

Appetizers

Tuscan Plate \$14

Soppresata, Salami,
Fresh Mozzarella, &
Regional Olives

Buffalo Wings \$12

Margarita

Flat Bread Pizza \$10

Traditional with Marinara Sauce
& Mozzarella Cheese

Buffalo Chicken

Flat Bread Pizza \$12

Crispy Fried Chicken, Buffalo
Sauce & Mozzarella Cheese

Zuppa Di Mussels \$13

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

Traditional Crispy

Fried Calamari \$14

Light Corn Meal
Crusted Calamari
Homemade Marinara Sauce

Lorenzo's Signature

Calamari Padella \$14

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

Crab Cakes \$15

Root Vegetable Salad
Red Pepper Crème Fraîche
& Wasabi Aioli

Shrimp Cocktail \$15

Seasoned and Chilled
Classic Cocktail Sauce

Drunken Clams \$13

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

Soup

"Nonna's Homemade Chicken Soup \$7

Soup of the Day \$7

French Onion Soup \$8

3 Course Prix Fixe Lunch

\$19.95

Ask For Today's Specials

To Start

Choice of
Soup
OR
House Salad

Chef's Special's

Choice of
Pasta
Entrée
Frittata

Dessert

Salads

Top Your Salad with Choice of:

**Grilled Chicken Breast \$6 / Fried Chicken Milanese \$6
Lemon & Herb Grilled Shrimp \$9 / Grilled Salmon \$12**

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, Croutons,
Parmesan Cheese
Homemade Caesar Dressing

Beet Salad \$10

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

♥ Farro Salad \$10

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

Cobb Salad \$10

Crisp Romaine, Avocado,
Chopped Tomatoes,
Applewood Smoked Bacon
& Sliced Egg
Ranch Dressing

Sanwiches & Burgers

Served with French Fries

Lorenzo's Signature Burger \$12

A Half Pound of Ground Beef

Garnished with Lettuce, Tomato, Onion, Brioche Bun

Veggie Burger \$11

The Ultimate Veggie Burger

Garnished with Lettuce, Tomato,
Onion, Brioche Bun

Turkey Burger \$12

Lean Ground Turkey

Garnished with Lettuce,
Tomato, Onion, Brioche Bun

Classic Club \$12

Triple Decker with Turkey,
Applewood Smoked Bacon,
Swiss, Lettuce & Tomato

Chicken Caesar Wrap \$12

Crisp Romaine with Herb Focaccia
Croutons, Parmigiano Reggiano &
Caesar Dressing

Chicken Milanese Panini \$12

Fried Chicken Cutlet, Fire Roasted
Peppers & Mozzarella Cheese
Pesto Mayo

Pasta & Entrée

Chicken Martini \$22

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

Shrimp Marechiarra \$24

Sautéed Garlic, & Plum Tomatoes
Fresh Beans & Whipped Potatoes

Pan Seared Chicken \$22

Warm Tri-Color Cous Cous & Quinoa
Roasted Brussel Sprouts

Pappardelle \$25

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

Fettuccine Bolognese \$20

Slow Simmered Sirloin &
Plum Tomatoes Shredded
Parmesan Cheese

Penne Vodka \$18

Blush Sauce
Proscuitto & Peas

Linguine Vongole \$22

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