

Appetizers

Baked Delicata

Squash \$10

Stuffed with Risotto,
Pancetta, Goat Cheese,
Oreganata Crumbs

Traditional Crispy

Fried Calamari \$14

Light Corn Meal
Crusted Calamari
Homemade Marinara Sauce

Tuscan Plate \$14

Soppressata, Salami,
Fresh Mozzarella, &
Regional Olives

Lorenzo's Signature

Calamari Padella \$14

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

LaMonica Scungilli

Marinara \$14

Sautéed Scungilli with
Garlic, Onions,
& Hot Cherry Peppers
Spicy Marinara Sauce
Served with Grilled Crostini

Crab Cakes \$15

Root Vegetable Salad
Red Pepper Crème Fraîche
& Wasabi Aioli

Zuppa Di Mussels \$13

Prince Edward Island Mussels
Sautéed with Shallots & Garlic
in a Roasted Tomato Broth

Shrimp Cocktail \$15

Seasoned and Chilled
Classic Cocktail Sauce

Drunken Clams \$13

Little Neck Clams, Sausage,
Fennel, Cherry Peppers, White Wine and Butter

Lounge Favorites

Classic Cheesesteak \$15

French Fries

Buffalo Wings \$12

Margarita Flat Bread \$10

Lorenzo's Burger \$16

Caramelized Onions, Cheddar &
Crisp Maple Bacon
French Fries

Buffalo Chicken

Flatbread \$14

Pasta

All pasta made with Imported De Cecco Pasta

Pappardelle \$25

Long, Flat Ribbon Pasta
Sautéed Shrimp,
Sea Scallops, Fresh Garlic,
Tomato and Basil

Rigatoni \$20

Wild Mushrooms,
Kale & Spicy Sausage,
Marinara Sauce
Topped with
Ricotta & Pecorino

Linguine Vongole \$22

Clams Sautéed with
Garlic, Fresh Basil,
White Wine & Fresh Clam Juice

Orecchiette \$20

Delicata Squash,
Brussel Sprouts, Bacon
Light Cream Sauce

Fettuccine Bolognese \$20

Slow Simmered Sirloin &
Plum Tomatoes Shredded Parmesan Cheese

Salads

Limoncello Salad \$10

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

Lorenzo's Salad \$10

Arugula, Radicchio &
Belgian Endive
Grape Tomatoes, & Shaved
Parmesan Cheese
Herb Balsamic Vinaigrette

Caesar Salad \$10

Crisp Romaine, Herb Croutons,
Shredded Parmesan
Ceaser Dressing

Beet Salad \$10

Baby Arugula, Pecans,
Goat Cheese, Mandarin Orange,
Red Onion

♥ Farro Salad \$10

Plum Tomatoes, Hot House Cucumbers, Baby Arugula,
Sliced Fennel & Avocado
White Balsamic Vinegar & Extra Virgin Olive Oil

Soup

"Nonna's Homemade Chicken Soup \$7

Soup of the Day \$7

French Onion Soup \$8

♥ Healthier Option

Entree

Pork Chop \$28

Pan Fried Potato Gnocchi, Caramelized Apples, Pancetta,
Brussel Sprouts, Sage Hard Cider Sauce

♥ Pan Seared Chicken \$22

Warm Tri-Color Cous Cous & Quinoa
Roasted Brussel Sprouts

Chicken Martini \$22

Parmigiano Reggiano Crusted Breast of Chicken
Whipped Potatoes, Baby Carrots, & French Beans
Lemon Chardonnay Sauce

Shrimp Marechiara \$24

Sautéed Garlic, & Plum Tomatoes
Fresh Beans & Whipped Potatoes

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 Filet Mignon \$35

Twice Baked Potato, Sautéed Broccoli Rabe, Crispy Onions,
Cabernet Reduction

Delmonico Rib-Eye \$32

14 oz Rib-Eye Dusted with Sea Salt & Black Pepper
Sautéed Onions and Mushrooms, Roasted Potatoes

Slow Cooked Beef Short Rib \$32

Fresh horseradish and Panko Herb Crusted Whipped Potatoes,
Roasted Root Vegetable Red Wine Sauce

Basil Pesto Crusted Salmon \$24

Soft Herb Polenta, Slow Cooked Cherry Tomatoes, & Asparagus
Lemon Butter Sauce

Grilled Tuna \$26

Fire Roasted Red Pepper Whipped Potatoes, Braised Escarole
with Pine Nuts, Capers, Aged Balsamic Reduction

Roasted Monkfish \$24

Olives, Roasted Potatoes, Green Beans in a Tomato-Garlic Sauce