



610-363-6606

<http://www.cuisinetogo.net>

# Limoncello Chester Springs

## Family Style Appetizers

- Arancini Family Style \$30.00  
fried "risotto balls" filled with beef bolognese, green peas, mozzarella (10 count)
- Sausage & Pepper Dumplings \$30.00  
Family Style  
mix of sweet and hot sausage, peppers, sweet chili dipping sauce (15 count)
- Provolone Stuffed Sausage \$30.00  
Family Style  
broccoli rabe, roasted peppers
- Antipasto Italiano Family Style \$35.00  
parma prosciutto, burrata con panna, roasted peppers, olives, basil

## Antipasta

- CALAMARI FRITTI \$13.00  
served with three dipping sauces - sweet chili, marinara and limoncello garlic aioli
- CALAMARI SICILIANI \$14.00  
sauteed calamari tossed with capers, kalamata olives, fresh tomato, long hots, chardonnay
- CLAMS OREGANATO\* \$14.00  
white wine, oregano, crumbled hot sausage
- GRIGLIATA DI PESCE\* \$15.00  
shrimp, scallops, calamari, cherry tomato, capers, lemon, olive oil, balsamic, arugula
- MUSSELS\* \$13.00  
white wine garlic or marinara
- ARANCINI \$13.00  
fried risotto balls filled with beef bolognese, green peas, mozzarella
- PROVOLONE STUFFED \$13.00  
SAUSAGE  
broccoli rabe, roasted peppers, sharp provolone, olive oil
- SAUSAGE & PEPPER \$13.00  
DUMPLINGS  
mix of sweet and spicy sausage, peppers, sweet chili dipping sauce
- MARIA'S MEATBALLS \$12.00  
san marzano tomato sauce, topped with fresh ricotta, fresh basil
- ANTIPASTO ITALIANO \$15.00  
fried artichoke, parma prosciutto, burrata con panna, sharp provolone, roasted peppers, olives, basil
- CHARCUTERIE BOARD \$18.00  
Charcuterie and cheeses are served with fresh fruit and appropriate accompaniments.
- BURRATA CON PANNA, ITALY  
PRIMA DONNA 17 MONTH,  
HOLLAND PECORINO TOSCANO 6 MONTH, ITALY PARMA  
PROSCIUTTO, ITALY CALABRESE  
SALAMI, ITALY SAN DANIELE  
MORTADELLA, ITALY

## Zuppa

- CHICKEN TORTELLINI \$6.00

## Family Style Takeout

- Serves 5 people. Comes with Homemade Bread and Bruschetta, Salad and Pasta/Vegetable and Dessert**
- Maria's Meatballs Family Style \$55.00  
San marzano tomato sauce, basil
- Eggplant Parmigiana Family Style \$55.00  
Style  
San marzano tomato sauce and mozzarella
- Eggplant Rollatini Family Style \$55.00  
san marzano tomato sauce, ricotta, spinach and mozzarella
- Chicken Francaise Family Style \$55.00  
egg-dipped chicken, lemon, white wine sauce
- Chicken Parmigiana Family Style \$60.00  
Style  
San marzano tomato sauce and mozzarella
- Chicken Marsala Family Style \$65.00
- Chicken Messina Family Style \$65.00  
Breaded chicken cutlet, stuffed with asparagus, parma prosciutto, fresh mozzarella, caprese mushroom cream sauce
- Chicken Limoncello Family Style \$70.00  
Style  
Egg dipped chicken, asparagus, lump crab, lemon, white wine sauce
- Veal Parmigiana Family Style \$70.00  
San marzano tomato sauce and mozzarella
- Veal Scallopini Family Style \$70.00  
kennett square mushrooms, peppers, onion, white wine marinara
- ## Pasta
- PENNE ALLA VODKA \$17.00  
pancetta, sweet peas, vodka ros sauce 17 add chicken +3 add shrimp +6
- FETTUCINI ALFREDO \$18.00  
fettuccine, alfredo cream
- MUSHROOM RAVIOLI \$19.00  
kennett square mushrooms, asparagus tips, sun-dried tomatoes, roasted garlic parmesan cream
- BRAISED SHORT RIB RAVIOLI \$19.00  
short rib stuffed ravioli, mixed local mushrooms, cherry tomatoes, marsala wine
- RICOTTA GNOCCHI \$25.00  
braised short rib, gorgonzola cream, chianti demi
- MEAT LASAGNA \$18.00  
beef bolognese, mozzarella, ricotta cheese, san marzano tomato sauce 1
- SHRIMP & CRAB MEAT FRA \$24.00  
DIAVOLO\*  
sauteed shrimp and crab in a spicy marinara over linguine
- SEAFOOD ALLA VODKA\* \$26.00  
scallops, shrimp and lump crab, vodka sauce over penne

