



*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, & Belgian Endive  
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