



Valentine's Day Menu

Wednesday, February 14th

Choice of First Course

Housemade Fresh Mozzarella

With Fire Roasted Red Peppers

Shrimp Cocktail

Four Prawns, Seasoned, & Chilled
Classic Cocktail Sauce

Limoncello Salad

Baby Field Greens with Sliced Granny Smith
Apples, Cranberries, & Candied Walnuts
Limoncello Thyme Vinaigrette

Spinach Salad

Baby Spinach, Farm Fresh Strawberries,
Crumbled Feta Cheese,
Toasted Almonds
Balsamic Vinaigrette

Rigatoni Buttera

Imported De Cecco Rigatoni
Hot & Sweet Sausage, Green Peas
Touch of Cream

Lorenzo's Signature Calamari Padella

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

Choice of an Entrée

Stuffed Chicken Breast

With Basil, Mozzarella, &
Prosciutto,
Whipped Potatoes,
Green Beans
Tomato Cream Sauce

Pan Seared Sea Scallops

Short Rib Whipped Potatoes,
Sautéed Mushrooms,
& Asparagus
Beurre Blanc Sauce

Double Cut Pork Chop

Hot & Sweet Cherry Peppers
Whipped Potatoes &
Honey Roasted Brussel Sprouts

Porterhouse For Two ~ Surcharge \$55

36oz Herb Grilled Porterhouse
Whipped Potatoes, Onion Rings,
Broccoli & String Beans

Vegan & Gluten Free Option

Eggplant and Quinoa Meatballs

(And it is Not Just Grilled Vegetables)
Eggplant, Quinoa, Dried Cranberries,
& Fresh Basil
Served with Escarole & Beans

Honey Garlic Glazed Atlantic Salmon

Roasted Baby Potatoes,
Bell Peppers, & Zucchini

Maine Lobster Ravioli

With Sautéed Shrimp
Garlic Cream Sauce

Pan Seared Veal Chop ~ Surcharge \$10

Roasted Veal Chop
With Blistered Red Grapes
Au Jus

Filet Mignon ~ Surcharge \$12

8oz Filet Mignon, Whipped Potatoes,
& Sautéed French Beans Port Wine Sauce

**Add 6oz Butter Poached Lobster Tail ~
Surcharge \$22**

Dessert Trio

Chocolate Truffle

Petite Bombolini

Petite Junior's Cheesecake

Italian Donut Rolled in Sugar, &
Filled with Italian Pastry Cream

Glass of Rosé Champagne to Finish

\$65 Per Person Plus Tax & Gratuity

Richard & Lois Nicotra ~ Owners

Corinne Arena ~ Senior Vice President ~ Restaurant Division

Peter Bereza ~ Culinary Director

Murat Paljevic ~ General Manager

Briana DeLuca ~ Asst. General Manager

Luis Garcia ~ Executive Chef

Franco Garcia ~ Chef de Cuisine

Victoria DeSimone ~ Sous Chef