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## *Appetizers*

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### **Polenta - \$12**

*Soft Polenta Topped with Lamb Shank Ragù*

### **Crab Cakes "Lorenzo" - \$14**

*With Root Vegetable Salad, Red Pepper Crème Fraiche & Wasabi Aioli*

### **Limoncello Salad - \$9**

*Baby Field Greens with Sliced Granny Smith Apples  
Sun-dried Cranberries, Candied Walnuts with  
Limoncello Thyme Vinaigrette*

### **Buratta & Beet Salad - \$12**

*Fresh Italian Cheese made from Farm Fresh Cream  
& Mozzarella Sliced Beets with Chive Vinaigrette*

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## *Pastas*

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### **Penne Vodka - \$16**

*Blush Vodka Sauce*

### **Half Order Penne - \$9**

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## *Entrées*

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### **Osso Bucco - \$34**

*Braised Veal Shank Served with Potato  
& Fresh Mixed Vegetables*

### **Chicken Rustica - \$24**

*Chicken Breast with Melted Mozzarella  
& Siciliano Sauce*

### **Pan Seared Salmon - \$25**

*Served with Dijon Mustard Cream Sauce*

### **Salmon Livornese - \$26**

*Fresh Salmon with Sautéed Onions, Green Olives  
Capers & Crushed Fresh Tomatoes*

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## *Desserts*

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### **Cheesecake**

#### **Apple Crumble Tart a la Mode**

*Granny Smith Apples, Sweet Dough, Crumbled Streusel  
Topped with Vanilla Gelato*

#### **Chocolate Flourless Cake Served with Vanilla Gelato**

#### **Hand Cut Fresh Fruit Platter**

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## *Coffees*

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### **American Coffee - \$2**

### **Cappuccino - \$4.50**

### **Assorted Teas - \$2**

### **Espresso - \$3.50**

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## *Specialty Coffees*

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### **Irish Coffee**

*Jameson Irish Whiskey Topped with Whipped  
Cream & Green Crème di Menthe*

### **Italian Coffee**

*Amaretto Topped with Whipped Cream  
& Sliced Almonds*

### **Mexican Coffee**

*Kahlua Topped with Whipped Cream  
& Chocolate Chips*

### **Nutty Irishman Coffee**

*Baileys Irish Crème and Frangelico  
Topped with Whipped Cream & Cinnamon*

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