

# *Limoncello*

*Family Celebrations*  
*Corporate Events*  
*Baby & Bridal Shower*  
*Christenings*

*Private Events*  
*Lunch & Brunch*



*West Chester*  
9 North Walnut Street  
West Chester, PA 19380  
610.436.6230

[limoncellorestaurant.com](http://limoncellorestaurant.com)

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



# Limoncello *Buffet Style*

Lunch - \$36.95 per person

## 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 ✓*

### 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**

## Sides

Choose Two

**\*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 ✓

### 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

## Add On Family Style 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

### CHEESESTEAK EGG ROLLS

caramelized onions, sharp provolone, ketchup

### PORCHETTA EGGROLLS

roasted pork, broccoli rabe, au jus, sharp provolone w/

### 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

### CHARCUTERIE BOARD +3

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

### COCONUT SHRIMP +3

sweet chili sauce

### MINI CRAB CAKES +3

tartar sauce

### CRAB STUFFED MUSHROOMS +2

lump crab imperial

✓ **VEGETARIAN**



# Limoncello Sit-Down

Lunch - \$38.95 per person

## 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

### LIMONCELLO WEDGE ✓

iceberg lettuce, tomato bruschetta, crispy prosciutto, gorgonzola crumbles, honey balsamic

### 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

### 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

### 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

## Add On Family Style 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

### CHEESESTEAK EGG ROLLS

caramelized onions, sharp provolone, ketchup

### PORCHETTA EGGROLLS

roasted pork, broccoli rabe, au jus, sharp provolone w/iz

### 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

### CHARCUTERIE BOARD +3

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

### COCONUT SHRIMP +3

sweet chili sauce

### MINI CRAB CAKES +3

tartar sauce

### CRAB STUFFED MUSHROOMS +2

lump crab imperial



# Limoncello Buffet Style Brunch

\$39.95 per person

## 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

FRENCH TOAST +3 ✓  
maple syrup, butter  
WAFFLES +3 ✓  
maple syrup, butter  
ANTIPASTO LIMONCELLO +5  
prosciutto di parma, soppressata, calabrese salami,  
marinated fresh mozzarella, sharp provolone,  
roasted red peppers, marinated artichokes,  
sicilian olives

## 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



**\*optional**

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To View Private Dining Rooms  
[limoncellorestaurant.com/private-event-rooms-chester-springs](https://limoncellorestaurant.com/private-event-rooms-chester-springs)



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