

Take Out – Dine In
makelimonata.com



Reservations – Large Parties
970-498-8292

APPETIZERS

French Onion Bread Caramelized Onion, Parmesan, Provolone, White Pepper Orange Ricotta Whip	11	Burrata Caprese Heirloom Cherry Tomatoes, Pistachio Pesto, Basil, Balasamic Glaze, Flatbread	19
Panino Poppers Spinach and Artichoke or Bacon Jalapeno wrapped in our homemade dough, baked to perfection	12	Sweet Heat Shrimp Parmesan Panko Crusted Shrimp, Hot Honey, Chili Limon Aioli	16
Burrata Limonata Arugula, Pistachio Pesto, Citrus, Pickled Red Onion, Flatbread	19	Bacon Balsamic Bleu Brussels Bacon, Balsamic, Gorgonzola, Granny Smith Apple, Charred Lemon	15
Steak Tips Fondue Seared Steak, Alfredo, Gorgonzola, Flatbread	18		

SALADS

Salmon, Shrimp, Panko Shrimp, Chicken, and Parmesan Chicken Available for Addition or Substitution. Extra fees may apply. Dressings: Limonata Punch, Balsamic Vinaigrette, Ranch, Bleu Cheese, Tzatziki, Olive Oil and Vinegar			
Maggie’s Amalfi Arugula, Citrus, Pickled Red Onion, Cherry Tomato, Cucumber, Tossed in Limonata Punch, Prosciutto	16	Black and Bleu Spring Mix, Shaved Tri-Tip, Mushrooms, Pickled Red Onions, Gorgonzola, Balsamic Glaze	16
Chicken or Salmon Caesar Romaine, Crispy Capers, Red Onion, Cherry Tomato Homemade Croutons, Parmesan, Fresh Lemon	15/19	Greek Spring Mix, Shaved Gyro, Roasted Red Pepper, Artichoke, Cucumber, Pickled Red Onion, Olive Mix, Feta, Tzatziki	17
Coop’s Cob Spring Mix, Panko Parmesan Chicken, Bacon, Black Olive, Tomato, Pickled Red Onion, Gorgonzola, Hard Boiled Egg	17	Limonata House Spring Mix, Pickled Red Onion, Citrus, Cucumber	7/13

PASTA

Parmesan Garlic Bread served with each pasta dish Add: Side House Salad, Side Caesar, or Cup of Soup: \$7			
Lobster Ravioli (5) 1.5oz Lobster Filled Ravioli, White Pepper Orange Ricotta Whip, Lemon Basil Creme, Bacon, Red Pepper	36	Caprese Chicken Seared Chicken Breast, Heirloom Tomatoes, Pistachio Pesto, Fresh Mozzarella, Basil, Penne, Balsamic Glaze	23
Bolognese Belisimo Pomodoro Bolognese with Ground Wagyu, Spicy Italian Sausage and Steak, Crispy Lasagna Roll, Ricotta	24	Parmigiana Chicken or Eggplant (Panko Parmesan Crusted), Spaghetti Pomodoro or Primavera Vegetables	22
Baked Chicken Alfredo Panko Parmesan Crusted Chicken, Alfredo, Provolone, Romano, Fettuccine	23	Spaghetti and Meatballs Ground Wagyu Meatballs, Pomodoro, Parmesan	20
Crispy Shrimp Scampi Panko Crusted Shrimp, Spaghetti, Chardonnay, Butter, Garlic, Spinach, Onion, Heirloom Tomato	26	Brasato Ragu All Day Braised Boneless Short Rib, Mushroom, Red Onion, Pappardelle, White Pepper Orange Ricotta Whip	38

NON ALCOHOLIC BEVERAGES	Custom Lemonades Ask your server for more details	6	Fresh Brewed Iced Tea	4
	Italian Cream Soda Ask your server for more details	7	Famous Golfer	5
	Coke Products	4	San Pelligrino	7

