

Limoncello *banquets*

Baby & Bridal Shower
Family Celebrations
Corporate Events
Christenings



Limoncello West Chester ~ 9 N Walnut Street, West Chester, PA 19380 ~ 610.436.6230
Limoncello Chester Springs ~ 499 E Uwchlan Ave, Chester Springs, PA 19425 ~ 610.524.3112
WWW.LIMONCELLORESTAURANT.COM

Limoncello Buffet Style

Lunch - \$24.95 per person or Dinner - \$49.95 per person
Available for parties with a minimum of 20 guests.

Appetizers

Choose Two
**optional for lunch
included for dinner*

**Additional \$7.50 per person - Served Family Style*

Arancini	Antipasto Limoncello +5	Cozze*
Polpette	Calamari Fritté	Lump Crab Cakes* +5
Provolone Stuffed Sweet Sausage	Calamari Siciliani	Pan Seared Scallops* +5
Fried Cheese Ravioli	Clams Oreganato*	Coconut Shrimp* +4



Salad

Choice of One

Insalata Caesar*	Insalata alla Dina	Arugula Salad
Mixed Baby Greens	Roasted Beet and Goat Cheese	Fior di Latte



Pasta

Choice of One

Meat Lasagna	Braised Short Rib Stuffed Ravioli	Stuffed Shells
Sicilian Eggplant San Marzano	Porcini Stuffed Ravioli	Spinach and Cheese Ravioli
Baked Rigatoni	Seafood alla Vodka* +6	Cheese Tortellini
Penne alla Vodka	Lobster Ravioli* +5	Spinach and Cheese Manicotti



Entree

Choice of Two

Eggplant Parmigiana	Veal Scallopini +2	Lump Crab Cakes* +5
Eggplant Rollatini	Veal Parmigiana +2	Stuffed Salmon* +5
Chicken Parmigiana	Veal Milazzo +3	Pan Seared Halibut Puttanesca* +8
Chicken Marsala	Veal Involtini +3	
Chicken Messina	Limoncello Meatballs	<i>Carving Station</i>
Chicken Francaise	Stuffed Pork Loin	Filet Mignon Tenderloin* +mp
Chicken and Sausage Scallopini	Sweet Sausage	Prime Rib* +mp
Chicken Limoncello* +2		



Vegetable

Choice of Two

Broccoli Rabe Aioli	Roasted Red Bliss Potatoes	Mashed Red Bliss Potatoes
String Beans Garlic and Oil	Risotto with Wild Mushrooms	Oven Baked Brussel Sprouts
Roasted Asparagus	Grilled or Sauteed Vegetables	Scalloped Potatoes with Onions



Dessert

**optional*

**Additional \$7 per person*

Limoncello Cake	Seasonal Bread Pudding	Vanilla Gelato
Carrot Cake	Tiramisu	Chocolate Gelato
Chocolate Souffle	Ricotta Cannoli	Limoncello Flute

FOR MENU ITEM DESCRIPTIONS, PLEASE VIEW THE "MENU ITEM DESCRIPTION" PAGE.
FOR OUR BAR PACKAGES, PLEASE VIEW THE "BAR PACKAGES" PAGE.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS
Above prices do not include tax and gratuity. An event fee may be applied. Prices are subjected to change. Please consult your banquet manager for children menu pricing.

Limoncello Sit-Down

Lunch - \$24.95 per person or Dinner - \$49.95 per person
Available for parties with a minimum of 20 guests.

Appetizers

Choose Two
**optional for lunch
included for dinner*

**Additional \$7.50 per person - Served Family Style*

Arancini	Antipasto Limoncello +5	Cozze*
Polpette	Calamari Fritté	Lump Crab Cakes* +5
Provolone Stuffed Sweet Sausage	Calamari Siciliani	Pan Seared Scallops* +5
Fried Cheese Ravioli	Clams Oreganato*	Coconut Shrimp* +4



First Course

Choose Two Salads

Insalata Caesar*	Insalata alla Dina	Arugula Salad
Mixed Baby Greens	Roasted Beet and Goat Cheese	Fior di Latte



Main Course

Choose Five

Meat Lasagna	Chicken Parmigiana	Filet Mignon* +7
Sicilian Eggplant San Marzano	Chicken Marsala	Lobster Ravioli* +5
Eggplant Parmigiana	Chicken Francaise	Pan Seared Halibut Puttanesca* +8
Penne alla Vodka	Chicken and Sausage Scallopini	Lump Crab Cakes* +5
Potato Gnocchi	Chicken Limoncello* +2	Stuffed Salmon* +5
Braised Short Rib Stuffed Ravioli	Pork Chop Milanese	Linguine with Clams* +5
Porcini Stuffed Ravioli	Veal Involtini +3	Shrimp and Crab Fra Diavolo* +5
Spinach and Cheese Ravioli	Veal Chop Parmigiana +11	Seafood alla Vodka* +6
Cheese Tortellini	Veal Parmigiana +2	Pescatore* +8
Chicken Messina	Veal Milazzo +3	



