

Rehearsal Dinners
Family Celebrations
Corporate Events
Holiday Parties

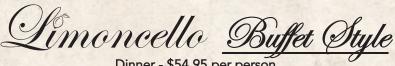
Rehearsal Dinners Private Events

Dinner



West Chester

9 North Walnut Street • West Chester, PA 19380 • 610.436.6230 limoncellorestaurant.com



Dinner - \$54.95 per person

Available for parties with a minimum of 25 guests and a maximum of 45 guests



*additional choice \$3.50 per person

SHRIMP LEJON +3

limoncello aioli

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

PROSCIUTTO WRAPPED SCALLOPS +3

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 horseradish cream COCONUT SHRIMP +3

sweet chili sauce

MINI CRAB CAKES +3

tartar sauce

CRAB STUFFED MUSHROOMS +2

lump crab imperial

LIMONCELLO TOSSED V

RICOTTA BOARD √

CALAMARI FRITTI

CALAMARI SICILIANI

ricotta, honey, warm focaccia bread

marinara and limoncello garlic aioli

olives, fresh tomatoes, long hots

CHARCUTERIE BOARD +3

served with three dipping sauces - sweet chili,

sautéed calamari tossed with capers, kalamata

pecorino toscano 6 month, gorgonzola dolce,

fruit and appropriate accompaniments

crucolo, parma prosciutto, calabrese salami, fresh

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

*additional choice \$3.50 per person

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 V

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

MIXED GREENS V

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

MEAT LASAGNA

ground beef, mozzarella, ricotta cheese, tomato sauce

SPINACH & CHEESE LASAGNA V

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

*additional choice \$4 per person 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

*additional choice \$6 per person

EGGPLANT PARMIGIANAV

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



*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 GRILLED VEGETABLES

✓

seasalt, lemon

eggplant, zucchini, roasted red peppers, asparagus, carrots

STRING BEANS GARLIC AND OIL

STRING BEANS ALMONDINE V

FIRE-GRILLED ASPARAGUS

*served room temperature

BRUSSEL SPROUTS & BLEUV

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



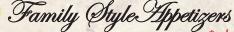
VVEGETARIAN

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

Limoncello Sit-Down

Dinner - \$57.95 per person

Available for parties with a minimum of 25 guests and a maximum of 55 guests



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

LIMONCELLO TOSSED V

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 V

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 $vegetarian\ available\ \gamma$

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



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

*Additional \$5 per person

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 V

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

) Youes