

Cambridge
Limoncello
Garden | Deli | Bistro
Est 1997

Apertivo £8.5
Aperol Spritz
Limoncello Spritz

Welcome to Limoncello, take a step into Italy. We aim to bring you the best Italian cuisine and ingredients in a friendly, informal and delicious way.

ANTIPASTI

BRUSCHETTA POMODORO 6.85

Italian tomatoes, garlic, olive oil on locally baked toast

LIMONCELLO ANTIPASTI BOARD FOR 1, 8 - FOR 2, 15

Selection of cured meats and cheeses cut daily from our Deli

HERITAGE TOMATO CAPRESE 8.75

Heritage tomatoes, mozzarella, basil

SEAFOOD SALAD 10

Mixed baby leaf & Italian dressing

BAKED BUFFALO CAMEMBERT 15.50

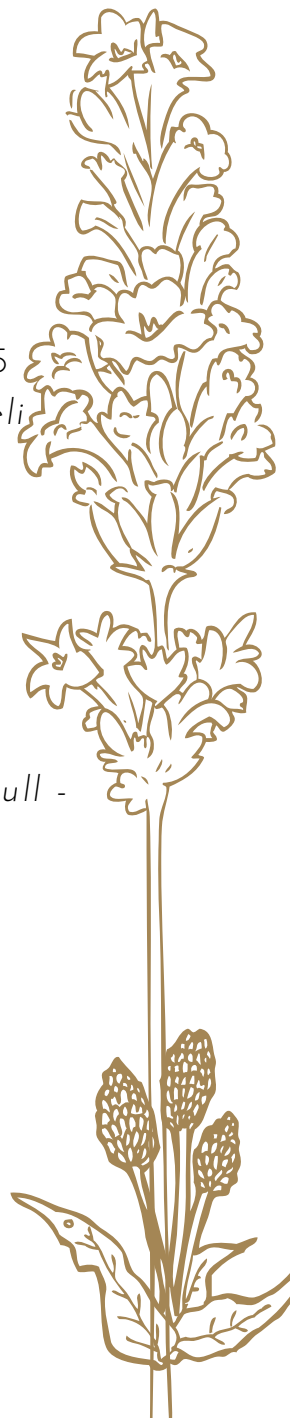
*For 2 to share - Deliciously creamy with a fantastic cheese pull -
Add fresh truffle for £6*

FREE SHOT OF LIMONCELLO

Step 1 - Like/follow us on Instagram or Facebook.

Step 2 - Share one of our posts on your insta story or FB News feed - Don't forget to tag us!

Step 3 - Make sure everyone does it on the table and you'll all enjoy a round of Limoncello shots.



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MAINS

PRAWN RISOTTO 17.5

Classic Italian Risotto with Jumbo Prawns

CURED MEAT RAGU 14

Rigatoni pasta, cured meat ragu, parmesan

TRUFFLED TAGLIATELLE 18

Fresh truffle, tagliatelle, Italian Sausage, cream sauce

PUMPKIN GNOCCHI 13 (V)

Tossed in tomato pesto & Parmesan

SPINACH & RICOTTA TORTELLONI 14 (V)

Tossed in basil pesto

LIMONCELLO SALAD 10.5 (V)

*mixed baby leaves, sun blushed toms, olives,
buffala mozzarella, limoncello liqueur dressing*

BEETROOT WALNUT SALAD 10.5 (V)

