

limoncellorestaurant.com



Our Services

We kindly request 48 hours notice for all orders.

In-Store Pickup

Delivery

local only

Delivery No Set Up \$75

Drop Off with Set Up \$125

Full Service Fee

Service Staff \$225 - minimum of two

arrival one hour prior for set up four hour event

(additional time \$45 per hour, per server)

Limoncello Caterers will determine staffing needs based on your event

Extras

Disposable Chafer/Sterno Sets with Serving Utensils \$14 each

Metal Chafer/Sterno Sets with Serving Utensils \$30 each

Plastic-Ware (Dinner & Salad Plates, Forks, Knives, & Napkins) \$3.50 per person

Beverage Package

Coke, Diet Coke, Sprite, Bottled Water \$4 per person

**Prices subject to change. Please visit our website for current menus and prices.*





BEEF SHORT RIB

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

CAPRESE TRAY ✓

SMALL \$55 | LARGE \$90

fresh mozzarella, tomato, olive oil, fresh basil,
balsamic drizzle

ANTIPASTO LIMONCELLO

SMALL \$125 | LARGE \$230

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

CHARCUTERIE BOARD

SMALL \$135 | LARGE \$250

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

VEGETARIAN ANTIPASTO ✓

SMALL \$100 | LARGE \$180

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

CRISP CRUDITÉ ✓

SMALL \$55 | LARGE \$90

fresh seasonal vegetables, creamy ranch
dressing

HUMMUS ✓

SMALL \$75 | LARGE \$130

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

FRESH FRUIT ✓

SMALL \$55 | LARGE \$90

fresh cut melon, pineapple, seasonal berries

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

WINGS

36 PIECE \$55 | 72 PIECE \$95

choice of buffalo or spicy sweet chili,
bleu cheese, celery, carrots

ARANCINI RICE BALLS

\$48 - Dozen

VEGETARIAN ARANCINI ✓

rice croquette filled with Kennett Square
mushrooms, peas, mozzarella, marinara sauce
on the side

SICILIAN ARANCINI

rice croquette filled with ground beef, peas,
mozzarella, marinara sauce on the side

SAUSAGE & BROCCOLI RABE ARANCINI

rice croquette filled with sausage, mozzarella,
broccoli rabe, marinara sauce on the side

PHILLY STEAK ARANCINI

rice croquette filled with shaved ribeye,
fried onions, cooper sharp american,
marinara sauce on the side

BUFFALO CHICKEN ARANCINI

rice croquette filled with chicken, hot sauce,
mozzarella, creamy ranch on the side

SICILIAN ARANCINI

Kids Menu

SMALL SERVES UP TO 12

LARGE SERVES UP TO 24

CHICKEN FINGERS

HALF PAN \$50 | FULL PAN \$80

honey mustard

PENNE ALFREDO

HALF PAN \$50 | FULL PAN \$80

PENNE PASTA WITH MINI MEATBALLS

HALF PAN \$50 | FULL PAN \$80

tomato sauce

STROMBOLI PLATTER





HORS D'OEUVRES

\$36 - Dozen - 24 piece minimum

CAPRESE SKEWERS ✓

tomato, mozzarella, basil, balsamic glaze

SAUSAGE STUFFED MUSHROOMS

artichoke, roasted red peppers, pork
sausage, mozzarella

VEGETABLE STUFFED MUSHROOMS ✓

artichoke, roasted red peppers, spinach,
mozzarella

SAUSAGE AND PEPPER DUMPLINGS

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

PISTACHIO CHICKEN

honey mustard

FRIED ARTICHOKE ✓

creamy ranch

SPECIALTY HORS D'OEUVRES

\$48 - Dozen - 24 piece minimum

COCONUT SHRIMP

sweet chili sauce

MINI CRAB CAKES

tartar sauce

CRAB STUFFED MUSHROOMS

lump crab imperial

ROAST PORK & BROCCOLI RABE EGG ROLLS

slow roasted pulled pork, broccoli rabe,
sharp provolone

CHEESESTEAK EGG ROLLS

caramelized onions, sharp provolone,
ketchup



MINI CRAB CAKES



COCONUT SHRIMP

Salads

SMALL SERVES UP TO 12 | LARGE SERVES UP TO 24

LIMONCELLO TOSSED ✓

SMALL \$50 | LARGE \$80

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

INSALATA ALLA DINA

SMALL \$50 | LARGE \$80

mixed greens, sliced pear, gorgonzola cheese, cranberry, glazed walnuts, crispy prosciutto, raspberry vinaigrette

CLASSIC CAESAR ✓

SMALL \$45 | LARGE \$70

romaine, herb croutons, shaved parmigiano, caesar dressing

ROASTED BEET & GOAT CHEESE ✓

SMALL \$55 | LARGE \$90

wild arugula, radicchio, roasted beets, cherry tomato, goat cheese, dried cranberries, glazed pecans, honey balsamic vinaigrette