## Family Favorites

- Serves 5 people. Comes with Homemade Bread and Bruschetta, Salad and Dessert**
- Meat Lasagna Family Style \$55.00  
Beef bolognese, mozzarella, ricotta cheese, san marzano tomato sauce
- Organic Salmon Puttanesca \$75.00  
Family Style  
wester ross salmon, tomato, olives, capers, garlic, fresh herbs, fingerling potatoes, broccoli rabe
- Braised Short Ribs Family Style \$80.00  
mixed mushrooms, parmesan risotto, chianti demi
- Seafood Alla Vodka Family Style \$95.00  
Style  
Scallops, shrimp and lump crab, vodka ros sauce over penne
- Shrimp & Crab Meat Fra \$95.00  
Diavolo Family Style  
Saut ed shrimp and crab in a spicy marinara over linguine
- Pescatore Family Style \$125.00  
lobster tail, shrimp, mussels, clams, calamari over linguine, fra diavolo, marinara or white wine garlic sauce

## Entrees

- EGGPLANT PARMESAN \$17.00  
San marzano tomato sauce and mozzarella served with pasta or vegetable of the day
- CHICKEN PARMIGIANA \$18.00  
san marzano tomato sauce and mozzarella, served with linguine
- VEAL PARMESAN \$20.00  
San marzano tomato sauce and mozzarella served with pasta or vegetable of the day
- CHICKEN LIMONCELLO \$23.00  
egg dipped chicken, asparagus, lump crab, lemon, white wine sauce, served with linguine
- CHICKEN MESSINA \$22.00  
breaded chicken cutlet stuffed with asparagus, parma prosciutto, fresh mozzarella, caprese mushroom cream sauce
- CHICKEN MARSALA \$22.00  
sweet marsala wine, kennett square mix mushrooms, onions.
- VEAL MARSALA \$22.00  
sweet marsala wine, kennett square mix mushrooms, onions.
- CHICKEN SALTIMBOCCA \$21.00  
chicken breasts topped with parma prosciutto, fresh mozzarella, kennett square mushrooms, white wine marinara
- VEAL SALTIMBOCCA \$23.00  
medallions of veal topped with parma prosciutto, fresh mozzarella, mixed local mushrooms, white wine marinara, served with linguine
- ORGANIC SALMON \$22.00

## Insalata

**ADD: chicken +6 / shrimp +8 / salmon +10 / 8oz filet +15**

INSALATA ALLA DINA	\$13.00
<i>mixed greens, sliced pears, gorgonzola dolce, dried cranberries, candied walnuts, crispy prosciutto, raspberry vinaigrette 1</i>	
ROASTED BEET & GOAT CHEESE	\$13.00
<i>mixed greens, cherry tomato, red onion, candied walnuts, fried goat cheese, aged balsamic vinaigrette</i>	
CAPRESE SALAD	\$13.00
<i>roma tomatoes, fresh mozzarella, prosciutto di parma, organic arugula, fresh basil, aged balsamic drizzle, extra virgin olive oil</i>	
INSALATA CAESAR*	\$10.00
<i>romaine hearts, herb croutons, shaved reggiano</i>	
INSALATA DI SALMON*	\$18.00
<i>grilled salmon, mixed greens, asparagus, red onions, cherry tomato, cucumber, goat cheese, honey dijon balsamic vinaigrette</i>	

## Sides

GRILLED ASPARAGUS	\$10.00
<i>Sea salt, lemon</i>	
CRISPY BRUSSEL SPROUTS	\$10.00
<i>Pancetta, shaved reggiano, aged balsamic</i>	
TRUFFLE FINGERLING POTATOES	\$8.00
<i>Parmigiana, parsley, truffle oil</i>	
BROCCOLI RABE	\$10.00
<i>Toasted garlic, olive oil</i>	

LOBSTER RAVIOLI	\$24.00
<i>lobster and ricotta stuffed ravioli, five ounce lobster tail, ros sauce</i>	
PESCATORE*	\$30.00
<i>Lobster tail, calamari, scallops, mussels, clams, over linguine in a fra diavolo, marinara or white wine garlic sauce</i>	
PASTA WITH MEATBALLS	\$16.00
<i>Linguini, 2 Maria's Meatballs, San Marzano tomato sauce</i>	