Beetroot, roasted walnuts, goats cheese, spinach

PIZZA

MARGHERITA 10.25

MUSHROOM ITALIAN SAUSAGE 12.25

AUBERGINE & SMOKED SCAMORZA CHEESE 14.25

PEPPERONI 12.25

CALABRIAN SPICY N'DUJA 12.25

PARMA HAM & ROCKET 12.25

ONIONS, BLACK OLIVE & PEPPER 12.25

HAM & MUSHROOM 12.25

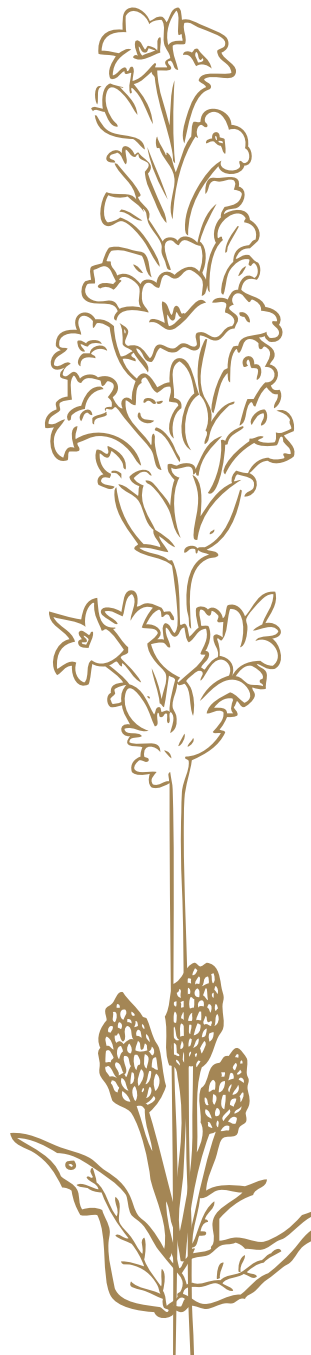
VEGAN / VEGETARIAN PIZZA 12.25

FRESH TRUFFLE PIZZA 16.25

ROCKET & GOATS CHEESE 13.25

QUATTRO FORMAGGI 14.25

BRESAOLA, ROCKET & PARMESAN 14.25



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DESSERTS

HOMEMADE TIRAMISU 6.5

Limoncello's own roasted coffee, mascarpone, savoiardi biscuit

AFFOGATO 6.5

2 Scoops of our delicious gelato & our own roasted espresso shot

PEAR & CHOCOLATE TORTE 6.5

Rich pear & chocolate glaze

COFFEE & CANNOLI 6

Your choice of coffee with 2 of our delicious cannoli

DESSERT COCKTAILS

ESPRESSO MARTINI 9

Limoncello's own roasted coffee, Vodka, Coffee Liqueur

THE NUT BUSTER 8.5

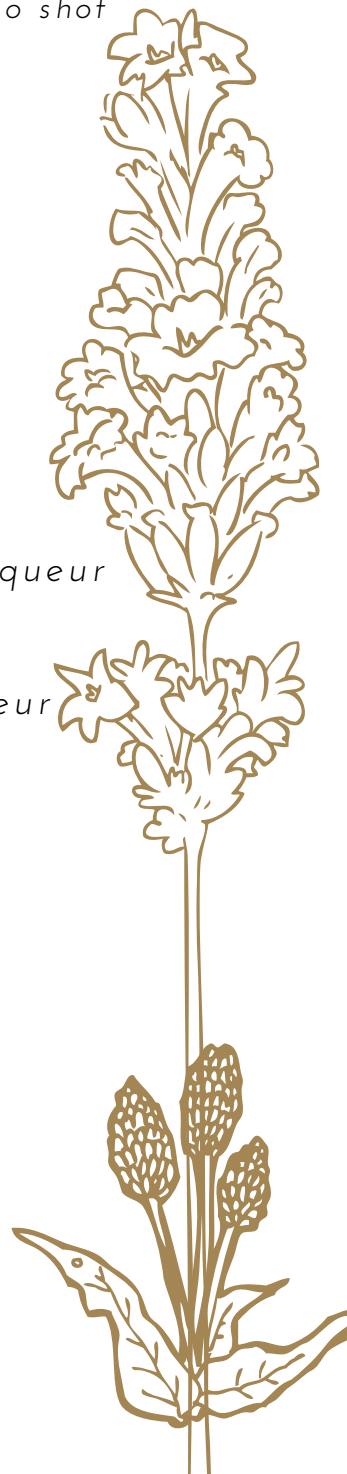
Limoncello, Frangelico Hazelnut, Amaretto Liqueur

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LUNCH CIABATTA'S 6.75 TAKE AWAY, 8.25 EAT IN

NO 1

Green Pesto, Mozzarella, salad, Cooked Ham, Sun Blushed Tomatoes

NO 2

Mozzarella, Salad, Cooked Ham & Roast Pepper

NO3

Green Pesto, Mozzarella, Salad, Parma Ham, Sun-Blushed Tomatoes

NO4

Parmesan, Rocket, Bresaola (Cured Beef)