MIXED GREENS ✓

SMALL \$45 | LARGE \$70

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

BERRY & GOAT CHEESE ✓

SMALL \$55 | LARGE \$90

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

ANTIPASTA SALAD

SMALL \$55 | LARGE \$90

chopped romaine, tomato, roasted peppers, artichoke hearts, olives, baby fresh mozzarella, shaved reggiano, calabrese salami, soppressata, basil white balsamic vinaigrette

STRAWBERRY SPINACH SALAD ✓

SMALL \$55 | LARGE \$90

baby spinach, strawberries, cucumber, red onion, glazed pecans, feta, champagne vinaigrette

All dressings are served on the side



CLASSIC CAESAR

Hoagie Trays

SMALL SERVES UP TO 12 \$95 | LARGE SERVES UP TO 24 \$170

Choose up to three options

ITALIAN

parma prosciutto, capicola, soppressata, ham, sharp provolone, lettuce, tomato, onion, extra virgin olive oil, oregano

CHICKEN CUTLET

breaded chicken cutlet, provolone, lettuce, tomato, onion, extra virgin olive oil, oregano

CHICKEN CUTLET SPECIAL

breaded chicken cutlet, broccoli rabe, roasted red peppers, sharp provolone, extra virgin olive oil

CHICKEN SALAD

white meat chicken salad, cooper sharp cheese, lettuce, tomato, onion, extra virgin olive oil, oregano

ROAST BEEF

cooper sharp cheese, lettuce, tomato, onion, extra virgin olive oil, oregano

TURKEY

oven roasted turkey breast, provolone, lettuce, tomato, onion, extra virgin olive oil, oregano

TUNA SALAD

tuna salad, cooper sharp cheese, lettuce, tomato, onion, extra virgin olive oil, oregano

CAPRESE ✓

roasted peppers, tomato, fresh mozzarella, arugula, extra virgin olive oil, basil pesto

seeded or non seeded corropolese roll

** Hot & sweet peppers, pickles, and mayo available upon request*

Deli Sides

SMALL SERVES UP TO 12 | LARGE SERVES UP TO 24

ROASTED RED PEPPERS ✓

SMALL \$45 | LARGE \$70

extra virgin olive oil, fresh garlic, basil

ROASTED LONG HOT PEPPERS ✓

SMALL \$45 | LARGE \$70

extra virgin olive oil, fresh garlic, basil

CLASSIC COLESLAW ✓

SMALL \$45 | LARGE \$70

shredded cabbage, carrots, coleslaw dressing

CLASSIC POTATO SALAD ✓

SMALL \$45 | LARGE \$70

mayo, celery, red onion

LIMONCELLO STYLE POTATO SALAD ✓

SMALL \$45 | LARGE \$70

cherry tomatoes, string beans, scallions, sicilian olives, oregano, fresh garlic, red wine vinaigrette

CHEESE TORTELLINI SALAD ✓

SMALL \$45 | LARGE \$70

cherry tomatoes, roasted peppers, cucumber, red onion, sicilian olives, basil pesto

FUSILLI PASTA SALAD ✓

SMALL \$45 | LARGE \$70

fusilli, fresh mozzarella, red peppers, cherry tomato, chickpeas, toasted pine nuts, italian vinaigrette



ROASTED LONG HOT PEPPERS

Pasta

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

**Gluten free penne substitutions available +10*

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

PEAR & CHEESE SACCHETTI ✓

HALF PAN \$65 | FULL PAN \$110

sweet pear & ricotta stuffed pasta purses, alfredo sauce, toasted pistachio

ORECCHIETTE

HALF PAN \$65 | FULL PAN \$110

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

PENNE ALLA VODKA

HALF PAN \$60 | FULL PAN \$100

pancetta, sweet peas, vodka rosé sauce
vegetarian 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

CHEESE RAVIOLI ✓

HALF PAN \$60 | FULL PAN \$100

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

RIGATONI SPICY VODKA

HALF PAN \$65 | FULL PAN \$110

hot sausage, spicy vodka rosé

PENNE PRIMAVERA ✓ VEGAN

HALF PAN \$60 | FULL PAN \$100

cherry tomatoes, baby spinach, zucchini, mushrooms, roasted red peppers, red onion, extra virgin olive oil, garlic

LOBSTER RAVIOLI

HALF PAN \$100 | FULL PAN \$180

lobster and ricotta stuffed ravioli, rosé sauce

SEAFOOD ALLA VODKA

HALF PAN \$110 | FULL PAN \$200

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

SHRIMP & CRAB FRA DIAVOLO

HALF PAN \$110 | FULL PAN \$200

penne, sautéed shrimp and lump crab, spicy marinara



ORECCHIETTE



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

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 MARSALA

HALF PAN \$85 | FULL PAN \$150

sweet marsala wine, local mixed mushrooms, onions

CHICKEN LIMONCELLO

HALF PAN \$95 | FULL PAN \$170

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

CHICKEN MESSINA

HALF PAN \$85 | FULL PAN \$150

parmesan crusted chicken breast, stuffed with asparagus, parma prosciutto, fresh mozzarella, caprese cream sauce with local mixed mushrooms