## Kids Menu

CHICKEN FINGERS & FRIES	\$8.00
KIDS BURGER	\$9.00
<i>cheddar cheese, pickles, french fries</i>	
KIDS RAVIOLI	\$8.00
<i>cheese raviolis, san marzano tomato sauce</i>	
KIDS PIZZA	\$9.00
<i>Tomato sauce and mozzarella</i>	
KIDS PASTA	\$8.00
<i>Penne, rigatoni or linguine, tomato sauce</i>	

## Dolci

WHITE CHOCOLATE STRAWBERRY CHEESECAKE	\$8.00
<i>Mascarpone cream, chocolate graham cracker crust</i>	
MOMS TIRAMISU	\$7.00
<i>Mascarpone cream on a sponge base covered by a row of espresso drenched ladyfingers and dusted with cocoa powder</i>	
CANNOLI	\$7.00
<i>A pastry shell filled with ricotta and chocolate chips</i>	
WHITE CHOCOLATE PEANUT BUTTER TARTE	\$8.00
<i>flourless, creme anglaise</i>	

PUTTANESCA
<i>wester ross salmon, tomato, olive, capers, garlic, fresh herbs fingerling potatoes, broccoli rabe</i>

## Flatbreads/Calzones/Strombolis

BRAISED SHORT RIB FLATBREAD	\$14.00
<i>mozzarella, chianti demi, gorgonzola, sweet drop peppers?</i>	
SPINACH & CHEESE CALZONE	\$13.00
<i>Baby spinach, grande ricotta, mozzarella, side of marinara</i>	
MEAT LOVERS STROMBOLI	\$15.00
<i>pepperoni, meatballs, salami toscano, mozzarella, side of marinara</i>	
CHEESESTEAK STROMBOLI	\$15.00
<i>shaved ribeye, fried onions, mozzarella, side of marinara</i>	
TRUFFLE MUSHROOM FLATBREAD	\$13.00
<i>Kennett Square Mushrooms, Goat Cheese, Mozzarella, Arugula, Truffle Oil</i>	
GRILLED VEGGIE FLATBREAD	\$14.00
<i>mozzarella, zucchini, eggplant, asparagus, roasted red peppers, basil pesto</i>	
BUFFALO CHICKEN FLATBREAD	\$13.00
<i>Grilled chicken, Frank's hot sauce, gorgonzola dolce and buttermilk ranch</i>	
MARIA'S MARGHERTA FLATBREAD	\$14.00
<i>fresh tomato, mozzarella, basil</i>	
CAPRESE FLATBREAD	\$14.00
<i>Tomato, fresh mozzarella, basil pesto, aged balsamic</i>	

## Make Your Own Pizza

10" Plain Pizza	\$11.00
10" White Pizza	\$11.00
10" Gluten Free Pizza	\$11.00
16" Large Plain	\$16.00
16" Large White	\$16.00

## Specialty Pizzas

**10" \$15.00 or 16" \$18.00 Click item for options**

SPICY ITALIAN PIZZA	\$15.00
<i>tomato sauce, spicy sausage, broccolirabe, mozzarella</i>	
CARNE PIZZA	\$15.00
<i>CARNE</i>	
MEATBALLS & RICOTTA PIZZA	\$15.00
<i>tomato sauce, mozzarella</i>	
MARGHERITA	\$15.00
<i>tomato sauce, fresh mozzarella, basil</i>	
SWEET TUSCANY PIZZA	\$15.00
<i>white pizza, salami toscano, fire roasted tomatoes, grande ricotta, honey, basil</i>	
CHICKEN PARM ROSE PIZZA	\$15.00
<i>rosé sauce, chicken cutlet, mozzarella, parmigiano reggiano, basil</i>	
FRANK'S FAVORITE PIZZA	\$15.00
<i>tomato sauce, mozzarella, crumbled sausage, grilled onion, chopped italian long hots</i>	
PIZZA PAOLO	\$15.00
<i>white pizza, chicken, mozzarella, broccoli rabe, roasted peppers</i>	
UPSIDE DOWN PIZZA	\$15.00

<i>sliced mozzarella, topped with tomato sauce</i>	
<b>CAPRESE PIZZA</b>	<b>\$15.00</b>
<i>tomato, fresh mozzarella, basil pesto and balsamic glaze drizzle</i>	
<b>PEPPERONI</b>	<b>\$15.00</b>
<i>tomato sauce, pepperoni and mozzarella</i>	