NO5

Red Pesto, Mozzarella, Salad, Spianata, Roasted Peppers

NO6

Green Pesto, Mozzarella, Salad, Sun-Blushed Tomatoes

NO 7

Green Pesto, Taleggio, Salad, Sun-Blushed Tomatoes

NO 8

Green Pesto, Goat's Cheese, Salad, Sun-Blushed Tomatoes

NO 9

Mozzarella, Mortadella, Salad, Sun-Blushed Tomatoes

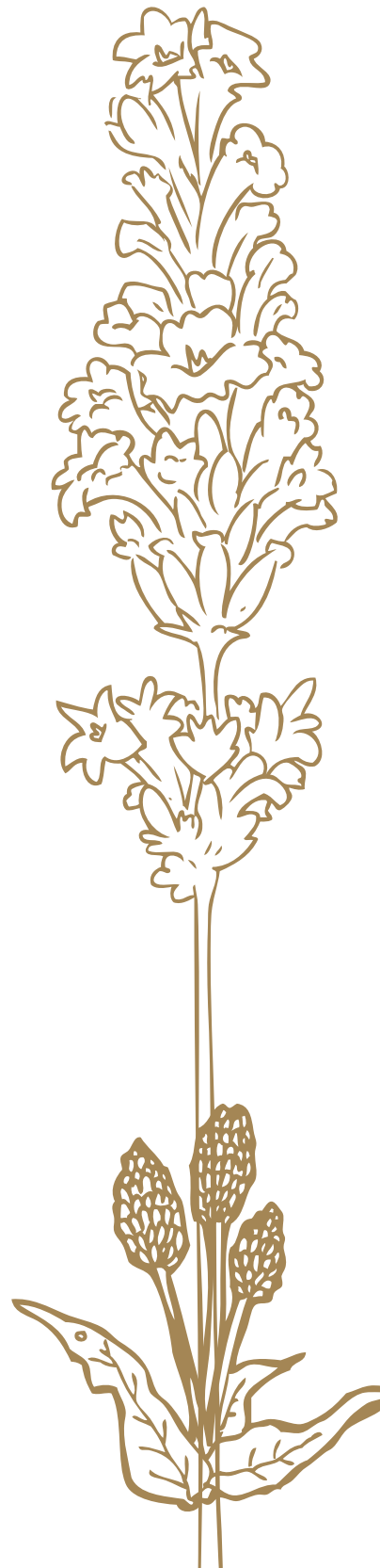
NO 10

Meat/Vegetarian/Vegan Surprise

NO 11

Fennel Salami, Mozzarella, Salad, Sun-Blushed Tomatoes

SERVED UNTIL 5PM



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DRINKS

SOFTS 2.95

COKE
DIET COKE
SAN PELLEGRINO LIMONATA
SAN PELLEGRINO ARANCIATA
SAN PELLEGRINO ARANCIATA ROSSO
MINERAL WATER STILL & SPARKLING

IMPORTED ITALIAN JUICES

PEACH
PEAR
APPLE
PINEAPPLE
APRICOT
ORANGE

BEER

ICHNUZA SARDENGA
4.5

MORETTI 4.5

MORETTI TOSCANA
CRAFT LAGER 6.5

GIN & TONIC

MALFY 6.5/8.5

MALFY BLOOD ORANGE
6.5/8.5

MALFY GRAPEFRUIT
6.5/8.5

MALFY LEMON 6.5/8.5

CAMBRIDGE TRUFFLE 9.5/13.5

CAMBRIDGE JAPANESE 9.5/13.5

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COCKTAILS

PEACH BELLINI 7.5

The original Cipriani recipe of Italian peach juice & Prosecco

NEGRONI 8.5

Gin, Campari liqueur & Sweet vermouth

APEROL SPRITZ 8.5

The classic Aperol aperitivo & Prosecco

LIMONCELLO SPRITZ 8.5

Our own twist on the classic spritz, made with Limonicello & Prosecco

ESPRESSO MARTINI 9

Limonicello's own roasted coffee, Vodka, Coffee Liqueur

THE NUT BUSTER 8.5

Limonicello, Frangelico Hazelnut, Amaretto Liqueur



Fresh, Light Reds

Da Vinci, Sangiovese Brunito 2019

Cherries lead the charge in this juicy wine. Full bodied and alluring, hints of spice dance amid a dense core of juicy fruit, headed up by soft tannins that provide a long and lingering finish.

Santadi Cannonau Di Sardegna 2017

Mediterranean notes, complex, blueberry and ripe-blackberry aromas, spices tending sweet, tobacco and chocolate. Palate: warm, soft, sweet tannins.

175ml BTL
 6.5 24

Crisp, Fruity Whites

Rubicone Chardonnay Trebbiano 2018

The colour is straw-yellow with light greenish hue. Intense aroma, with tropical fruit and flowers. On the palate, it is structured and full-bodied, smooth, and well balanced.

La Minaia, Gavi Di Gavi 2018

Pale gold in colour with flashes of diamond brilliance, it has a light, fresh, mineral and citrus bouquet. The palate is crisp and dry, with a hint of ripe pears and a complex array of red and green apples, the finish is mouthwateringly refreshing and lengthy.

