

Limoncello

Family Celebrations
Corporate Events
Baby & Bridal Shower
Christenings

Private Events
Lunch & Brunch



Chester Springs

499 East Uwchlan Avenue • Chester Springs, PA 19425 • 610.524.3112

limoncellorestaurant.com

Limoncello Buffet Style

Lunch - \$32.95 per person

Available for parties with a minimum of 25 guests and a maximum of 125 guests

Appetizers

Choose Two *Additional \$7.50 per person - Served Family Style

RICOTTA BOARD ✓

ricotta, honey, warm focaccia bread

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

CHARCUTERIE BOARD +3

pecorino toscano 6 month, gorgonzola dolce, crucolo, parma prosciutto, calabrese salami, fresh fruit and appropriate accompaniments

PORCHETTA EGGROLLS

roasted pork, broccoli rabe, au jus, sharp provolone wiz

SAUSAGE AND PEPPER DUMPLINGS

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

SAUSAGE STUFFED MUSHROOMS

artichoke, roasted red peppers, pork sausage, mozzarella

VEGETABLE STUFFED MUSHROOMS ✓

artichoke, roasted red peppers, spinach, mozzarella

CHEESESTEAK EGG ROLLS

caramelized onions, sharp provolone, ketchup

PROSCIUTTO WRAPPED SCALLOPS +3
limoncello aioli

SHRIMP LEJON +3

horseradish cream

COCONUT SHRIMP +3

sweet chili sauce

MINI CRAB CAKES +3

tartar sauce

CRAB STUFFED MUSHROOMS +2

lump crab imperial

Salads

Choose One

*additional choice \$3 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

Choose One

*additional choice \$4 per person

MEAT LASAGNA

ground beef, mozzarella, ricotta cheese, tomato sauce

SPINACH & CHEESE LASAGNA ✓

baby spinach, mozzarella, ricotta cheese, tomato sauce

CHEESE STUFFED TORTELLINI ✓

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

PENNE ALLA VODKA

pancetta, sweet peas, vodka rosé sauce
gluten penne available
vegetarian available ✓

RICOTTA CAVATELLI BOLOGNESE

sunday meat sauce, pecorino

BAKED STUFFED SHELLS ✓

tomato sauce, fresh whipped ricotta, mozzarella cheese

PEAR & CHEESE SACCHETTI +2 ✓

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

ORECCHIETTE +2

"little ear" pasta, broccoli rabe, cherry tomatoes, sweet sausage, olive oil, fresh garlic, pecorino

SEAFOOD ALLA VODKA +6

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

Main Course

Choose Two

*additional choice \$6 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 LIMONCELLO +3

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

CHICKEN PARMIGIANA

mozzarella cheese, tomato sauce

CHICKEN SALTIMBOCCA

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

CHICKEN MARSALA

sweet marsala wine, local mixed mushrooms, onion

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

horseradish, gravy

BEEF SHORT RIB +5

chianti demi, creamy mushroom risotto

VEAL PARMIGIANA +4

mozzarella cheese, tomato 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

SALMON PUTTANESCA +7

wester ross salmon, tomato, olive, capers, garlic, fresh herbs

LUMP CRAB CAKES +7

tartar sauce

BUFFET INCLUDES HOMEMADE ROLLS AND BUTTER, ITALIAN LONG HOTS, ROASTED BREADED PEPPERS

Sides

Choose One

*additional choice \$2 per person

ROASTED RED BLISS POTATOES ✓

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

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 ✓

sea salt, lemon

GRILLED VEGETABLES ✓

eggplant, zucchini, roasted red peppers, asparagus, carrots

*served room temperature

BRUSSEL SPROUTS & BLEU ✓

oven roasted, bleu cheese, aged balsamic glaze

OVEN BAKED BRUSSELS SPROUTS

crispy pancetta, extra virgin olive oil, garlic

SAUTÉED MIXED VEGETABLES ✓

broccoli, cauliflower, carrots, asparagus, extra virgin olive oil, fresh garlic

Limoncello Sit-Down

Lunch - \$34.95 per person

Available for parties with a minimum of 20 guests and a maximum of 125 guests

Appetizers

Choose Two

*Additional \$7.50 per person - Served Family Style

RICOTTA BOARD ✓

ricotta, honey, warm focaccia bread

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

CHARCUTERIE BOARD +3

pecorino toscano 6 month, gorgonzola dolce, crucolo, parma prosciutto, calabrese salami, fresh fruit and appropriate accompaniments

PORCHETTA EGGROLLS

roasted pork, broccoli rabe, au jus, sharp provolone wiz

SAUSAGE AND PEPPER DUMPLINGS

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

SAUSAGE STUFFED MUSHROOMS

artichoke, roasted red peppers, pork sausage, mozzarella

VEGETABLE STUFFED MUSHROOMS ✓

artichoke, roasted red peppers, spinach, mozzarella

CHEESESTEAK EGG ROLLS

caramelized onions, sharp provolone, ketchup

PROSCIUTTO WRAPPED SCALLOPS +3

limoncello aioli

SHRIMP LEJON +3

horseradish cream

COCONUT SHRIMP +3

sweet chili sauce

MINI CRAB CAKES +3

tartar sauce

CRAB STUFFED MUSHROOMS +2

lump crab imperial

First Course

Choose 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 Three

PENNE ALLA VODKA

pancetta, sweet peas, vodka rosé sauce
add chicken +6 add shrimp +8
gluten penne available
vegetarian available ✓

RICOTTA TORTELLINI ✓

sundried tomatoes, creamy basil pesto
add chicken +6 add shrimp +8

PEAR & CHEESE SACCHETTI +2 ✓

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

GNOCCHI ROSÉ ✓

ricotta gnocchi, san marzano tomato sauce,
cream, basil
add chicken +6 add shrimp +8