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PANINOS

Gino	17
Wagyu Meatball or Hot Italian Sausage, or both Onion, Bell Pepper, Garlic, Provolone, Parmesan, Pomodoro	
Dreamsteak	18
Shaved Tri Tip, Jalapeno Bacon, Cream Cheese, Onion, Bell Pepper, Garlic, Mushroom, Provolone	
Grinder	17
Salami, Pepperoni, Ham, Mozzarella, Banana Pepper, Onion, Lettuce, Tomato, Pesto Mayo	
Steak n Bac	18
Shaved Tri Tip, Bacon, Basil Pesto, Garlic, Mozzarella, Tomato, Balsamic Glaze	

Choice of Sides: Pasta Salad, Waffle Fries, or Parmesan Waffle Fries
Add: Side House Salad, Caesar Salad or Cup of Soup: \$7

Pesto Chicken	17
Chicken, Mozzarella, Basil Pesto, Spinach, Zucchini, Tomato, Pesto Mayo	
Roman	17
Chicken, Artichoke, Red Onion, Garlic, Feta, Mozzarella, Tomato, Sundried Tomato Roasted Red Pepper Aioli	
Mangione	19
Braised Lamb Shoulder, Roasted Red Peppers, Provolone, Caramelized Onions, Chili Limon Aioli	
Vegetarians/Vegans: Our Paninos are made to order. Please feel free to substitute or remove ingredients as desired. Dairy Free Cheese Available Upon Request \$2	

MAIN COURSE

Land and Sea	29
6oz House Seared Flank Steak*, Scampi Shrimp, Asparagus and Rosemary Potatoes	
Salmon Florentine	27
7oz House Seasoned Salmon Filet, Green Chile Risotto, Parmesan Spinach Creme	

Add: Side House Salad, Caesar Salad or Cup of Soup: \$7

Ossobuco Speciale	38
All Day Braised Lamb Shank Parmesan Rissoto, Gremolata	
Red Snapper Romesco	30
7oz House Seasoned Red Snapper, Rosemary Potatoes, Broccoli	

PIZZA

Margarita	17
Pomodoro, Fresh Mozzarella, Heirloom Tomato, Garlic Olive Oil, Red Pepper Flakes, Basil, Balsamic Glaze	
Bravo!	18
Ricotta, Prosciutto, Blistered Cherry Tomato, Fresh Basil, Pistachio Crumbles, Arugula, Hot Honey, Mozzarella	
Steakhouse	20
Garlic Olive Oil, Steak Tips, Gorgonzola, Caramelized Onion, Arugula, Pickled Red Onion, Mozzarella	
All Meat	20
Pomodoro, Pepperoni, Italian Sausage, Ham , Wagyu Beef, Bacon, Mozzarella	

Add: Side House Salad, Caesar Salad or Cup of Soup: \$7
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Aggie	17
Spinach Artichoke Cream Cheese, Pepperoni, Goathorn Pepper, Banana Pepper, Mozzarella	
Parmesano Perfecto	18
Pomodoro, Panko Parmesan Crusted, Chicken, Capicola, Mozzarella, Fresh Basil	
Beck's Best	20
Garlic Olive Oil, Scampi Shrimp, Swiss, Mozzarella, Lemon, Side of Alfredo	
Goldi-Lox	22
Cream Cheese Fusion, Salmon, Roasted Red Pepper, Red Onion, Capers, Dill, Mozzarella, Parmesan	

DESSERT

Cannolis	4/5
Plain or Chocolate Covered Shell	
Tiramisu	12
Seasonal Panna Cotta	11
Ask your server for more details	

Gelato con Olio Limon e Sal	10
Affogato	10
Adults: Try a boozy twist! 21+	
Seasonal Cheesecake	12
Ask your server for more details	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
*The following major food allergens are used as ingredients: Milk, Egg, Fish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame.
Please notify staff for more information about these ingredients.
A 3% Kitchen Appreciation Fee will be applied to all checks before tax and discounts. Thank you for your support