

Limoncello banquets

*Family Celebrations
Corporate Events
Baby & Bridal Shower
Christenings*



9 North Walnut Street • West Chester, PA 19380 • 610.436.6230
499 East Uwchlan Avenue • Chester Springs, PA 19425 • 610.524.3112

limoncellorestaurant.com

Limoncello Buffet Style

Lunch - \$29.95 per person or Dinner \$59.95 per person
Available for parties with a minimum of 20 guests.

Appetizers

Choose Two

*optional for lunch included for dinner

*Additional \$7.50 per person - Served Family Style

CALAMARI FRITTI

served with three dipping sauces - sweet chili, marinara and limoncello garlic aioli

CALAMARI SICILIANI

sautéed calamari tossed with capers, kalamata olives, fresh tomatoes, long hots

GRIGLIATA DI PESCE

shrimp, scallops, calamari, cherry tomato, capers, lemon, olive oil, aged balsamic, wild arugula

CLAMS OREGANATO

white wine, oregano, crumbled hot sausage

MUSSELS FRA DIAVOLO

spicy marinara, white wine, garlic, basil

STUFFED PAULY PEPPER

italian long hots, sweet sausage, eggplant, bread crumbs, pecorino, topped with fresh mozzarella, tomato sauce, basil

ARANCINI

fried "risotto balls" filled with beef bolognese, green peas, mozzarella

SAUSAGE AND PEPPER DUMPLINGS

mix of sweet and hot sausage, peppers, sweet chili dipping sauce

PROVOLONE STUFFED SAUSAGE

broccoli rabe, roasted peppers, sharp provolone

MARIA'S MEATBALLS

san marzano tomato sauce, topped with fresh ricotta, basil

ANTIPASTO ITALIANO

fried artichoke, parma prosciutto, burrata con panna, sharp provolone, roasted peppers, olives, basil

Salads

Choice of One

*additional choice \$2 per person

LIMONCELLO TOSSED ✓

mixed greens, olives, red onions, cucumber, cherry tomato, marinated artichoke, roasted red peppers, fresh mozzarella balls, basil white balsamic vinaigrette

INSALATA ALLA DINA

mixed greens, sliced pear, gorgonzola cheese, cranberry, glazed walnuts, crispy prosciutto, raspberry vinaigrette

ROASTED BEET & GOAT CHEESE ✓

wild arugula, radicchio, roasted beets, cherry tomato, goat cheese, dried cranberries, toasted spiced pecans, honey balsamic vinaigrette

CLASSIC CAESAR ✓

romaine, herb croutons, shaved parmigiano, caesar dressing

BERRY & GOAT CHEESE ✓

arugula, radicchio, strawberries, blueberries, cherry tomato, red onion, toasted almonds, goat cheese, champagne vinaigrette

MIXED GREENS ✓

mixed greens, olives, red onions, cucumber, cherry tomato, balsamic vinaigrette

Pasta

Choice of One

*additional choice \$3 per person

MEAT LASAGNA

ground beef, mozzarella, ricotta cheese and tomato sauce

VEGETABLE LASAGNA ✓

eggplant, zucchini, roasted red peppers, mozzarella, ricotta cheese and tomato sauce

FARFALLE

bacon, sweet peas, parmigiano alfredo sauce

PENNE ALLA VODKA

pancetta, sweet peas, vodka rosé sauce

PENNE BOLOGNESE

tomato and ground beef ragù, grated pecorino

BAKED RIGATONI ✓

tomato sauce, fresh whipped ricotta, mozzarella cheese

CHEESE STUFFED TORTELLINI ✓

filled with ricotta cheese, choice of tomato, rosé or alfredo sauce

SHRIMP SCAMPI ROSÉ +4

fresh garlic, white wine, rosé sauce, fresh herbs, over penne

SEAFOOD ALLA VODKA +6

sautéed scallops, shrimp and lump crab, vodka rosé sauce, over penne

Main Course

Choice of Two

*additional choice \$4 per person

EGGPLANT PARMIGIANA ✓

mozzarella cheese, tomato sauce

EGGPLANT ROLLATINI ✓

eggplant stuffed with ricotta, topped with mozzarella cheese and tomato sauce

CHICKEN FRANCAISE

egg-dipped chicken breast, lemon, white wine

CHICKEN PICCATA

lemon, white wine, capers

CHICKEN LIMONCELLO +3

egg-dipped chicken breast, asparagus, lump crab, lemon, white wine

CHICKEN PARMIGIANA

mozzarella cheese, tomato sauce

CHICKEN MESSINA +3

parmesan crusted chicken breast, stuffed with asparagus, parma prosciutto, fresh mozzarella, caprese cream sauce with local mixed mushrooms

