



*Starters*  
*Choice Of:*

*Available January 16 – February 2, 2024*  
*— Offered Monday to Friday —*

### **Signature Calamari Padella**

Crisp Calamari, Tossed with Sweet Cherry Peppers, Pine Nuts, Sweet Chilli, Soy Sauce & White Balsamic

### **Lorenzo's Salad**

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

*Entrées*  
*Choice Of:*

### **Braised Beef Short Rib**

Whipped Potatoes  
& Roasted Carrots  
Port Wine Sauce

### **Pan Roasted Atlantic Salmon**

Braised Leeks  
& Whipped Potatoes  
Lemon Caper Sauce

### **Mezzi Rigatoni**

Imported De Cecco Rigatoni Pasta  
Slowed Simmered Veal & Pork Ragu  
Topped with Ricotta Cheese

*Dessert*

### **Stuffed Bombolinis**

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

\$45 per person plus tax and gratuity

**Our FARM to your TABLE**  
**Talk about FRESH**



OUR NICOTRA GROWN ORGANIC ROOFTOP FARM, LOCATED RIGHT HERE ON  
SOUTH AVENUE, WHERE OUR FARMERS HARVEST **40,000 SF** DAILY SO  
GUESTS CAN ENJOY THE DELICIOUS, FRESH DELIGHTS EACH NIGHT AS THEY  
DINE IN LOIS AND RICHARD NICOTRA'S RESTAURANTS AND BALLROOMS