

# Limoncello

41 Maple Avenue, Barrie ON L4N 1S1  
limoncellobistro@gmail.com

## Appetizers

- Mini Rice balls** (Sicilian Rice balls stuffed with a cheese blend and fresh tomato sauce) \$13
- Mussels** (steamed mussels in tomato broth) \$14
- Charcuterie board** – serves 2 (assorted cheese, cured meats and olives) \$24
- Bruschetta** (fresh bruschetta on our artisan bread topped with shaved parmigiano & drizzled with balsamic glaze) \$13
- Meatballs** (freshly made Italian meatballs in tomato sauce and topped with parmigiano cheese. Comes with freshly made crostini) \$14
- Caprese** (fresh tomato, mozzarella di bufala in a beautiful tower topped with arugula, shaved parmigiano and balsamic glaze) \$14
- Olive Tapenade Pizza** (our freshly made pizza dough topped with our in-house olive tapenade and baked to perfection) \$13
- Chicken Parmigiana Skewers** (Delicious breaded chicken skewers with our house dipping sauce) \$13
- Burratta** (fresh Burratta, tomato and peach salad served with our house balsamic glaze) \$18 *Ask for availability*

## Salads

- Spinach and Quinoa Salad** (baby spinach with quinoa, avocado, candied walnuts and our house made honey mustard vinaigrette) \$15
- Caesar Salad** (shaved parmigiano, crisp romaine lettuce, freshly made croutons and crispy bacon in our house made dressing) small \$8 Large \$14
- House Salad** (crispy romaine, tomatoes, cucumber and red onions tossed in our balsamic vinaigrette) small \$7 Large \$13
- 41 Maple \*signature salad** (cucumber, cherry tomatoes, bocconcini cheese, calabrese olives and parmigiano cheese. Topped with Prosciutto and drizzled with balsamic glaze) \$16

## **Panini**

**Porchetta Panini \*chefs' choice** (slow cooked pulled Porchetta, provolone cheese and Rapini pressed to perfection) \$14

**Muffuletta** (capicollo, soppressata, mortadella and provolone cheese, topped with our olive tapenade spread) \$13

**Chicken Pesto Panini** (marinated grilled chicken, crispy bacon, bocconcini cheese, house made pesto, arugula and balsamic glaze. Pressed to perfection) \$14

## **Pastas**

**Fettuccine Roma** (fresh fettuccine with our pulled Porchetta, Rapini and topped with ricotta) \$19

**Penne Alla Vodka** (crispy pancetta in a rose vodka sauce) \$18

**Gnocchi** (freshly made gnocchi in a smoked salmon and cognac cream sauce) \$21

**Orecchiette D'Abbruzzo** (orecchiette pasta, with spicy Italian sausage and rapini. Olive oil base) \$17

**Penne Pomodoro** (penne pasta in our house made tomato sauce) \$15

**Carbonara** (spaghetti with crispy bacon, tossed with egg and parmigiano cheese.) \$17

**Fettuccine Ragù** (fettuccine pasta with our slow cooked meat sauce) \$18

**Linguine Siciliani** (linguine with shrimp, calamari, mussels and clams in a light tomato sauce) \$28

**Sacchetti** (large pouches of pasta filled with cheese and spinach in a gorgonzola cream sauce) \$19

**Spaghetti and Meatballs** (our delicious homemade meatballs in our house tomato sauce) \$17

## **Mains**

**Eggplant Tower** (eggplant parmesan covered in our house tomato sauce and smoky mozzarella. Baked to perfection) \$19

**Chicken Marsala** (succulent chicken cooked to perfection in a mushroom marsala sauce. Served with mashed potatoes and asparagus spears) \$25

**Salmon** (pan seared Salmon served with Asparagus, roasted potatoes and a garlic dill sauce) \$24

**Gamberoni** (succulent jumbo shrimp served over a bed of roasted potatoes and our house salsa verde) \$28

**Atlantic Cod** (fresh Atlantic cod sauteed with cherry tomatoes and white wine and served with roasted potatoes) \$24

**Chicken Parmigiana** (a tender piece of breaded chicken parmigiana served with spaghetti pomodoro) \$20

**Osso Buco \*chefs' choice** (slow braised veal shank in a light tomato sauce, served with mashed potatoes and Rapini) \$31