CHICKEN MARSALA

sweet marsala wine, local mixed mushrooms, onions

CHICKEN SCALLOPINI

local mixed mushrooms, peppers, onions, white wine marinara sauce

CHICKEN SALTIMBOCCA

topped with parma prosciutto, fresh mozzarella, local mixed mushrooms, white wine marinara sauce

MARIA'S MEATBALLS

homemade beef meatballs, simmered in tomato sauce

MEATBALLS & SAUSAGE

homemade beef meatballs, sweet sausage, simmered in tomato sauce

STUFFED PORK LOIN

fresh spinach, bread crumbs, pecorino cheese, rosemary, au jus

SAUSAGE AND PEPPERS

sweet sausage, peppers, onions

TOP ROUND ROAST BEEF

slow roasted top round, creamy horseradish, gravy

BEEF SHORT RIB +5

tender-braised, red wine demi, oven roasted tomatoes, parmigiano risotto

VEAL PARMIGIANA +4

mozzarella cheese, tomato sauce

VEAL MARSALA +5

sweet marsala wine, local mixed mushrooms, onions

VEAL SCALLOPINI +5

local mixed mushrooms, peppers, onions, white wine marinara sauce

VEAL SALTIMBOCCA +5

medallions of veal topped with parma prosciutto, fresh mozzarella, local mixed mushrooms, white wine marinara sauce

STUFFED SALMON +7

stuffed with crab imperial, fresh herbs, olive oil, lemon

BAKED SALMON PICCATA +5

lemon butter, white wine, capers, toasted bread crumb

LUMP CRAB CAKES +7

roasted pepper pesto

PAN-SEARED SCALLOPS +7

kennett square mixed mushrooms, parmigiano risotto, aged balsamic drizzle

* ADDITIONAL \$2 PER PERSON SOUTH PHILLY CONDIMENT TRAY: ROLLS, ITALIAN LONG HOTS, ROASTED REDS, MILD PROVOLONE

Sides

Choice of Two

*additional choice \$2 per person

ROASTED RED BLISS POTATOES

oven roasted, extra virgin olive oil, rosemary, fresh garlic

ROASTED SWEET POTATOES

oven roasted, extra virgin olive oil, brown sugar, fresh herbs

MASHED POTATOES

RISOTTO WITH MUSHROOMS

kennett square mushrooms, parmigiano cream

BROCCOLI RABE AIOLI

extra virgin olive oil, toasted garlic

STRING BEANS ALMONDINE

STRING BEANS GARLIC AND OIL

FIRE-GRILLED ASPARAGUS

seasalt, lemon

GRILLED VEGETABLES

eggplant, zucchini, roasted red peppers, asparagus, carrots

*served room temperature

BRUSSEL SPROUTS & BLEU

oven roasted, pancetta, bleu cheese, aged balsamic glaze

OVEN BAKED BRUSSELS SPROUTS

crispy pancetta, extra virgin olive oil, toasted garlic

SAUTEED MIXED VEGETABLES AIOLI

eggplant, zucchini, roasted red peppers, carrots, asparagus, extra virgin olive oil, toasted garlic

✓ VEGETARIAN

Limoncello Sit-Down

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GRIGLIATA DI PESCE

shrimp, scallops, calamari, cherry tomato, capers, lemon, olive oil, aged balsamic, wild arugula

CLAMS OREGANATO

white wine, oregano, crumbled hot sausage

MUSSELS FRA DIAVOLO

spicy marinara, white wine, garlic, basil

STUFFED PAULY PEPPER

italian long hots, sweet sausage, eggplant, bread crumbs, pecorino, topped with fresh mozzarella, tomato sauce, basil

ARANCINI

fried "risotto balls" filled with beef bolognese, green peas, mozzarella

SAUSAGE AND PEPPER DUMPLINGS

mix of sweet and hot sausage, peppers, sweet chili dipping sauce

PROVOLONE STUFFED SAUSAGE

broccoli rabe, roasted peppers, sharp provolone

MARIA'S MEATBALLS

san marzano tomato sauce, topped with fresh ricotta, basil

ANTIPASTO ITALIANO

fried artichoke, parma prosciutto, burrata con panna, sharp provolone, roasted peppers, olives, basil