175ml BTL
 6.5 24

6.5 24

7.5 24

Juicy & Rich Reds

Planeta Nero D'avola Sicilia 2018

Ruby red colour with violet hues. Aromas of ripe plum, cocoa, wild strawberries and an appealing spiciness. Full and rich with smooth tannins that linger on the palate.

Boheme Primitivo, Salento 2019

Medium bodied, fresh and fruit-forward, this will pair very well with starters, charcuterie, pasta and pizzas.

Fontanafredda Barbera, Piemonte 2018

The nose is packed with black fruit, especially blackberries and plums, with slight spicy overtones hinting at black pepper and cinnamon. Sweet, soft tannins come together in a closely-woven texture that combines with great fruit character and crisp freshness on the palate. A perfect match for cured meats and a variety of fresh and mature cheeses.

Bacca Nera Negramaro Primitivo 2019

A modern styled red blending a little Primitivo with Negroamaro, giving a sweeter fruit feel. This is a complex, sophisticated red from southern Italy, full-bodied and intense, packed with blackberries, black cherries and plums and softly sweet on the finish. The small degree of the 'ripasso' method further boosts the richness of the mouthfeel.

6.75 25

6.75 22

26

24

Aromatic Whites

Kione Falanghina 2019

Aromatic yet balanced Falanghina from southern Italy, with notes of apple, tangy pineapple and a sweet hint of banana, all kept in check by an elegant acidity. The tropical freshness of this wine is best matched with seafood salad.

Puiattino Pinot Grigio 2019

Pale in colour, with fresh grassy notes and hints of green apples. The palate has a touch of honeyed richness but is fresh and steely, making it a wonderful aperitif.

Malvasia Del Salento 2019

White wine rich in aromas and flavours with scents of tropical fruit and a touch of vanilla. Balanced and elegant with a dry aromatic finish. Delicious and excellent value for money.

Cala Silente Vermentino 2018

ale straw with greenish reflections. Characteristic delicate fruit on the nose. Exotic, lemony-scented Vermentino exhibits fresh, ripe fruit as well as a medium-bodied roundness on the palate. Delicate, soft and fruity harmonic length.

6.50 22

6.75 26

23

26

Rosé

Planeta Rosé Sicilia 2019

Inspired by a pink Sicilian sunset, this wine has a light and attractive bouquet with notes of rose petals, pomegranate and strawberries. On the palate, the wine is silky smooth, light and fresh with no angularity and a beautiful finish.

6.75 25.5

Big & Bold Reds

Da Vinci Chianti Riserva 2016

A fruity, spicy Chianti Riserva. Aromas of fresh red fruits, particularly cherries, come through on a nose underlaid by hints of vanilla and cinnamon. On the palate, the wine is medium bodied and well balanced, with lots of juicy fruit flavours and structured tannins.

Sartori Amarone Della Valpolicella 2012

Ruby in colour; ripe fruit aromas, with notes of blackcurrant, raspberry, and dried herbs; full bodied on the palate with rich fruit flavours, bright acidity, and a lingering finish.

Fontanafredda Barolo 2016

The palate adherent and structured, but with some cherry and plum with a nice richness of texture in the mid-palate. Attractive but also very tasty.

Il Poggione Brunello Di Montalcino 2015

Powerfully structured, this is an austere, warm, amply flavoured wine with a deep ruby to brick-red colour and a richly complex, dry, full and soft palate. A muscular, full-bodied wine with great richness.

7.15 29

48

54

58

Prosecco

Sant Alberto Brut Prosecco N.V

Very pale straw yellow with greenish glints, perfect clarity with abundant, persistent, fine perlage. The fresh, elegant bouquet offers flowery sensations merging into a typically fruity harmonious complexity with intense aromas reminiscent of golden apple. Fresh, delicate, balanced on the palate and light in alcohol with a long fruity finish.

125ml BTL

6.75 26.5



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COFFEE

ESPRESSO	2.5
DOUBLE ESPRESSO	2.75
ESPRESSO MACCHIATO	2.85
CAPPUCCINO	3
AMERICANO	2.9
FLAT WHITE	3.25
ICED COFFEE	3.5
70% HOT CHOCOLATE	3.5
CAFFE MOCHA	3
LATTE	3.5

DIGESTIF 3.5 25ML

LIMONCELLO
AMARO DEL CAPO
AMARETTO
FRANGELICO HAZELNUT
NOCINO
FERNET BRANCA
GRAPPA

TEAPIGS TEA 2.85

ENGLISH BREAKFAST
STRONG EARL GREY
PEPPERMINT
MIXED BERRIES
LEMON & GINGER
GREEN TEA

