

Limoncello

*Rehearsal Dinners
Family Celebrations
Corporate Events
Holiday Parties*

*Private Events
Dinner*



Chester Springs

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

limoncellorestaurant.com

Limoncello Buffet Style

Dinner - \$54.95 per person

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

Family Style Appetizers

Choose Two

*additional choice \$3.50 per person

butlered hors d'oeuvres service optional (Ask for details)

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 \$3.50 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 Two

*additional choice \$2 per person

ROASTED RED BLISS POTATOES ✓

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

MASHED POTATOES ✓

kennett square mushrooms, parmigiano cream

BROCCOLI RABE AIOLI ✓

extra virgin olive oil, toasted garlic

STRING BEANS ALMONDINE ✓

string beans, almondine

STRING BEANS GARLIC AND OIL ✓

string beans, garlic, oil

FIRE-GRILLED ASPARAGUS ✓

seasalt, 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

✓ VEGETARIAN



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

Limoncello Sit-Down

Dinner - \$57.95 per person

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

Family Style Appetizers

Choose Two

*additional choice \$3.50 per person
butlered hors d' oeuvres service optional (Ask for details)

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 tomato, 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
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, 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

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

Dessert Bar

Choose of Two

**optional*

***Additional \$5 per person**

MINI ASSORTED PASTRIES

eclairs, cream puffs, mini ricotta cannolis, fresh fruit tarts

ITALIAN DESSERT TRAY

pizzelles, mini ricotta cannolis, butter cookies, assorted biscotti

MINI CUPCAKES

bite sized, sprinkles

*chocolate and vanilla with buttercream icing*red velvet with cream cheese icing

CANNOLI TRAY

classic ricotta, chocolate chips

BUTTER COOKIES

assortment of chef's daily offering

COOKIES AND BROWNIES

chocolate chip, oatmeal raisin, vanilla wafers, brownies

FLOURLESS CHOCOLATE TORTE

flourless, rich, dark chocolate

Kids Menu

**optional*

CHICKEN FINGERS AND FRIES

barbeque, honey mustard or ketchup 13

KIDS PASTA ✓

penne, rigatoni, ravioli or linguine, tomato sauce 13

add meatballs +3 each

KIDS PIZZA ✓

tomato sauce and mozzarella 15

Cold & Hot Beverage Services

**optional*

Non Alcoholic

***Additional \$3.50 per person**

SOFT DRINKS

coke, diet coke, sprite, ginger ale, brewed iced tea

COFFEE

lamont coffee (regular or decaf)

HERBAL TEA

assorted herbal teas

Bar Services

HOST TAB

Beverages are charged by consumption to the host. A bar will be set up in your room.

A \$75.00 bartender fee will be charged.

DIRECT TO BAR (CASH BAR)

If you do not wish to pay for beverages for your guests, they will be directed to a bar where they may purchase their own beverages.

Terms and Conditions

We require a deposit in the amount of \$250. Checks may be made payable to Limoncello. We also accept all major credit cards.

Final guest count and menu selections are due 5 business days prior to the event.

Notes
