

Appetizers

Maple Glazed Grilled

Acorn Squash \$12

Crispy Pancetta Risotto

Tuscan Plate \$16

Soppressata, Salami,
Fresh Mozzarella, &
Regional Olives

Spicy Octopus

Pomodoro \$17

Sautéed Octopus with
Fresh Garlic, Onions,
Hot Cherry Peppers &
Cannellini Beans
Spicy Tomato Sauce
Grilled Crostini

♥ Shrimp Cocktail \$16

Seasoned and Chilled
Classic Cocktail Sauce

Maryland Crab Cakes \$16

Root Vegetable Salad
Red Pepper Crème Fraîche
& Wasabi Aioli

Traditional Crispy

Fried Calamari \$16

Light Corn Meal
Cruusted Calamari
Homemade Marinara Sauce

Lorenzo's Signature

Calamari Padella \$16

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

Zuppa Di Mussels \$15

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

Drunken Clams \$15

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

Lounge Favorites

Classic Philadelphia

Cheesesteak \$16

French Fries

Buffalo Chicken

Flatbread \$15

Lounge Burger \$16

Caramelized Onions, Cheddar &
Crisp Maple Bacon
French Fries

Margarita Flatbread \$12

Broccoli Rabe & Sausage

Flatbread \$15

Buffalo Wings \$14

Pasta

All pasta made with Imported De Cecco Pasta

Pappardelle \$27

Long, Flat Ribbon Pasta
Sautéed Shrimp & Sea Scallops,
Gently tossed with Fresh Garlic,
Tomato and Basil

Rigatoni \$22

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

Linguine Vongole \$24

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

Butternut Squash

Ravioli \$22

Toasted Pumpkin Seeds,
Roasted Butternut Squash
Brown Butter Sage

Fettuccine Bolognese \$24

Slow Simmered Sirloin &
Plum Tomatoes Shredded Parmesan Cheese

Salads

Limoncello Salad \$11

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

Caesar Salad \$11

Crisp Romaine, Herb Croutons,
Shredded Parmesan
Caesar Dressing

Lorenzo's Salad \$11

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

Rooftop Winter

Kale Salad \$11

Baby Kale, Pomegranate Seeds,
Toasted Pecans, Crumbled Goat
Cheese, Roasted Butternut Squash,
Shaved Red Radish
Maple Vinaigrette

♥ Tuscan Farro Salad \$11

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

Soup

"Nonna's Homemade Chicken Soup \$8

Soup of the Day \$8

French Onion Soup \$9

♥ Healthier Option

Entree

Berkshire Pork Chop \$29

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

♥ Pan Seared Chicken \$24

Warm Tri-Color Cous Cous & Quinoa
Roasted Brussel Sprouts

Chicken Martini \$24

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

Stuffed Veal Milanese \$28

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

Center Cut Filet Mignon \$40

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

Delmonico Rib-Eye \$38

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

New Zealand Grilled Baby Lamb Chops \$48

Grilled Lamb Chops, Herb Roasted Potatoes,
Sautéed Broccoli Rabe
Port Wine Sauce

Shrimp Marechiarra \$26

Sautéed Garlic, & Plum Tomatoes
Fresh Beans & Whipped Potatoes

Basil Pesto Crusted Salmon \$27

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

Tuscan Yellowfin Tuna \$28

Grilled Tuna, Portabello Mushroom, & Fregula
Blood Orange Balsamic Glaze

Almafi Coast Pan Seared Bronzino \$29

Sautéed Escarole, Cannellini Beans, Toasted Pine Nuts
Fresh Tomato Saffron Sauce