MEAT LASAGNA

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

RICOTTA CAVATELLI BOLOGNESE

sunday meat sauce, grande ricotta, pecorino

RIGATONI SPICY VODKA

hot sausage, vodka rosé

ORECCHIETTE +2

"little ear" pasta, broccoli rabe, cherry tomatoes,
sweet sausage, olive oil, fresh garlic, pecorino

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 +6

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

EGGPLANT PARMIGIANA ✓

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

CHICKEN MILANESE

cutlet topped with arugula, shaved reggiano,
cherry tomatoes, lemon, olive oil, balsamic glaze

CHICKEN LIMONCELLO +5

egg-dipped chicken, asparagus, lump crab, lemon,
white wine sauce, served with linguine or broccoli rabe
- Sub Veal +8

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,
onion, 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

CHIANTI BRAISED SHORT RIB +5

ricotta gnocchi, parmesan cream, chianti demi

FILET MIGNON +10

mashed potatoes, grilled asparagus, chianti demi

VEAL PARMIGIANA +6

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

VEAL MILANESE +6

cutlet topped with arugula, shaved reggiano,
cherry tomatoes, lemon, olive oil, balsamic glaze

VEAL MARSALA +6

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

VEAL SALTIMBOCCA +6

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

STUFFED VEAL VALDOSTANO +7

veal medallions stuffed with prosciutto, fresh mozzarella,
baby spinach, mushrooms, florio sicilian marsala wine,
served with linguine or broccoli rabe

VEAL, SHRIMP & LUMP CRAB +8

veal medallions topped with shrimp and lump crab,
choice of white wine garlic, marinara or fra diavolo,
served with linguine or broccoli rabe

SALMON PUTTANESCA +5

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

LUMP CRAB CAKES +6

grilled asparagus, mashed potatoes, tartar sauce

BRANZINO SCAMPI +6

shrimp, cherry tomatoes, lemon, butter, white wine,
capers, cappellini

✓ VEGETARIAN

Limoncello Buffet Style Brunch

\$34.95 per person

Available for parties with a minimum of 50 guests and a maximum of 125 guests

Brunch

Buffet Includes

- SCRAMBLED EGGS ✓
- HOME FRIED POTATOES ✓
- BREAKFAST SAUSAGE
- APPLEWOOD SMOKED BACON
- SEASONAL FRUIT SALAD ✓
- ASSORTED BREAKFAST DISPLAY ✓
croissants, assorted danish, bagels and appropriate accompaniments

Add Ons

- YOGURT PARFAIT +3 ✓
fresh berries, granola
- FRENCH TOAST +3 ✓
maple syrup, butter
- ASSORTED DONUT BOARD +3
assortment of fresh baked donuts
- ANTIPASTO LIMONCELLO +5
prosciutto di parma, soppressata, calabrese salami, marinated fresh mozzarella, sharp provolone, roasted red peppers, marinated artichokes, sicilian olives
- EGGS BENEDICT +5
poached egg, Canadian bacon, hollandaise sauce, on an English muffin
- NOVA LOX BOARD +6
smoked salmon, tomato, cucumber, onion, capers, olives, fresh bagels, cream cheese
- WAFFLES +3 ✓
maple syrup, butter
- AVOCADO TOAST +3 ✓
roasted cherry tomatoes, burrata, honey

Salads

Choose One

*additional choice \$3 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

Choose One

*additional choice \$4 per person

- MEAT LASAGNA
ground beef, mozzarella, ricotta cheese and tomato sauce
- SPINACH & CHEESE LASAGNA ✓
baby spinach, mozzarella, ricotta cheese and tomato sauce
- CHEESE STUFFED TORTELLINI ✓
filled with ricotta cheese, choice of tomato, rosé or alfredo sauce

- PENNE ALLA VODKA
pancetta, sweet peas, vodka rosé sauce
gluten penne available
vegetarian available ✓
- RICOTTA CAVATELLI BOLOGNESE
sunday meat sauce, pecorino
- BAKED STUFFED SHELLS ✓
tomato sauce, fresh whipped ricotta, mozzarella cheese

- PEAR & CHEESE SACCHETTI +2 ✓
sweet pear & ricotta stuffed pasta purses, mascarpone cream, toasted pistachio
- ORECCHIETTE +2
"little ear" pasta, broccoli rabe, cherry tomatoes, sweet sausage, olive oil, fresh garlic, pecorino
- SEAFOOD ALLA VODKA +6
sautéed scallops, shrimp and lump crab, vodka rosé sauce, over penne

Main Course

Choose One

*additional choice \$6 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 PARMIGIANA
mozzarella cheese, tomato sauce

- CHICKEN LIMONCELLO +3
egg-dipped chicken breast, asparagus, lump crab, lemon, white wine
- CHICKEN MARSALA
sweet marsala wine, local mixed mushrooms, onions
- MARIA'S MEATBALLS
homemade beef meatballs, simmered in tomato sauce
- MEATBALLS & SAUSAGE
homemade beef meatballs, sweet sausage, simmered in tomato sauce

- SAUSAGE AND PEPPERS
sweet sausage, peppers, onions
- STUFFED SALMON +7
stuffed with crab imperial, fresh herbs, olive oil, lemon
- SALMON PUTTANESCA +7
wester ross salmon, tomato, olive, capers, garlic, fresh herbs
- LUMP CRAB CAKES +7
tartar sauce

Hot & Cold Beverages

*additional \$3.50 per person

COFFEE
lamont coffee (regular or decaf)

HERBAL TEA
assorted herbal teas

JUICE
orange, cranberry

✓ VEGETARIAN



To View Private Dining Rooms
limoncellorestaurant.com/private-event-rooms-chester-springs