



Appetizers

Grilled Zucchini Oreganata \$10
Topped with Seasoned Bread Crumbs
& Tomato Caper Ragu

Lamonica Scungilli Marinara \$14
Sautéed Scungilli with Garlic,
Onions, Hot Cherry Peppers and
Marinara Sauce
Served with Grilled Crostini

Tuscan Plate \$14
Soppresata, Salami,
Fresh Mozzarella, & Regional Olives

Zuppa Di Mussels \$13
Prince Edward Island Mussels
Sautéed with Shallots & Garlic in a
Roasted Tomato Broth or Pinot
Grigio Sauce

**Traditional Crispy
Fried Calamari \$14**
Light Corn Meal Crusted Calamari
Homemade Marinara Sauce

**Lorenzo's Signature
Calamari in Padella \$14**
Crisp Calamari Sautéed with Sweet
Cherry Peppers, Pine Nuts,
Sweet Chili Soy Sauce & White
Balsamic Vinegar

Crab Cakes \$15
Root Vegetable Salad
Red Pepper Crème Fraiche &
Wasabi Aioli

Colossal Shrimp Cocktail \$15
Four Prawns, Seasoned and Chilled
Classic Cocktail Sauce

Pasta

Orecchiette Pasta \$19
Sautéed Spring Leeks, Italian Sweet
Sausage, & Broccoli Rabe
White Wine Sauce with Shaved
Pepato Cheese

Linguine Vongole \$22
Clams Sautéed with Garlic,
Fresh Basil Red Pepper Flakes, Extra
Virgin Olive Oil White Wine &
Fresh Clam Juice

Fettucine Bolognese \$19
Slow Simmered Sirloin &
Plum Tomatoes
Shredded Parmesan Cheese

Fettucine Pasta \$20
Tossed with Artichokes Hearts,
Roasted Tomatoes, & Peas
Truffle Butter Sauce

Pappardelle \$25
Long, Flat Ribbon Pasta with
Sautéed Shrimp,
Sea Scallops, Fresh Tomato & Basil

Gluten Free and Whole Wheat Pasta Available

Soup

"Nonna's" Homemade Chicken Soup \$7

Salads

Italian Garden \$9
Crisp Romaine with
Cucumbers, Carrots,
Tomatoes, Red Onion,
Fresh Mozzarella
Red Wine Vinaigrette

Limoncello \$10
Baby Field Greens
with Sliced Granny
Smith Apples,
Cranberries,
Candied Walnuts
Limoncello Thyme
Vinaigrette

Lorenzo \$10
Arugula, Radicchio &
Belgium Endive
Seasonal Tomatoes &
Shaved Fiore di
Sardegna Cheese
with a Herb Balsamic
Vinaigrette

Caesar \$10
Crisp Romaine with
Herb Focaccia
Croutons
Parmigiano Reggiano
Homemade Caesar
Dressing

Farro \$9
Plum Tomatoes,
Cucumbers,
Baby Arugula Sliced
Fennel & Avocado
White Balsamic
Vinegar & Olive Oil

Add Chicken \$6 / Shrimp \$8 / Salmon \$12

Entrees

Pork Chop \$27
Hot & Sweet Cherry Peppers
Whipped Potatoes &
Honey Roasted Brussel Sprouts

Pan Seared Chicken \$22
Warm Tri-Color
Cous Cous & Quinoa
Roasted Brussel Sprouts

Chicken Martini \$22
Parmigiano Reggiano Crusted
Breast of Chicken
Served with Whipped Potatoes,
Baby Carrots & French Beans
Lemon Chardonnay Sauce

Stuffed Veal Milanese \$26
Tender Veal Cutlets Stuffed with
Prosciutto di Parma &
Fontina Cheese
Breaded and Fried Topped with
Wild Mushroom Demi Sauce

Center Cut of Filet Mignon \$35
8 oz Grilled Filet Mignon
Rouqefort Blue Cheese Butter &
Crispy Onions

Delmonico Rib-Eye \$32
14 oz Rib-Eye Dusted with Sea Salt
& Black Pepper

Basa Oreganata \$22
Topped with Herb Breadcrumbs
Sautéed Lentils & Spinach

**Lemon & Garlic Roasted
Salmon \$24**
Pan Seared
Served with Asparagus &
Whipped Potatoes

**Fennel & Citrus
Baked Red Snapper \$26**
Served with Herb Roasted Potatoes
& Shaved Fennel Salad
Basil & Radish
Citrus Vinaigrette

Roasted Branzino \$29
Butterflied and Roasted with
Lemon & Herbs
Served with Sautéed Farro,
Tomatoes, Pine Nuts & Arugula

Sides

Sautéed Spinach \$7 / Sautéed Broccoli Rabe \$9 / Herb Roasted Potatoes \$7

