

Appetizers

Tuscan Plate \$16

Soppressata, Salami,
Fresh Mozzarella, &
Regional Olives

Traditional Crispy

Fried Calamari \$16

Light Corn Meal
Crusted Calamari
Homemade Marinara Sauce

Lorenzo's Crispy Wings \$14

Ten Golden Fried Wings
Housemade Buffalo Sauce
Served with Blue Cheese
& Celery

Zuppa Di Mussels \$16

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

Lorenzo's Signature

Calamari Padella \$17

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

Maryland Crab Cakes \$17

Root Vegetable Salad
Red Pepper Crème Fraîche
& Wasabi Aioli

Drunken Clams \$16

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

Shrimp Cocktail \$17

Seasoned and Chilled
Classic Cocktail Sauce

Flatbread Pizzas

Broccoli Rabe &

Sausage \$15

Sautéed Broccoli Rabe,
Crumbled Sausage, &
Mozzarella Cheese

Margherita \$12

Traditional with Marinara Sauce
& Mozzarella Cheese

Buffalo Chicken \$15

Crispy Fried Chicken, Buffalo
Sauce & Mozzarella Cheese

Soup

"Nonna's Homemade Chicken Soup \$8

Soup of the Day \$8

French Onion Soup \$9

3 Course Prix Fixe Lunch

\$21.95

Ask For Today's Specials

To Start

Choice of
Soup
OR
House Salad

Chef's Special's

Choice of
Pasta
Entrée
Frittata

Dessert

Salads

Top Your Salad with Choice of:

Grilled Chicken Breast \$6 / Fried Chicken Milanese \$6

Lemon & Herb Grilled Shrimp \$10/ Grilled Salmon \$12

Limuncello Salad \$12

Baby Field Greens
Sliced Granny Smith Apples,
Sun-Dried Cranberries,
Candied Walnuts
Limuncello Thyme Vinaigrette

Lorenzo's Salad \$12

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

Caesar Salad \$12

Crisp Romaine, Croutons,
Parmesan Cheese
Homemade Caesar Dressing

Rooftop

Kale Salad \$12

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

♥Farro Salad \$12

Plum Tomatoes, Hot House
Cucumbers, Baby Arugula,
Sliced Fennel & Avocado
White Balsamic Vinegar &
Extra Virgin Olive Oil

Cobb Salad \$14

Crisp Romaine, Avocado,
Chopped Tomatoes,
Applewood Smoked Bacon
& Sliced Egg
Ranch Dressing

*Our Menu includes Farm Fresh Ingredients Picked Daily
from our Nicotra Grown Organic Rooftop Farm*



Sandwiches & Burgers

Served with French Fries

Lorenzo's Prime Cut Signature Burger \$14

A Half Pound of Ground Beef

Garnished with Lettuce, Tomato, Onion, Brioche Bun

♥ Veggie Burger \$14

The Ultimate Veggie Burger

Garnished with Lettuce, Tomato,
Onion, Brioche Bun

Turkey Burger \$14

Lean Ground Turkey

Garnished with Lettuce,
Tomato, Onion, Brioche Bun

Classic Club \$14

Triple Decker with Turkey,
Applewood Smoked Bacon,
Swiss, Lettuce & Tomato

Chicken Caesar Wrap \$14

Crisp Romaine with Herb Focaccia
Croutons, Parmigiano Reggiano &
Caesar Dressing

Chicken Milanese Panini \$14

Fried Chicken Cutlet, Fire Roasted Peppers &
Mozzarella Cheese, Pesto Mayo

Pasta & Entrée

Chicken Martini \$25

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

Shrimp

Marechiara \$26

Sautéed Garlic, &
Plum Tomatoes

Fresh Beans & Whipped Potatoes

♥ Pan Seared

Chicken \$25

Warm Tri-Color

Cous Cous & Quinoa
Roasted Brussel Sprouts

Pappardelle \$29

Long, Flat Ribbon Pasta
Sautéed Shrimp,
Sea Scallops, Fresh Garlic,
Tomato and Basil

Penne Vodka \$19

Blush Sauce
Prosciutto & Peas

Fettuccine Bolognese \$25

Slow Simmered Sirloin &
Plum Tomatoes Shredded
Parmesan Cheese

Linguine Vongole &

Chopped Shrimp \$27

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

♥ Eggplant and Quinoa Meatballs \$25

Vegan & Gluten Free (Not Just Grilled Vegetables)

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