First Course

Choice of One

LIMONCELLO TOSSED ✓

mixed greens, olives, red onions, cucumber, cherry tomato, marinated artichoke, roasted red peppers, fresh mozzarella balls, basil white balsamic vinaigrette

INSALATA ALLA DINA

mixed greens, sliced pear, gorgonzola cheese, cranberry, glazed walnuts, crispy prosciutto, raspberry vinaigrette

ROASTED BEET & GOAT CHEESE ✓

wild arugula, radicchio, roasted beets, cherry tomato, goat cheese, dried cranberries, toasted spiced pecans, honey balsamic vinaigrette

CLASSIC CAESAR ✓

romaine, herb croutons, shaved parmigiano, caesar dressing

BERRY & GOAT CHEESE ✓

arugula, radicchio, strawberries, blueberries, cherry tomato, red onion, toasted almonds, goat cheese, champagne vinaigrette

MIXED GREENS ✓

mixed greens, olives, red onions, cucumber, cherry tomato, balsamic vinaigrette

Main Course

Choose Five

PENNE ALLA VODKA

pancetta, sweet peas, vodka rosé sauce
add chicken +4 add shrimp +6

RIGATONI ALLA NORMA ✓

mezzi rigatoni, eggplant, grande ricotta, san marzano tomato sauce, basil

PEAR & CHEESE SACCHETTI ✓

sweet pear & ricotta stuffed pasta purses, mascarpone cream, toasted pistachio

RICOTTA GNOCCHI +5

braised short rib, gorgonzola cream, chianti demi

MEAT LASAGNA

beef bolognese, mozzarella, ricotta cheese, san marzano tomato sauce

SHRIMP AND CRAB MEAT FRA DIAVOLO +5

sautéed shrimp and crab, spicy marinara over linguine

SEAFOOD ALLA VODKA +6

scallops, shrimp and lump crab, vodka rosé sauce over penne

LOBSTER RAVIOLI

lobster and ricotta stuffed ravioli, cold water lobster tail, vodka rosé sauce +6

PESCATORE +8

lobster tail, shrimp, calamari, mussels, clams over linguine fra diavolo, marinara or white wine garlic sauce

EGGPLANT PARMIGIANA ✓

san marzano tomato sauce and mozzarella, served with linguine or broccoli rabe

EGGPLANT ROLLATINI ✓

eggplant stuffed with ricotta, topped with mozzarella cheese and tomato sauce, served with linguine or broccoli rabe

CHICKEN PARMIGIANA

san marzano tomato sauce and mozzarella, served with linguine or broccoli rabe

CHICKEN LIMONCELLO +5

egg-dipped chicken, asparagus, lump crab, lemon, white wine sauce, served with linguine or broccoli rabe

- sub Veal +7

CHICKEN MESSINA +3

breaded chicken cutlet, stuffed with asparagus, parma prosciutto, fresh mozzarella, caprese mushroom cream sauce, served with linguine or broccoli rabe

CHICKEN MARSALA

sweet marsala wine, kennett square mushrooms, onions, served with linguine or broccoli rabe

CHICKEN SALTIMBOCCA +3

topped with parma prosciutto, fresh mozzarella, kennett square mushrooms, white wine marinara, served with linguine or broccoli rabe

FILET MIGNON +8

mashed potatoes, grilled asparagus, chianti demi

14 oz. BONE-IN VEAL CHOP PARMIGIANA +12

san marzano tomato sauce and mozzarella, served with linguine or broccoli rabe
sub veal milanese style

VEAL PARMIGIANA +5

san marzano tomato sauce and mozzarella, served with linguine or broccoli rabe

VEAL MARSALA +5

sweet marsala wine, kennett square mushrooms, onions, served with linguine or broccoli rabe

VEAL SALTIMBOCCA +5

medallions of veal topped with parma prosciutto, fresh mozzarella, kennett square mushrooms, white wine marinara, served with linguine or broccoli rabe

SALMON PUTTENESCA +5

fresh tomato, kalamata olives, capers, white wine, served with linguine or broccoli rabe

LUMP CRAB CAKES +6

arugula salad, mashed potatoes, roasted pepper pesto

✓ VEGETARIAN



Desserts Optional
(next page)