Dessert

**optional*

**Additional \$7 per person*

Limoncello Cake	Seasonal Bread Pudding	Vanilla Gelato
Carrot Cake	Tiramisu	Chocolate Gelato
Chocolate Souffle	Ricotta Cannoli	Limoncello Flute

LIMONCELLO WILL PROVIDE CUSTOM MENUS FOR YOUR EVENT.
FOR MENU ITEM DESCRIPTIONS, PLEASE VIEW THE "MENU ITEM DESCRIPTION" PAGE.
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Menu Item Descriptions

Appetizers

Calamari Fritti

Served with Sweet Chilli Sauce, Marinara, Limoncello Garlic Aioli

Calamari Siciliani

Fried Calamari tossed with Capers, Black Olives, Fresh Tomato, White Wine, Long Hots

Fried Cheese Ravioli

Lightly Breaded and Fried Ravioli, Marinara

Clams Oreganato*

Chardonnay, Oregano, Crumbled Hot Sausage, Garlic Herb Crostini

Cozze*

Frenchman Cove Mussels, Chardonnay and Garlic or Marinara, Garlic Herb Crostini

Pan-Seared Scallops

Kennett Square Mixed Mushrooms, Parmigiano Risotto, Balsamic Drizzle

Arancini

Fried Risotto Croquette filled with Ground Beef, Peas, Mozzarella

Polpette

Maria's Meatballs, Tomato Sauce, Ricotta Cheese

Provolone Stuffed Sweet Sausage

Roasted Baby Sweet Peppers, Broccoli Rabe, Olive Oil, Garlic

Lump Crab Cake

Roasted Pepper Pesto, Sautéed Spinach Aioli

Coconut Shrimp

Sweet Chilli Sauce

Antipasto Limoncello

Prosciutto, Soppressata,

Grilled Asparagus, Artichokes, Pepper Shooters, Imported Olives, Sharp Provolone, Fresh Mozzarella

Salads

Insalata Caesar

Romaine, Shaved Parmigiano, Her

Mixed Baby Green

Roasted Peppers, Olives, Red Onions, Cucumber, Cherry Tomato, Feta Cheese, Balsamic, Olive Oil

Fior di Latte

Fresh Mozzarella, Tomato, Parma Prosciutto, Basil Pesto, Olive Oil

Insalata alla Dina

Mixed Greens, Sliced Pear, Gorgonzola Cheese, Dried Cranberry, Candied Walnuts, Crispy Prosciutto, Raspberry Vinaigrette

Roasted Beet & Goat Cheese

Mixed Greens, Cherry Tomato, Red Onion, Candied Walnuts, Aged Balsamic Vinaigrette

Arugula

Arugula, Mangoes and Strawberries, Candied Walnuts, Crispy Pancetta, Goat Cheese, Mango Vinaigrette

Entrées

Meat Lasagna

Ground Beef, Fresh Spinach, Mozzarella, Ricotta Cheese and Tomato Sauce

Braised Short Rib Stuffed Ravioli

Kennett Square Mixed Mushrooms, Cherry Tomato, Marsala Wine

Sicilan Eggplant San Marzano

Eggplant Sicilian, Prosciutto, Fresh Ricotta, "San Marzano" Tomato Sauce, Over Rigatoni

Eggplant Rollitini

Eggplant Stuffed with Prosciutto, Ricotta, Topped with Mozzarella Cheese and Tomato Sauce

Eggplant Parmigiana

Mozzarella Cheese, Tomato Sauce, Server with Linguine

Penne alla Vodka

Pancetta, Sweet Peas, Vodka Rosé

Potato Gnocchi

Crumbled Pork Sausage, Broccoli Rabe, Cherry Tomato, Olive Oil, Parmigiano

Porcini Stuffed Ravioli

Pasta Stuffed with Porcini Mushrooms, Tomato Cream Sauce

Cheese Tortellini

Ricotta Stuffed Tortellini, Rosé Sauce

Baked Rigatoni

Tomato Sauce, Fresh Whipped Ricotta, Mozzarella Cheese

Spinach and Cheese Manicotti

Filled with Ricotta Cheese, Mozzarella Cheese, Choice of Tomato, Rosé or Alfredo Sauce

