



## FROM THE PIZZA OVEN

— hand tossed 10 inch pizza —

gluten-free cauliflower crust | vegan cheese available

### FENNEL SAUSAGE — 18

marinara sauce, roasted tomato, mozzarella  
pepperoncini, parmigiano-reggiano

### DIAVOLA — 19

marinara sauce, spicy pepperoni, chorizo  
spicy salami, pickled fresno chili, mozzarella, basil

### MUSHROOM PESTO — 19 VG P

pesto, mozzarella, roasted tomato  
parmigiano-reggiano, crispy garlic

### PROSCIUTTO CRUDO — 20

prosciutto, marinara sauce, mozzarella, baby arugula,  
truffle oil  
parmigiano-reggiano,

### MARGHERITA — 18 VG

heirloom tomato, mozzarella, tomato sauce, basil

\$12 CHEESE & PEPPERONI PIZZA FROM 3-6 PM, DAILY DURING HAPPY HOUR

## SALADS & BOWLS

— for starters —

### ARUGULA SALAD — 13 VG GF

parmigiano-reggiano, olive oil, lemon, heirloom tomatoes

### LIMELIGHT CAESAR SALAD — 18 VG

romaine, croutons, parmigiano-reggiano, caesar vinaigrette

### QUINOA BOWL — 20 VE GF P

arugula, romaine, rainbow carrot, cherry tomato, cucumber, almonds,  
quinoa, guacamole, ponzu vinaigrette

### SUMMER SALAD — 19 VE GF P

arugula, spinach, candied pecans, strawberry, red onion, feta cheese &  
balsamic vinaigrette

#### ADD ON TO YOUR SALAD

chicken +9 salmon +12 steak +14 shrimp +12

HAPPY HOUR 3-6 PM DAILY

## SMALL PLATES

— for a quick bite —

### MARINATED OLIVES — 10 VE

grissini orange, chili & fennel

### CAULIFLOWER GRATIN — 17 VE GF

cashew cream, cashew crumble

### BRUSSELS SPROUTS — 16 GF

maple syrup, cranberries, bacon & balsamic glaze

### AJILLO SHRIMP — 18

crispy garlic, harissa, parsley butter, aioli, tortilla chips

### ROASTED BRAZILIAN PINEAPPLE — 10 VG GF

cinnamon, brown sugar, honey yogurt dipping sauce

### SNAPPER ASIAN CEVICHE — 18

wonton chips, cucumbers, red onion, lime juice, ponzu, green onion, sesame seeds.

## SHARED PLATES

— for one or more —

### PIMENTO DIP — 14 VG

rosemary flatbread

### TRUFFLE FRIES — 15 VG GF

parmesan snow, citrus aioli, ketchup

### GUACAMOLE — 15 VG GF

carrots, chips

### ½ DOZEN DUCK WINGS — 20

bbq hoisin sauce, carrots, celery, green onions & ranch

### PROSCIUTTO BOARD — 27 P

prosciutto, cheese, jam, mustard, marcona almonds & grapes

## LARGE PLATES

— for main meal —

### LIMELIGHT DOUBLE CHEESEBURGER

— 22

wagyu patties, american cheese, limelight sauce

lettuce, tomato, brioche, french fries

- gluten free bun on request - GF

### CHICKEN PICCATA — 29

capers, chicken, white wine, linguine, cream parmesan

### WAGYU BOLOGNESE — 28

pappardelle, parmesan snow

### SALMON — 36

tzatziki, farro, fennel, arugula and parsley

### MUSHROOM VEGGIE BURGER — 20 VE

guacamole, red onion, citrus aioli, french fries

- gluten free bun on request - GF

### STEAK FRITES — 42

wagyu sirloin, fries, chimichurri\*

## DESSERT

— for the sweet tooth —

### WARM CHOCOLATE CHIP COOKIE SKILLET — 14 VG

cast iron baked with vanilla ice cream chocolate drizzle

### PANNA COTTA — 11 GF

creamy italian custard, seasonal berries coulis

### MATCHA TIRAMISU — 12

homemade white chocolate filling, lady fingers, matcha rum infusion, strawberries

### ROOT BEER FLOAT — 11

root beer, vanilla bean ice cream, wafer cookie

please inquire with your server about making your dish gluten free or vegan:

VE **vegan** dishes that do not contain products that come from animals

VG **vegetarian** dishes that include milk products such as milk, cheese, yogurt, and eggs, but no meat, poultry, or shellfish

GF **gluten-free** dishes that excludes the protein gluten, found in grains such as wheat, barley, and rye

P dishes that contain **peanuts** or other nuts for those with nut allergies

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. 20% automatic gratuity will be applied on parties of 6 or more.