

# Appetizers

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## **Tuscan Plate \$16**

Soppressata, Salami,  
Fresh Mozzarella, &  
Regional Olives

## **Traditional Crispy Fried Calamari \$16**

Light Corn Meal  
Cruusted Calamari  
Homemade Marinara Sauce

## **Crispy Buffalo Wings \$14**

## **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

## **Maryland Crab Cakes \$16**

Root Vegetable Salad  
Red Pepper Crème Fraîche  
& Wasabi Aioli

## **Drunken Clams \$15**

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

## **♥ Shrimp Cocktail \$16**

Seasoned and Chilled  
Classic Cocktail Sauce

## Flatbread Pizzas

### **Broccoli Rabe & Sausage \$15**

Sautéed Broccoli Rabe,  
Crumbled Sausage, &  
Mozzarella Cheese

### **Margarita \$12**

Traditional with Marinara Sauce  
& Mozzarella Cheese

### **Buffalo Chicken \$15**

Crispy Fried Chicken, Buffalo  
Sauce & Mozzarella Cheese

## Soup

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### **"Nonna's Homemade Chicken Soup \$8**

### **Soup of the Day \$8**

### **French Onion Soup \$9**

# 3 Course Prix Fixe Lunch

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**\$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**

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## *Salads*

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**Top Your Salad with Choice of:**

**Grilled Chicken Breast \$6 / Fried Chicken Milanese \$6**

**Lemon & Herb Grilled Shrimp \$9 / Grilled Salmon \$12**

### **Limoncello Salad \$11**

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

### **Lorenzo's Salad \$11**

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

### **Caesar Salad \$11**

Crisp Romaine, Croutons,  
Parmesan Cheese  
Homemade Caesar Dressing

### **Rooftop**

#### **Kale Salad \$11**

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

### **♥ Farro Salad \$11**

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

### **Cobb Salad \$12**

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

# *Sandwiches & Burgers*

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**Served with French Fries**

## **Lorenzo's Prime Cut Signature Burger \$12**

A Half Pound of Ground Beef

Garnished with Lettuce, Tomato, Onion, Brioche Bun

## **♥ Veggie Burger \$12**

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*

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## **Chicken Martini \$24**

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

## **Shrimp**

### **Marechiara \$26**

Sautéed Garlic, &  
Plum Tomatoes

Fresh Beans & Whipped Potatoes

## **♥ Pan Seared**

### **Chicken \$24**

Warm Tri-Color

Cous Cous & Quinoa  
Roasted Brussel Sprouts

### **Pappardelle \$27**

Long, Flat Ribbon Pasta  
Sautéed Shrimp,

Sea Scallops, Fresh Garlic,  
Tomato and Basil

### **Penne Vodka \$18**

Blush Sauce

Prosciutto & Peas

### **Fettuccine Bolognese \$24**

Slow Simmered Sirloin &  
Plum Tomatoes Shredded  
Parmesan Cheese

### **Linguine Vongole &**

### **Chopped Shrimp \$26**

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

## **♥ Eggplant and Quinoa Meatballs \$24**

**Vegan & Gluten Free (Not Just Grilled Vegetables)**

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