

# Limoncello

## Dinner Menu

### 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) \$14

**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

**Chicken Parmigiana Skewers** (Delicious breaded chicken skewers with our house dipping sauce) \$14

### Salads

**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, shaved asiago, bocconcini cheese, calabrese olives and parmigiano cheese. Topped with Prosciutto and balsamic glaze) small \$9 Large \$16

**\*Add chicken or shrimp to any pasta or salad for \$6**

### Pastas

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

**Penne Alla Vodka** (crispy pancetta in a rose vodka sauce) \$19

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

**Orecchiette D'Abbruzzo** (with spicy Italian sausage and rapini. Olive oil base) \$19

**Penne Pomodoro** (penne pasta in our house made tomato sauce) \$16

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

**Fettuccine Ragu** (fettuccine pasta with our slow cooked meat sauce) \$19

**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) \$18

**Linguine Con Rapini E Salsiccia** (Linguine with Italian sausage and rapini in a spicy tomato sauce) \$19

**Lasagna Classica** (Our classic meat lasagna.) \$19

## Mains

**Eggplant Tower** (eggplant parmesan covered in our house tomato sauce and smoky mozzarella. Baked to perfection) \$21

**Chicken Marsala** (succulent chicken cooked to perfection in a mushroom marsala sauce. Served with mashed potatoes and asparagus spears) \$26

**Salmon** (pan seared Salmon served with Asparagus, roasted potatoes and a garlic dill sauce) \$25

**Atlantic Cod** (fresh Atlantic cod sauteed with cherry tomatoes and white wine and served with roasted potatoes) \$27

**Chicken Parmigiana** (a tender piece of breaded chicken parmigiana served with spaghetti pomodoro) \$23

**Osso Buco \*chefs' choice** (slow braised veal shank in a light tomato sauce, served with mashed potatoes and Rapini) \$34

**Bistecca Di Maiale Ripiena**  
(Pork chop stuffed with smoked bacon, figs and drizzled with balsamic glaze. Served with Roasted potatoes and veg of the day) \$26

**Veal Parmigiana**  
(Tender Veal Parmigiana served with linguine in tomato sauce) \$23

## Pizza

**Margherita** Tomato, Mozzarella, Fresh Basil and Olive oil \$15

**Canadese** Tomato Sauce, Mozzarella, Pepperoni, Black Olives and Mushrooms \$17

**Abruzzo** Tomato Sauce, Spicy Sausage, Rapini and Mozzarella \$17

**Di Francesco** Olive Oil Base, Roasted Garlic, Bocconcini, Prosciutto, Arugula and Balsamic Glaze \$18

**Inferno** Tomato Sauce, Hot Peppers, Mozzarella, Spicy Sopressata and Black Olives \$16

**Sicilia** Tomato Sauce, Prosciutto Cotto, Artichokes, Black Olives and Mushrooms \$18

**Capri** Tomato Sauce, Mozzarella, Sundried Tomatoes, Goat Cheese, Grilled Chicken and Chopped Spinach \$18

**Roma** Tomato Sauce, Mozzarella, Porchetta, Bocconcini and Rapini \$18

**Olive Tapenade Pizza** (our freshly made pizza dough topped with our in-house olive tapenade and baked to perfection) \$15