



R I S T O R A N T E

ANTIPASTI

Vongole Posillipo 15.95
Clams with Garlic, White Wine and a Touch of Tomato

Calamari Fritti 15.95
Tender Squid, Lightly Floured and Deep Fried with Marinara Sauce

Prosciutto e Melone 16.95
Ripe Melon, Prosciutto di Parma
Add 6.95 to Split

Rollatini di Melanzane 13.95
Eggplant Filled with Ricotta and Fresh Basil Topped with Mozzarella and Marinara Sauce

Vongole Oreganata 15.95
Whole Clams with Bread Crumbs, Parmigiano, Garlic and Oregano

Polpette 15.95
Meatballs Chef's Style

Carciofo Ripieno 16.95
Whole Fresh Artichoke, Parmigiano Reggiano, Kalamata Olives, Breadcrumbs, Extra Virgin Olive Oil

Mozzarella Caprese 16.95
Fresh Mozzarella di Bufala, Vine Ripened Tomato, Fresh Basil and a Balsamic Glaze

Burrata e Prosciutto 19.95
Fresh Burrata, Arugula, Roasted Peppers, Prosciutto di Parma and a Balsamic Glaze

A Special Request

Due to Covid-19 concerns and our socially-distanced dining room, we kindly request that guests limit their visit to under 90 minutes.

MINESTRE

Zuppa di Verdure 10.95
Seasonal Vegetable Soup

Pasta e Fagioli 10.95
Traditional Tuscan Bean Soup

INSALATE

Insalata di Cesare 12.95
Hearts of Romaine with a Creamy Caesar Dressing, Parmigiano and Garlic Croutons
Add Black Anchovy +1.25 Add White Anchovy +2.50

Insalata di Rucola 13.95
Fresh Arugula, Shaved Grana Padano, Heirloom Cherry Tomato and a Lemon Vinaigrette

Insalata di Bietola 13.95
Fresh Beets with Mixed Baby Greens, Goat Cheese, Walnuts, Heirloom Cherry Tomato and a Balsamic Vinaigrette

Insalata Limoncello 11.95
Mixed Baby Greens with Walnuts, Gorgonzola, Heirloom Cherry Tomato and a Lemon Vinaigrette

Insalata di Cavolo Nero 15.95
Lacinato Kale, Raisins, Pine Nuts, Pecorino, Shaved Parmigiano and a Lemon Vinaigrette

*Add Salmon +12.00, Add Chicken +10.00,
Add Shrimp +12.00, Add Prosciutto di Parma + 10.00
to all above*



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PASTE

Capellini al Pomodoro 18.95
Angel Hair Pasta, Tomato and Basil Sauce

Tagliatelle Bolognese 23.95
Homemade Egg Noodles with a Traditional Meat Ragu

Gamberi Fra Diavolo 29.95
Linguine with Jumbo Shrimp in a Spicy Tomato Sauce

Linguine Vongole 24.95
Linguine with Clams, White or Red

Rigatoni alla Norma 23.95
Rigatoni, Eggplant, Tomato, Mozzarella, Garlic

Lasagna Bolognese 24.95
Homemade Spinach Pasta Layered with Meat Ragu, Parmigiano, and Béchamel

Orecchiette con Rapini e Salsiccia 23.95
"Little Ear" Pasta with Sautéed Broccoli Rabe, and Homemade Sausage

Gnocchi al Pesto 23.95
Potato Gnocchi, Fresh Basil, Pine Nuts, Parmigiano Reggiano, Garlic, Extra Virgin Olive Oil, Ricotta, Touch of Cream

*Add Chicken +10.00, Add Sausage +10.00,
Add Shrimp +12.00 to all above*

Gluten Free Penne + 2.00, Whole Wheat Penne + 2.00

CONTORNI

Sautéed Broccoli Rabe 8.95

Sautéed Escarole & Beans 8.95

Sautéed Spinach 8.95

Roasted Brussel Sprouts with Pancetta 8.95

SECONDI

Scaloppine di Vitello 32.95
*Veal Scaloppine Prepared As You Like It
~ Piccata, Marsala, Pizzaiola or Francese ~*

Costola di Maiale Campagnola 29.95
12 Ounce Double Cut Pork Chop, Sweet Bell Peppers, Hot Cherry Peppers, Onion, Extra Virgin Olive Oil, Garlic

Anatra all' Arancia 29.95
Crispy Long Island Duck, Fresh Fruit, Orange Sauce, Wild Rice

Pollo Grigliato 24.95
Boneless Breast of Chicken Pounded Thin and Grilled, Served with Arugula and Cherry Tomatoes

Pollo Sorrentina 24.95
Boneless Chicken Breast with Eggplant, Prosciutto, Fontina and Tomato Sauce

Vitello o Pollo Parmigiana 29.95 / 24.95
Breaded Veal or Chicken Cutlet with Tomato and Mozzarella

Snapper Marechiaro 28.95
Filet of Snapper with Clams, Shrimp, Calamari and Tomato Sauce

Salmone Grigliato 28.95
Grilled Scottish Salmon, Oyster Mushrooms, Sweet Bell Peppers, Cherry Tomato, Garlic, White Wine

Gamberi Francese 29.95
Jumbo Shrimp, Egg, Flour, Lemon, Butter, White Wine

Filet of Sole Francese 25.95
Filet of Sole, Egg, Flour, Lemon, Butter, White Wine

Split Main Course Charge \$6.95

All substitutions to be charged accordingly.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

