

Bar LIMONE

CUCINA BOTTEGA E VINO

RAW BAR

OYSTERS, SHRIMP COCKTAIL, YELLOWFIN TUNA CRUDO,
SERVED WITH MIGNONETTES, LEMON, TABASCO

◆ 55 \$/pp ◆

MENU CANAPÉS

ACCIUGA & BURRO

Cantabrian anchovies, cows creamery
cultured butter (PEI), brioche

VITELLO TONNATO

Veal, tuna mayo, pickled shallot, radish, caper berries

ARANCINI CACIO E PEPE

Cacio Pepe with tomato jam

BATTUTA DI MANZO

Beef tartar with classic dressing on brioche

BURRATA PUGLIESE

Fennel pollen, cherry tomatoes, evo

TUNA CRUDO

Yellowfin tuna, olivata sauce, pistachios

◆ 50 \$/pp ◆

PIZZA A TAGLIO

“Choice of two”

MARINARA

Tomatoes, garlic, basil, Parmigiano Reggiano

PISTACHIO E MORTADELLA

Mortadella, burrata, pistachio

MARGHERITA

Tomato sauce, stracciatella

◆ 25 \$/pp ◆

PASTA

“Choice of two”

GNOCCHII POMODORO

Ricotta gnocchi, Pugliese tomatoes, basil oil

RIGATONI AMARTICIANA

Guanciale, tomato sauce, pecorino cheese

CAPUNTI MUSHROOM

Mushrooms, cannellini beans, bitter greens, pecorino

PESTO

Summer greens pesto, lemon, Parmigiano

◆ 25 \$/pp ◆

