

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

## *Appetizers*

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- ♥ **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  
Crusted 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*

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- 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

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## 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

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### Limoncello Salad \$11

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

### Rooftop Kale Salad \$11

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

### Lorenzo's Salad \$11

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

### Caesar Salad \$11

Crisp Romaine, Herb Croutons,  
Shredded Parmesan  
Caesar Dressing

### ♥ Tuscan Farro Salad \$11

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

# Soup

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

### French Onion Soup \$9

### Soup of the Day \$8

♥ **Healthier Option**

*Our Menu includes Farm Fresh Ingredients Picked Daily  
from our Nicotra Grown Organic Rooftop Farm*



## *Entrées*

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### **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 Marechiara \$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