

Appetizers

Lorenzo's Signature Calamari - \$15

*Crisp Calamari Sautéed with Sweet Cherry Peppers, Pine Nuts,
& Sweet Chili Soy Sauce & White Balsamic Vinegar*

Traditional Crispy Fried Calamari - \$14

Light Cornmeal crusted Calamari Served with Homemade Marinara Sauce

Tuscan Plate - \$14

Soppressata, Salami, Fresh Mozzarella & Regional Olives

Buffalo Wings - \$12

*Ten Golden Fried Wings Tossed in Lorenzo's House Made Buffalo Sauce
Served with Blue Cheese and Celery*

Fried Ravioli - \$9

*Cheese Stuffed Ravioli Fried with Italian Bread Crumbs
Served with Marinara Sauce*

Creamy Buratta - \$12

Topped with Heirloom Grape Tomatoes, Pesto & Olive Oil

Zuppa Di Mussels - \$13

*Prince Edward Mussels
With Sautéed Shallots & Garlic in a Pinot Grigio Roasted Tomato Broth*

Shrimp Cocktail - \$15

*Four Prawns Seasoned and Chilled with Sriracha Aioli,
Cocktail Sauce & Tartar Sauce*

Pizza

Lorenzo's Flatbread Pizza - \$12

*Ground Sausage and Sautéed Mushrooms with Marinara Sauce
& Mozzarella Cheese*

Margherita Flatbread Pizza - \$10

*Traditional Pizza with Marinara
& Mozzarella Cheese*

Artichoke & Kalamata Olive Pizza - \$12

Artichoke Hearts, Kalamata Olives & Mozzarella Cheese

Buffalo Chicken Pizza - \$14

Crispy Fried Chicken, Buffalo Sauce & Mozzarella Cheese

 **HEALTHIER OPTION**

Sandwiches and Such

All Burgers & Sandwiches Served With Your Choice of French Fries or Salad

Lorenzo's Signature Burger - \$12

*A Half-Pound of Ground Beef Garnished with Lettuce
Tomato, Onion & Dill Pickle on a Toasted Brioche Bun*

Trevi Garden "Veggie Burger" - \$11

The Ultimate Veggie Burger Garnished with Lettuce, Tomato & Onion

Turkey Burger - \$12

*Lean Ground Turkey Topped with Lettuce, Tomato, Onion and Dill Pickle
on a Toasted Brioche Bun*

Top Your Burger

*Swiss Cheese \$1.50 • Cheddar Cheese \$1.50 • American Cheese \$1.50
Bacon \$1.50 • Avocado \$2.00 • Mushrooms \$1.25*

Chicken Tender Plate - \$9

Five Chicken Tenders Fried Golden Brown

Chicken Caesar Wrap - \$12

*Crisp Romaine with Herb Focaccia Croutons Parmigiano Reggiano
and Homemade Caesar Dressing*

Classic Club Sandwich - \$12

*Turkey, Applewood Smoked Bacon, Swiss Cheese, Lettuce and Tomato
with Mayonnaise on Toasted Sliced White Bread*

Desserts \$9

Junior's Original New York Cheese Cake

*Fabulous Cheesecake Straight Out of
Brooklyn....*

Tiramisu

*Mascarpone Cheese with Lady Fingers
Soaked in Espresso*

Warm Apple Crumb Tart

*Granny Smith Apples Baked in
Streusel Crust Pastry
Served with Vanilla Gelato*

Molten Chocolate Cake

*Filled with a Dark Chocolate Truffle
Served Warm with A Rush of
Molten Chocolate*

Crème Brulee

Topped with Fresh Berries

Hand Cut Seasonal Fruit Plate \$9

Assorted Cookie and Biscotti Plate \$7

Assorted Gelato & Sorbet \$8

After Dinner Drink Specials

American Coffee \$3 Cappuccino \$5 Espresso \$4

Specialty Coffee \$9

Martini Specials \$14

Crème Brulee Martini

*Stoli Vanilla, Butterscotch Schnapps, White Crème di Cocoa
& White Godiva Liqueur*

Godiva Chocolate Martini

*Dark & White Chocolate Godiva Liqueur, White Crème de Coco &
Stoli Vanilla Ice Blended & Drizzled with Chocolate Syrup*

Lemon Drop Martini

Vodka, Triple Sec & Fresh Lemonade Rimmed with Sugar

Espresso Martini

Stoli Vanilla, Kahlua & Espresso

Pomegranate Martini

*Pomegranate, Hibiscus Absolut Vodka, Triple Sec, Splash
of Lemonade*

Beer Selection

Domestic \$5 - Budweiser, Bud Light, Michelob Ultra, Coors Light

Imported \$6 - Stella Artois, Corona, Heineken, Heineken Light,
Amstel Light

Local Favorites - Brooklyn Brewery Seasonal,
Flagship Brewery IPA

Specialty Cocktails \$12

Ciroc Peach Cocktail

*Peach Ciroc, Orange Juice, Splash of
Cranberry*

Bourbon Lynchburg

Lemonade

Bulleit Bourbon, Cointreau Lemonade

Grapefruit Margarita

Tequila, Grapefruit & Triple Sec

Tiramisu Cocktail

*Vanilla Vodka, Kahlua, Frangelico, Rum
Chata*

Blue Moon Cocktail

*Blue Moon, Grand Marnier,
Orange Juice*

Prosecco Cocktail

Prosecco & Pomegranate Liqueur

Lorenzo's Housemade Sangria

*Red Wine, Brandy, Apple Pucker,
Sparkling Water, Splash of Orange Juice*

The Classics \$14

Negroni

*Sapphire Gin, Campari, Sweet Vermouth
& Sloe Gin*

Old Fashioned

*Makers Mark Bourbon, Grand Marnier
Orange, Cherry & Bitters*