

Limoncello

Christmas Eve Menu



December 23-24

We're thrilled by everyone's response to our annual Christmas Eve catering menu! Due to overwhelming interest and to ensure an exceptional experience for all, we're temporarily limiting our holiday menu options and substitutions. Space is limited. Thank you for your understanding and flexibility.

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

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

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

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 SALTIMBOCCA

HALF PAN \$90 | FULL PAN \$170
topped with parma prosciutto, fresh
mozzarella, local mixed mushrooms,
white wine marinara sauce
**Gluten free available*

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

SAUSAGE AND PEPPERS **GF**

HALF PAN \$80 | FULL PAN \$140
sweet sausage, peppers, onions

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

STUFFED SALMON

HALF PAN \$130 | FULL PAN \$240
stuffed with crab imperial, fresh herbs,
olive oil, lemon

SALMON PUTTANESCA **GF**

HALF PAN \$115 | FULL PAN \$210
wester ross salmon, tomato, olive, capers,
garlic, fresh herbs

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

BROCCOLI RABE **GF**

HALF PAN \$60 | FULL PAN \$100
extra virgin olive oil, fresh garlic

STRING BEANS GARLIC AND OIL **GF**

HALF PAN \$50 | FULL PAN \$80
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*



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. Keep in refrig. 10 days
then serve — SALUTE