

Lois & Richard Nicotra and our Restaurant Team
welcome you to Lorenzo's
...a taste of elegance, a step back in time.

Appetizers

- ♥ Grilled Zucchini \$12**
Toasted Breadcrumbs
Tomato Caper Ragu
- Stuffed Sweet Pepper \$12**
Slow Simmered Bolognese Sauce,
Creamy Risotto &
Melted Mozzarella
- 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 \$17**
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

Cocktail Bar Favorites

- Lorenzo's Prime Cut
Bar Burger \$16**
Caramelized Onions, Cheddar &
Crisp Maple Bacon
French Fries
- Classic Philadelphia
Cheesesteak \$16**
French Fries
- Crispy Buffalo
Wings \$14**

Flatbread Pizzas

- Classic Margherita \$12 Buffalo Chicken \$15
Broccoli Rabe & Sausage \$15

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 Buttera \$22

Hot & Sweet Sausage, Green
Peas, Touch of Cream

Linguine Vongole &

Chopped Shrimp \$26

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

Spaghetti Rustica \$22

Caramelized Onions,
Tomato Sauce,
& Parmesan Cheese

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 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

French Onion Soup \$9

Soup of the Day \$8

 **Healthier Option**

Entrées

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 \$29

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 7 Black Pepper
Sautéed Onions and Mushrooms, Roasted Potatoes

Slow Simmered Beef Short Rib \$30

Brasied Beef Short Rib, Creamy Herb Polenta,
& Glazed Baby Carrots
Port Wine Sauce

Shrimp Marechiarra \$26

Sautéed Garlic, & Plum Tomatoes
Fresh Beans & Whipped Potatoes

Basil Pesto Crusted Salmon \$27

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

Tuscan Yellowfin Tuna \$28

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

Eggplant and Quinoa "Meatballs" \$24 **Vegan & Gluten Free (Not Just Grilled Vegetables)**

Eggplant, Quinoa, Dried Cranberries, & Fresh Basil
Served with Escarole & Beans