





Pan Roasted Atlantic Salmon

Starters Choice Of:

lesser/

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

Braised Beef Short Rib

Whipped Potatoes

& Roasted Carrots

Port Wine Sauce

Braised Leeks

& Whipped Potatoes

Lemon Caper Sauce

Mezzi Rigatoni

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

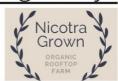
Stuffed Bombolinis

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

Coffee & Tea

\$45 per person plus tax and gratuity

Our FARM to your TABLE



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