DESSERTS

Tiramisu

Lady Fingers, Mascarpone, Espresso

Napoleon

*Flaky Puff Pastry Layered with Fresh Strawberries,
Whipped Cream and Pastry Cream*
(Limited Availability)

Tartufo

*Combination of Vanilla and Chocolate Ice Cream
or Pistachio Ice Cream*

Lemon Sorbetto

Dairy-Free and Gluten-Free

Mario's Semifreddo

Vanilla Ice Cream, Raspberry Sorbet and Meringue
~ Gluten Free ~

Limoncello Cheese Cake

Cream Cheese with Limoncello-Infused Cream

Chocolate Velvet

Rich Dark Chocolate and Liqueur Ganache Cake

Warm Chocolate Lava Cake

Peanut Butter Chocolate Center
Add One Scoop of Vanilla Ice Cream + 1.50

All Desserts 9.95

Cake Cutting 15.00

COFFEE & TEA

Coffee 3.00	Espresso 3.50
Cappuccino 5.50	Double Espresso 5.50
Tea 3.00	

AFTER DINNER DRINKS

DESSERT WINE

Brachetto D'Acqu **Banfi Rosa Regale**
Piemonte, Italy (Split) **12**

Vin Santo **Marchesi Antinori**
Tuscany, Italy (500 ml) **72**

VINO PORTO

Fonseca Bin 27 **10**
Taylor Fladgate 10 Year Tawny **10**
Fonseca 20 Year Tawny **14**

COGNAC

Courvoisier VS **12**
Remy Martin VSOP **13**
Larressingle Armagnac VSOP **18**
Remy Martin XO **35**

AMARI & LIQUORI

Amaretto di Saronno **10**
Amaro Averna **10**
Amaro Montenegro **10**
Amaro Nonino **10**
Amaro Ramazzotti **10**
Anisette **10**
B & B **10**
Bailey's **10**
Black Sambuca **10**
Candolini Grappa **10**
Cynar **10**
Drambuie **10**
Fernet Branca **10**
Frangelico **10**
Galliano **10**
Grand Marnier **12**
Grand Marnier Cuvee Centenaire **40**
Grand Marnier Cuvee 1880 **60**
Kahlua **10**
Limoncello **10**
Sambucca **10**
Strega **10**

SIGNATURE COCKTAILS



HIBISCUS MARGARITA 14

Cimarron Blanco Tequila, broVo Orange Curaçao,
Domaine de Canton Ginger Liqueur, Fresh Lime
Juice and Agave with a Himalayan Black Salted Rim



ZYR MULE 13

Zyr Vodka, Regatta Ginger Beer, Fresh Lime



LIMONCELLO MARTINI 16

Tito's Handmade Vodka, House-Made Limoncello,
Fresh Lemon



ESPRESSO MARTINI 16

Absolut Vanilla Vodka, Borghetti Espresso Liqueur,
Espresso and Godiva Chocolate Liqueur



561 MANHATTAN 16

Basil Hayden's Straight Bourbon, Leopold Bros
Michigan Tart Cherry Liqueur, Amaro Nardini, Carpano
Antica Formula Vermouth



APEROL SPRITZ 13

Prosecco, Aperol, Soda Water, Slice Orange



OLD FASHIONABLE 14

Elijah Craig Small Batch, Amarena Cherry, Orange,
Old Fashion Bitters



THE DON

Choice of Tequila Over a Large Rock, Cinnamon,
Orange Wheel

Casamigo Anejo **19**
Don Julio 1942 **38**
Clase Azul Anejo **73**

SPIRITS & BEER

BOURBON

Angels Envy 11	Jim Beam 9
Basil Hayden's 11	Knob Creek Straight Bourbon 11
Blanton's 19	Maker's Mark 11
Blood Oath Pact #4 30	Noble Oak 11
Booker's 16	1792 Small Batch 9
Buffalo Trace 9	Woodford Reserve 12
Bulleit 11	Elijah Craig Small Batch 10

RYE

Angels Envy Finished Rye 17	Whistle Pig 15 Year 37
Bulleit 95 11	Whistle Pig "Old World" 25
Knob Creek Straight Rye 12	Woodford 14
Whistle Pig 10 Year 16	

SCOTCH

Balvenie 12 Year 16	Johnny Walker Blue 37
Chivas Regal 12 Year 12	Johnny Walker Red 9
Dalwhinnie 15 Year 16	Macallan 12 Year 15
Dewar's 9	Macallan 15 Year 25
Glenfiddich 12 Year 12	Macallan 18 Year 35
Glenlivet 12 Year 12	Macallan Rare Cask 40
Johnny Walker Black 12	Oban 14 Year 16

OTHER WHISKEY

Canadian Club 9	Seagrams VO 9
Crown Royal 11	Smooth Ambler "Contradiction" 14
Jameson 11	Suntory Hibiki Harmony 16
Jack Daniel's 10	Suntory Toki 11
Nikka Coffee Grain 16	Suntory The Yamazaki 12 Yr 25
Nikka Miyagikyo 25	

TEQUILA

Casamigo Blanco 15	Clase Azul Reposado 30
Casamigo Reposado 16	Don Julio Silver 12
Casamigo Anejo 16	Don Julio Anejo 14
Cimarron Blanco 10	Don Julio 1942 35
Clase Azul Anejo 70	

BEER

Michelob Ultra 6	Moretti 6
Seasonal IPA 6	Bud Lite 6
Stella Artois 6	Erdinger (non-alcoholic) 6