LIMONELLA

• AMALFI COAST TRATTORIA •

BENVENUTO

Artisanal bread selection, marinated olives and water 2,50 p.p

antipasti

Trio di Montanare (V)
Deep fried "montare" pizza, served with basil pesto, burrata and marinara sauce 11

Barchetta Amalfitana
"Bruschetta" topped with buffalo mozzarella cream, sun dry tomatoes, candied lemon, anchovies and "bottarga" 12

Vitello Tonnato
Slow cooked veal filet, served with tuna and anchovies mayo, capers and radish 13

O' Pulpo
Slow grilled octopus, spicy crushed potatoes, mint mayo and tomato concasse 14.8

Cala Nerano (V)
Courgette "carpaccio" with provolone cheese mousse, basil pesto and lemon zest 9.5

prodotti italiani

We suggest to pair the Italian products with one of our side for €2 extra

Mozzarella DOP (V)
Artisanal freshly made mozzarella, olive oil, basil 9.5

Burratina (V)
Italian burrata, olive oil, basil 10

Prosciutto di Parma
24 months Parma ham, breadsticks 8.9

Mortadella Pistacchio
With home made foaccia 7.5

Tagliere all'Italiana
Italian selection cured meat and cheese 13

PASTA & BASTA

Gluten Free Pasta Available
Extra Burrata 2.50 €
Extra Truffle5.50 €

Gnocchi alla Sorrentina (V)
Homemade potato dumplings with tomatoes sauce, mozzarella and basil 10.5

Spaghettoni Nerano (V)
Spaghettoni with crispy courgettes and "provolone del monaco" 11

Scialatielli Amalfitani
Homemade "scialatielli" pasta ribbons with mixed seafood 15

Ravioli (V)
Ravioli stuffed with smoked mozzarella, tomato concasse and basil oil 13.5

"Pappiamo"
Pappardelle with"genovese" ragu 14

Fettuccine del Padrón (V)
Fettuccine with sauté heritage tomato and Padrón peppers, orange zest and burrata 13.5

Trenette al Tartufo (V)
Curly pasta ribbon with truffle butter sauce and pecorino 15

Carbonara
Mezzemaniche with "guanciale", egg yolk, pecorino and black peppers sauce 14

Pasta niños
Choose your pasta spaghetti, penne or fusilli, and your tomatoes sauce, butter sauce or basil pesto 4.50

SECONDO TE ...

Cotoletta Milanese
Breaded and fried veal chop, whit triple cooked potatoes, pan fried friarielli, spicy sauce and lemon mayo 32

Pesheon
Grilled sea bas, fresh mix salad and salsa verde 30

Soglioletta Acqua Pazza
Sole cooked in acqua pazzasauce, with capers, black olives, anchovies and potato 26

Fritto misto
Deep fried mixed seafood (prawns, Calamari, seabass) 16.60

Tunnarife
Tataki tuna salad, potato, green beans black olive, quail's egg and honey & lemon dressing 14.5

Insalata Fresca (VG)
Toasted avocado, cauliflower, broad beans, green beans, lamb salad, radish with horseradish dressing 13

ACCOMPAGNAMOCI

Patate arrosto (VG)
Triple cooked homemade potatoes 5

Friarielli (VG)
Neapolitan greens sauteed with garlic and red chili 5

Rocchetta (V)
Rocket salad with tomatoes and parmigiano shaved 5

Insalata Mixta (VG)
Mix salad leaf with tomatoes 5

Melanzane a funghetto (VG)
Sauteed aubergine with cherry tomato and basil 5

Triple Pomodoro Insalata (VG)
Heritage tomato salad 5

Che pizza !!!

Marinara (VG)
Tomato base, oregano, garlic and basil 7.5

Napoli
Tomato base, oregano, anchovies, pecorino cheese and basil 8

Margherita (V)
Tomato base, mozzarella and basil 8.9

Marechiaro
Mozzarella, homemade smoked salmon, marinated whitebait, sea asparagus and basil 14.9

Amalfi
Mozzarella, mousse of provolone cheese, napolitan salami, lemon zest and basil 15

4Q (V)
Mozzarella, gorgonzola, pecorino, ricotta cheese, pineapple marmelade and basil 13

Tomateide
Tomato sauce, mozzarella, spicy salami, burrata filled with pesto of 'nduja, and black tomate 16

Tuffiamoci
Truffle ricotta base, mozzarella, mushroom, parma ham and basil 21

Capricci Nostri
Tomato sauce, mozzarella, mushrooms, cooked ham, triple cooked potatoes and basil 14.6

4 Stagioni ...a modo tuo
Choose up to 4 flavors on top listed pizzas 18

Please ask your waiter if you require any information regarding allergies or intolerances. All dishes may contain traces of NUTS and SOYBEANS. All prices are inclusive of current rate of IGIC. A discretionary rate of 10% service charge will be added to the bill.