

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**      **Maryland Crab Cakes \$17**

Toasted Breadcrumbs

Tomato Caper Ragu

Root Vegetable Salad

Red Pepper Crème Fraîche  
& Wasabi Aioli

### **Stuffed Sweet Pepper \$12**

Slow Simmered Bolognese Sauce,  
Creamy Risotto &  
Melted Mozzarella

### **Traditional Crispy**

### **Fried Calamari \$16**

Light Corn Meal

Crusted Calamari

Homemade Marinara Sauce

### **Tuscan Plate \$16**

Soppressata, Salami,  
Fresh Mozzarella,  
& Regional Olives

### **Spicy Octopus**

### **Pomodoro \$18**

Sautéed Octopus with  
Fresh Garlic, Onions,  
Hot Cherry Peppers &  
Cannellini Beans  
Spicy Tomato Sauce  
Grilled Crostini

### **Lorenzo's Signature**

### **Calamari Padella \$17**

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

### **Shrimp Cocktail \$17**

Seasoned and Chilled  
Classic Cocktail Sauce

### **Zuppa Di Mussels \$16**

Prince Edward Island Mussels  
Sautéed with Shallots & Garlic  
in a Roasted Tomato Broth

### **Drunken Clams \$16**

Little Neck Clams, Sausage,  
Fennel, Cherry Peppers, White Wine and Butter

## *Cocktail Bar Favorites*

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### **Lorenzo's Prime Cut**

### **Bar Burger \$18**

Caramelized Onions, Cheddar &  
Crisp Maple Bacon  
French Fries

### **Classic Philadelphia**

### **Cheesesteak \$17**

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 \$29**

Long, Flat Ribbon Pasta  
Sautéed Shrimp & Sea Scallops,  
Gently tossed with Fresh Garlic,  
Tomato and Basil

### **Linguine Vongole & Chopped Shrimp \$27**

Shrimp & Clams Sautéed with  
Garlic, Fresh Basil,  
White Wine & Fresh Clam Juice

### **Rigatoni Buttera \$25**

Hot & Sweet Sausage, Green  
Peas, Touch of Cream

### **Spaghetti Rustica \$23**

Caramelized Onions,  
Tomato Sauce,  
& Parmesan Cheese

### **Fettuccine Bolognese \$25**

Slow Simmered Sirloin &  
Plum Tomatoes Shredded Parmesan Cheese

# Salads

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### **Limoncello Salad \$12**

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

### **Rooftop Kale Salad \$12**

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

### **Lorenzo's Salad \$12**

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

### **Caesar Salad \$12**

Crisp Romaine, Herb Croutons,  
Shredded Parmesan  
Caesar Dressing

### **Tuscan Farro Salad \$12**

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 \$32**

Pan Fried Potato Gnocchi, Caramelized Apples, Pancetta,  
Brussel Sprouts, Sage Hard Cider Sauce

### **Pan Seared Chicken \$25**

Warm Tri-Color Cous Cous & Quinoa  
Roasted Brussel Sprouts

### **Chicken Martini \$25**

Parmigiano Reggiano Crusted Breast of Chicken  
Whipped Potatoes, Baby Carrots, & French Beans  
Lemon Chardonnay Sauce

### **Stuffed Veal Milanese \$30**

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 \$39**

14 oz Rib-Eye Dusted with Sea Salt & Black Pepper  
Sautéed Onions and Mushrooms, Roasted Potatoes

### **Slow Simmered Beef Short Rib \$32**

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 \$28**

Creamy Herb Polenta, Slow Cooked Cherry Tomatoes, & Asparagus  
Lemon Butter Sauce

### **Tuscan Yellowfin Tuna \$30**

Grilled Tuna, Portabello Mushroom, & Fregula  
Blood Orange Balsamic Glaze

### **Eggplant and Quinoa "Meatballs" \$25** **Vegan & Gluten Free (Not Just Grilled Vegetables)**

Eggplant, Quinoa, Dried Cranberries, & Fresh Basil  
Served with Escarole & Beans