

Limoncello

190 North St, Boston, MA 02113 · +16175234480 · Updated: Jan 14, 2026

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ANTIPASTO 4

Carpaccio di Manzo	\$23.00
Thinly sliced Beef Tenderloin, Baby Arugula, & Parmigiano Reggiano.	
Scallops Limoncello	\$25.00
Fresh Sea Scallops sautéed with our “homemade” Limoncello on a bed of Baby Arugula.	
Antipasto Calabrese	\$23.00
An assortment of specialties from the Calabria region of Italy.	
Carciofi Alla Ionica	\$25.00
Stuffed Artichokes with Salamino Calabrese, Garlic, Eggs, Parsley, & Imported Pecorino Romano.	

PASTA 12

Shrimp Scampi Over Linguine	\$32.00
With Garlic, Oil, & White Wine.	
Linguine Frutti di Mare	\$36.00
Mussels, Clams, & Shrimp cooked in a spicy Red sauce.	
Lasagna Mediterraneo	\$28.00
Traditional Mediterranean Lasagna cooked with Ground Beef & Peas in a Tomato Cream Sauce.	
Rosetta al Montasio ed Olio di Tartufo	\$35.00
Homemade wide noodle cooked with Prosciutto, Montasio Cheese, Mushrooms, & finished in Tomato Cream Sauce, with Truffle Oil.	
Penne all’Arrabbiata	\$25.00
Penne Pasta with a Spicy Imported Italian San Marzano Tomato Sauce.	
Fusilli con Ragù all’Abruzzese	\$35.00
Fusilli Pasta with a Ragu of Lamb, Veal, & Red Peppers.	
Fettuccine al Nero di Seppia con Astic	\$37.00
Black Squid Ink Fettuccine Pasta with chunks of Maine Lobster Meat in a Tomato Cream Sauce.	
Linguine Alle Vongole	\$33.00
Linguine Pasta with Stoney Island cultivated Count Neck Clams served Red or White.	
Tagliolini al Limoncello	\$33.00
Fresh Homemade Pasta with Jumbo Shrimp cooked in a Tomato Cream Sauce.	

Ravioli all’Astice con Salsa Vellutata	\$33.00
Lobster Ravioli with a fresh Crabmeat Cream Sauce & Cherry Tomatoes.	
Spaghetti al Pomodoro Fresco	\$24.00
Spaghetti Pasta with a Cherry Tomato Sauce.	
Risotto del Giorno - Risotto Specialty of the Day	

CARNE 13

Vitello Parmigiana	\$32.00
Tender, pounded Veal, pan-fried & topped with Mozzarella Cheese & Pomodoro Tomato Sauce, served with chef’s choice Pasta.	
Chicken Parmigiana	\$30.00
Boneless Chicken, pan-fried & topped with Mozzarella Cheese & Pomodoro Tomato Sauce, served with chef’s choice Pasta.	
Eggplant Rollatini	\$28.00
Tender Eggplant stuffed and baked with Cheese & Pomodoro Tomato Sauce, served with chef’s choice Pasta.	
Vitello Piccata	\$32.00
Veal with Capers, White Wine, & Lemon.	
Vitello Saltimbocca	\$35.00
Veal with Prosciutto, Fontina Cheese, & White Wine.	
Vitello al Marsala con Funghi di Bosco	\$35.00
Veal cooked with Mushrooms & Marsala Wine.	
Pollo alla Marsala	\$30.00
Boneless Chicken cooked with Mushrooms & Marsala Wine.	
Braciolettine di Pollo	\$30.00
Stuffed Chicken Breast with Fontina Cheese & Imported Ham with a Sage White Wine Sauce.	
Chicken Piccata	\$30.00
Boneless Chicken cooked with Capers, White Wine, & Lemon.	
Costolette di Agnello	\$45.00
Grilled New Zealand Rack of Lamb.	
Filetto di Manzo ai Tre Pepi	\$46.00
Grilled Beef Tenderloin with a tri-colored Peppercorn Sauce.	
Steak Pizzaiola	\$45.00
1 lb. Sirloin Steak cooked with a sauce of Cherry Tomatoes, Oregano, & Red Wine.	
Costata di Vitello con Funghi di Bosco e Tartufo Nero	\$49.00
Grilled Nature Veal Chop with Wild Mushrooms & Black Truffles.	

PESCE FISH 4

Zuppa di Crostacei e Pesce Fresco	\$47.00
Fresh Half Lobster with Mussels, Clams, Baby Octopus, Shrimp, & Catch of the Day.	
Haddock Puttanesca	\$37.00
Fresh Haddock cooked with Capers, Black Olives, & Cherry Tomatoes.	
Salmone alla Maurizio	\$36.00
Salmon Filet with Capers, Dijon Mustard, & a touch of Cream.	
Pesce del Giorno - Fresh Catch of the Day	

INSALATA 4

Caprese	\$17.00
Garden fresh Beef Steak Tomato with fresh Mozzarella, Basil, & Extra-Virgin Olive Oil.	
Caesar Salad	\$15.00
Traditional Caesar salad.	
Insalata Mista	\$15.00
Baby Mixed Greens tossed with House Balsamic Vinaigrette, with Tomatoes & Olives.	
Insalata Calabrese	\$18.00
Beef Steak Tomatoes served with Onion & Italian Tuna with Basil & Extra Virgin Olive Oil.	