Chicken Marsala

Sweet Marsala Wine, Portobello Mushrooms, Server with Linguine

Chicken Francaise

Egg Dipped Chicken Breast, Lemon, White Wine, Server with Linguine

Chicken and Sausage Scallopini

Chicken Breast, Sweet Sausage, Mushrooms, Peppers, Onions, White Wine Marinara, Server with Linguine

Chicken Limoncello

Chicken Breast, Egg Dipped, Asparagus, Lump Crab, Lemon, White Wine Sauce, Server with Linguine

Chicken Massina

Parmesan Crusted Chicken Breast, Stuffed with Asparagus, Parma Prosciutto, Fresh Mozzarella, Caprese Cream Sauce with Mixed Mushrooms and Pancetta, Over Linguine

Chicken Parmigiana

Mozzarella Cheese, Tomato Sauce, Server with Linguine

Veal Milazzo

Medallions of Veal topped with Parma Prosciutto, Fresh Mozzarella, Portobello Mushrooms, White Wine Marinara Sauce, Server with Linguine

Veal Involtini

Medallions of Veal Stuffed with Broccoli Rabe, Mozzarella Cheese, Mushroom, White Wine Sauce, Server with Linguine

Veal Parmigiana

Veal Medallions, Mozzarella Cheese, Tomato Sauce, Server with Linguine

Veal Chop Parmigiana

Mozzarella Cheese, Tomato Sauce, Server with Linguine

Veal Scallopini

Medallions, Onions, Mushrooms, Peppers, Tomato Sauce, White Wine

Filet Mignon

8 oz Filet, Chianti Demi, Mashed Potatoes and Sautéed Baby Spinach

Filet Mignon (Buffet)

8 oz Filet, Chianti Demi

Prime Rib (Buffet)

Au Jus, Horseradish Cream

Stuffed Pork Loin

Fresh Spinach, Bread Crumbs, Romano Cheese, Rosemary

Lobster Ravioli

4oz. Lobster Tail in a Rosé Sauce

Lump Crab Cakes

Roasted Pepper Pesto, Baby Spinach, Mashed Potatoes

Stuffed Salmon

Stuffed with Lump Crab Imperial, Lemon Butter, Served with Mashed Potatoes and Broccoli Rabe

Pan Seared Halibut Puttanesca*

Fresh Tomato, Kalamata Olives, Capers, White Wine, Served with Linguine

Lump Crab Cakes*

Roasted Pepper Pesto, Baby Arugula Salad, Mashed Potatoes

Linguine with Clams*

Littleneck Clams, White Wine Garlic, Fresh Herbs, Served over Linguine

Shrimp and Crab Meat Fra Diavolo

Sautéed Shrimp and Crab in a Spicy Marinara, Served over Linguine

Seafood alla Vodka*

Sautéed Scallops, Shrimp and Lump Crab, Vodka Sauce over Rigatoni

Pescatore

Lobster, Calamari, Scallops, Mussels, Clams, Served over Linguine in a Marinara or White Wine Garlic

The Bar

Soft Drinks

Coke, Sprite, Diet Coke, Ginger Ale, FUZE Sweet Tea, Brewed Iced Tea

Coffee

Espresso, Cappuccino, Lamont Coffee (Regular or Decaf)

Herbal Tea

Organic Earl Grey, Chamomile, Orange Dulce, Green Tea, African Nectar, Bombay Chai

Non Alcoholic

\$3.5 per person



Reds by the Glass

Cabernet Sauvignon, Chianti, Montepulciano, Pinot Noir, Red Zinfandel

Whites by the Glass

White Zinfandel, Chardonnay, Pinot Grigio, Riesling, Sauvignon Blanc

Sparkling by the Glass

Prosecco, Moscato

Beer Bottles and Drafts

Budweiser, Coors Light, Miller Lite, Michelob Ultra, Corona, Heineken, Dogfish 90 min, Chimay White, Stella Artois, Peroni, Yards Pale Ale, Guinness, Featured IPA and Seasonal

Beer & Wine

\$28 per person

INCLUDES NON ALCOHOLIC PACKAGE



Vodkas and Gins

Grey Goose, Absolut, Ketel One, Tito's Handmade, Belvedere, Bombay Sapphire, Hendricks, Tanqueray, Beefeater

Whisky and Bourbon

Jameson Irish, Maker's Mark, Crown Royal, Knob Creek, Jim Beam, Woodford Reserve, Bulleit, Knob Creek

Rum and Tequila

Bacardi Silver, Captain Morgan, Mount Gay, Malibu, Patron, Cabo Wabo, Jose Cuervo

Full Bar

\$34 per person

INCLUDES NON ALCOHOLIC PACKAGE

INCLUDES BEER AND WINE PACKAGE

INCLUDES ALL LIMONCELLO SPECIALTY COCKTAILS

