

Limoncello

Banquets

Family Celebrations
Corporate Events
Baby & Bridal Shower
Christenings



9 North Walnut Street • West Chester, PA 19380 • 610.436.6230
499 East Uwchlan Avenue • Chester Springs, PA 19425 • 610.524.3112
limoncellorestaurant.com

Limoncello Buffet Style

Lunch - \$34.95 per person or Dinner \$64.95 per person
Available for parties with a minimum of 25 guests.

Appetizers

Choose Two

*optional for lunch included for dinner

*Additional \$7.50 per person - Served Family Style

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

GRIGLIATA DI PESCE

shrimp, scallops, calamari, cherry tomato, capers, lemon, olive oil, aged balsamic, wild arugula

CLAMS OREGANATO

white wine, oregano, crumbled hot sausage

ARANCINI

fried "risotto balls" filled with beef bolognese, green peas, mozzarella

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

CHARCUTERIE BOARD +3

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

RICOTTA BOARD✓

ricotta, honey, warm focaccia bread

PROVOLONE STUFFED SAUSAGE

broccoli rabe, roasted peppers, sharp provolone

MARIA'S MEATBALLS

san marzano tomato sauce, topped with fresh ricotta, basil

ANTIPASTO ITALIANO

fried artichoke, parma prosciutto, burrata con panna, sharp provolone, roasted peppers, olives, basil

Salads

Choice of 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

Choice of 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

RICOTTA CAVATELLI BOLOGNESE

sunday meat sauce, pecorino

BAKED STUFFED SHELLS✓

tomato sauce, fresh whipped ricotta, mozzarella

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

Choice of 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 MESSINA +3

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

CHICKEN SALTIMBOCCA

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

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

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 MARSALA +5

sweet marsala wine, local mixed mushrooms, onions

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

* ADDITIONAL \$2 PER PERSON SOUTH PHILLY CONDIMENT TRAY: ROLLS, ITALIAN LONG HOTS, ROASTED REDS, MILD PROVOLONE

Sides

Choice of Two

*additional choice \$2 per person

ROASTED RED BLISS POTATOES

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

ROASTED SWEET POTATOES

oven roasted, extra virgin olive oil, brown sugar, fresh herbs

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

FIRE-GRILLED ASPARAGUS

seasalt, lemon

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

SAUTEED MIXED VEGETABLES

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

✓ VEGETARIAN

Limoncello Sit-Down

Lunch - \$34.95 per person or Dinner \$64.95 per person
Available for parties with a minimum of 25 guests.

Appetizers

Choose Two

*optional for lunch included for dinner

*Additional \$7.50 per person - Served Family Style

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

GRIGLIATA DI PESCE

shrimp, scallops, calamari, cherry tomato, capers, lemon, olive oil, aged balsamic, wild arugula

CLAMS OREGANATO

white wine, oregano, crumbled hot sausage

ARANCINI

fried "risotto balls" filled with beef bolognese, green peas, mozzarella

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

CHARCUTERIE BOARD +3

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

RICOTTA BOARD✓

ricotta, honey, warm focaccia bread

PROVOLONE STUFFED SAUSAGE

broccoli rabe, roasted peppers, sharp provolone

MARIA'S MEATBALLS

san marzano tomato sauce, topped with fresh ricotta, basil

ANTIPASTO ITALIANO

fried artichoke, parma prosciutto, burrata con panna, sharp provolone, roasted peppers, olives, basil

First Course

Choice of 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

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

Main Course

Choose Five

PENNE ALLA VODKA

pancetta, sweet peas, vodka rosé sauce
add chicken +6 add shrimp +8

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, red chili

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 and 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 and 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 and 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, onions, 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, 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

✓ **VEGETARIAN**



Desserts Optional
(next page)

Desserts

**optional*

*Additional \$8.00 per person

CHOCOLATE MOUSSE (gluten free)

chocolate mousse topped with fresh whipped cream

FLOURLESS WHITE CHOCOLATE PEANUT

BUTTER TART (gluten free)

gluten free graham cracker crust, crème anglaise

MOM'S TIRAMISU

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

CANNOLI

3 mini classic ricotta, chocolate chips

Kids Menu

**optional*

CHICKEN FINGERS AND FRIES

barbeque, honey mustard or ketchup 13

KIDS PASTA ✓

penne, rigatoni, ravioli or linguine, tomato sauce 13

add meatballs +3 each

KIDS PIZZA ✓

tomato sauce and mozzarella 15

KIDS BURGER

american cheese, pickles, french fries 15

Beverage Services

**optional*

Non Alcoholic

*Additional \$3.50 per person

SOFT DRINKS

coke, diet coke, sprite, ginger ale, fuze sweet tea, brewed iced tea

COFFEE

lamont coffee (regular or decaf)

HERBAL TEA

assorted herbal teas

Tab or Cash Bar Available

Terms and Conditions

Limoncello Ristorante's banquet service creates an elegant atmosphere for any social event. If you are planning a family celebration, corporate event, baby and bridal shower, christening or any other type of private event, you have arrived at the destination for exceptional Italian cuisine and service. Upon booking your event, you will have the option of choosing a buffet or sit-down style luncheon or dinner. Luncheons are hosted between 12 pm to 4 pm (Saturdays and Sundays) and dinners are hosted anywhere between 4pm to 10pm (Sunday through Thursday). The host may arrive early to decorate the room to their liking (projectors, center pieces, balloons, etc). The host is also welcome to bring their own cake.

6% PA sales tax and 20% gratuity will be applied to your final bill.

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
