower liqueur, Soda, Mint	\$16
Negroni: Gin, Campari, red vermouth	\$18
Bellini: Prosecco and peach purée	\$14
Mimosa: Prosecco, orange juice	\$14
American: Campari, red vermouth, soda water	\$16

### WORLD CLASSICS:

Old Fashioned: Bourbon, sugar, bitters, orange peel, and cherry	\$18
Margarita: Tequila, lime juice, triple sec, served with a salted rim	\$17
Espresso Martini: Vodka, coffee liqueur, and espresso	\$17
Manhattan: Bourbon, red vermouth, angostura bitter	\$16

### BEER:

Peroni	\$9	Corona Extra	\$8
Monopolio Lager	\$8	Peroni 0 (alcohol free)	\$8
Monopolio Ipa	\$9		

### SOFT DRINKS:

House lemonade	500 ml / 1L	\$9 / \$18
Juice		\$4,5
Mexican coke, fanta, sprite		\$6
Sparkling / Still bottled water		\$8

### COFFEE

Espresso	\$4,5	Cappuccino	\$6	Americano	\$4,5	Tea	\$5,5
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