



## 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