CHICKEN SCALLOPINI

HALF PAN \$85 | FULL PAN \$150

local mixed mushrooms, peppers, onions, white wine marinara sauce

CHICKEN SALTIMBOCCA

HALF PAN \$90 | FULL PAN \$170

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



MARIA'S MEATBALLS

VEAL PARMIGIANA

HALF PAN \$95 | FULL PAN \$170

mozzarella cheese, tomato sauce

VEAL MARSALA

HALF PAN \$95 | FULL PAN \$170

sweet marsala wine, local mixed mushrooms, onions

VEAL SCALLOPINI

HALF PAN \$95 | FULL PAN \$170

local mixed mushrooms, peppers, onions, white wine marinara sauce

VEAL SALTIMBOCCA

HALF PAN \$95 | FULL PAN \$170

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

MARIA'S MEATBALLS

HALF PAN \$70 | FULL PAN \$120

homemade beef meatballs, simmered in tomato sauce

* SOUTH PHILLY CONDIMENT TRAY: ROLLS,
ITALIAN LONG HOTS, ROASTED REDS, MILD
PROVOLONE
\$55 | \$90

MEATBALLS & SAUSAGE

HALF PAN \$75 | FULL PAN \$130

homemade beef meatballs, sweet sausage, simmered in tomato sauce

ROAST PORK

HALF PAN \$80 | FULL PAN \$140

slow roasted pulled pork, rosemary, au jus

STUFFED PORK LOIN

HALF PAN \$85 | FULL PAN \$150

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

SAUSAGE AND PEPPERS

HALF PAN \$80 | FULL PAN \$140

sweet sausage, peppers, onions

TOP ROUND ROAST BEEF

HALF PAN \$90 | FULL PAN \$160

slow roasted top round, horseradish, gravy

BEEF SHORT RIB

HALF PAN \$95 | FULL PAN \$170

chianti demi, creamy mushroom risotto



CHICKEN LIMONCELLO

PAN-SEARED SCALLOPS



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

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

PAN-SEARED SCALLOPS

HALF PAN \$130 | FULL PAN \$240

local mixed mushrooms, parmigiano risotto, aged balsamic drizzle

STUFFED SHRIMP

HALF PAN \$130 | FULL PAN \$240

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



STUFFED SALMON

BROCCOLI RABE



Sides

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

ROASTED RED BLISS POTATOES ✓

HALF PAN \$50 | FULL PAN \$80

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

ROASTED SWEET POTATOES ✓

HALF PAN \$50 | FULL PAN \$80

oven roasted, butter, brown sugar,
fresh herbs

MASHED POTATOES ✓

HALF PAN \$55 | FULL PAN \$90

herb butter, cream

RISOTTO WITH MUSHROOMS ✓

HALF PAN \$60 | FULL PAN \$100

local mushrooms, parmigiano cream

BROCCOLI RABE ✓

HALF PAN \$60 | FULL PAN \$100

extra virgin olive oil, fresh garlic

STRING BEANS ALMONDINE ✓

HALF PAN \$50 | FULL PAN \$80

toasted almonds, extra virgin olive oil,
fresh garlic

STRING BEANS GARLIC AND OIL ✓

HALF PAN \$50 | FULL PAN \$80

extra virgin olive oil, fresh garlic

BRUSSEL SPROUTS & BLEU V

HALF PAN \$60 | FULL PAN \$100

oven roasted, gorgonzola dolce,
aged balsamic glaze

OVEN BAKED BRUSSELS SPROUTS

HALF PAN \$55 | FULL PAN \$90

crispy pancetta, extra virgin olive oil,
fresh garlic

SAUTÉED MIXED VEGETABLES V

HALF PAN \$50 | FULL PAN \$80

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

GRILLED VEGETABLES V

HALF PAN \$50 | FULL PAN \$80

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

*served room temperature

ROASTED RED BLISS POTATOES



Desserts

SMALL SERVES UP TO 12 \$85 | LARGE SERVES UP TO 24 \$125

MINI RICOTTA CANNOLIS

ricotta, chocolate chips

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

BUTTER COOKIES

assortment of chef's daily offering

COOKIES AND BROWNIES

chocolate chip, oatmeal raisin, vanilla wafers, brownies

MARIA'S TIRAMISU

mascarpone cream on a sponge base covered by a row of espresso drenched ladyfingers and dusted with cocoa powder

FLOURLESS CHOCOLATE TORTE (gluten free)

flourless, rich, dark chocolate

ITALIAN DESSERT TRAY



Buon Appetito



From the Limoncello Family



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