

Limoncello

Christmas Eve Menu



In-Store Pickup Only

West Chester 610.436.6230

Chester Springs 610.524.3112

limoncellorestaurant.com



Party Favorites



SMALL SERVES UP TO 12

LARGE SERVES UP TO 24

CLASSIC BRUSCHETTA ✓

SMALL \$45 | LARGE \$70

fresh tomato, onions, fresh garlic, basil,
toasted sesame baguette

ANTIPASTO LIMONCELLO GF

SMALL \$125 | LARGE \$230

prosciutto di parma, soppressata, calabrese
salami, marinated fresh mozzarella, sharp
provolone, roasted red peppers, marinated
artichokes, sicilian olives

HUMMUS ✓

SMALL \$75 | LARGE \$130

homemade hummus, sicilian olives, feta,
roasted red peppers, marinated artichokes,
cucumber, carrots, pita bread

STROMBOLI PLATTER

SMALL \$50 | LARGE \$80

salami, pepperoni, roasted red peppers,
mozzarella, marinara sauce on the side

*vegetarian available

*served room temperature

TOMATO PIE ✓

16" x 16" \$25

fresh tomato sauce, grated pecorino

VEGETARIAN ANTIPASTO GF ✓

SMALL \$100 | LARGE \$180

roasted peppers, sicilian olives, grilled
zucchini, eggplant, asparagus, marinated
artichoke hearts, pecorino toscano, fresh
mozzarella



Salads



SMALL SERVES UP TO 12 | LARGE SERVES UP TO 24

LIMONCELLO TOSSED GF ✓

SMALL \$50 | LARGE \$80

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

CLASSIC CAESAR ✓

SMALL \$45 | LARGE \$70

romaine, herb croutons, shaved parmigiano,
caesar dressing

All dressings are served on the side



Pasta



HALF PAN SERVES UP TO 12 | FULL PAN SERVES UP TO 24

MEAT LASAGNA

HALF PAN (SERVES UP TO 9) \$55

FULL PAN (SERVES UP TO 18) \$90

ground beef, mozzarella, ricotta cheese,
tomato sauce

SPINACH & CHEESE LASAGNA ✓

HALF PAN (SERVES UP TO 9) \$55

FULL PAN (SERVES UP TO 18) \$90

baby spinach, mozzarella, ricotta cheese,
tomato sauce

PENNE ALLA VODKA

HALF PAN \$60 | FULL PAN \$100

pancetta, sweet peas, vodka rosé sauce

Vegetarian available

**Gluten free penne available*

BAKED STUFFED SHELLS ✓

HALF PAN \$60 | FULL PAN \$100

fresh whipped ricotta, mozzarella cheese,
tomato sauce

CHEESE STUFFED TORTELLINI

HALF PAN \$60 | FULL PAN \$100

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

SEAFOOD ALLA VODKA

HALF PAN \$110 | FULL PAN \$200

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

**Gluten free penne available*



Main Courses



HALF PAN SERVES UP TO 12 | FULL PAN SERVES UP TO 24

EGGPLANT PARMIGIANA

HALF PAN \$70 | FULL PAN \$120

mozzarella cheese, tomato sauce

EGGPLANT ROLLATINI

HALF PAN \$75 | FULL PAN \$130

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

**Gluten free available*

CHICKEN FRANCAISE

HALF PAN \$80 | FULL PAN \$140

egg-dipped chicken breast, lemon, white wine

CHICKEN PARMIGIANA

HALF PAN \$80 | FULL PAN \$140

mozzarella cheese, tomato sauce

CHICKEN LIMONCELLO

HALF PAN \$95 | FULL PAN \$170

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

CHICKEN MARSALA

HALF PAN \$85 | FULL PAN \$150

sweet marsala wine, local mixed mushrooms, onions

**Gluten free available*

MARIA'S MEATBALLS

HALF PAN \$70 | FULL PAN \$120

homemade beef meatballs, simmered in tomato sauce

MEATBALLS & SAUSAGE

HALF PAN \$75 | FULL PAN \$130

homemade beef meatballs, sweet sausage, simmered in tomato sauce

STUFFED PORK LOIN

HALF PAN \$85 | FULL PAN \$150

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

BEEF SHORT RIB **GF**

HALF PAN \$95 | FULL PAN \$170

chianti demi, creamy mushroom risotto



Seafood



HALF PAN SERVES UP TO 12 | FULL PAN SERVES UP TO 24

STUFFED FLOUNDER

HALF PAN \$115 | FULL PAN \$210

stuffed with crab imperial, lemon butter, capers

SALMON PUTTANESCA **GF**

HALF PAN \$115 | FULL PAN \$210

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

STUFFED SALMON

HALF PAN \$130 | FULL PAN \$240

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

LUMP CRAB CAKES

HALF PAN \$130 | FULL PAN \$240

tartar sauce



Sides



HALF PAN SERVES UP TO 12 | FULL PAN SERVES UP TO 24

ROASTED RED BLISS POTATOES **GF**

HALF PAN \$50 | FULL PAN \$80

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

STRING BEANS GARLIC AND OIL **GF**

HALF PAN \$50 | FULL PAN \$80

extra virgin olive oil, fresh garlic

BROCCOLI RABE **GF**

HALF PAN \$60 | FULL PAN \$100

extra virgin olive oil, fresh garlic

GRILLED VEGETABLES **GF**

HALF PAN \$50 | FULL PAN \$80

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

**served room temperature*



Vegetarian

GF Gluten Free



Limoncello

RECIPE

7 Medium sized LEMONS (greenish if possible)

1 L. grain alcohol 95% or food quality Vodka

$\frac{1}{2}$ L water

500 grams Sugar

Peel lemons thinly (avoid white) and place in large glass jar.

Add alcohol and leave for 10 days (or more months)

Boil sugar + water until syrup - then COOL
Strain with cheese cloth

Makes approx. 1 $\frac{1}{2}$ L. Keeps in refig. 10 days
then pure - SALUTE