Lorenzo's Restaurant · Bar & Cabaret

NYC Restaurant Week

Available January 19 – February 6, 2026

Offered Monday to Friday

Starters

Choice Of:

Signature Calamari Padella

Lightly Crisped Calamari
Sautéed with Sweet Cherry Peppers &Toasted Pine Nuts,
Finished with a Bold Blend of Sweet Chili, Soy, and White Balsamic

Lorenzo's Salad

A Vibrant Mix of Peppery Arugula, Bittersweet Radicchio, Cherry Tomatoes,
Crisp Belgian Endive, & Shavings of Parmesan Cheese
Drizzled with Herb Balsamic Vinaigrette

Entrées

Choice Of:

Prime Cut Short Rib

Slowly Braised Short Rib
Silky Whipped Potatoes
& Caramelized Roasted Carrots
Marinated in a Rich Port Wine Sauce

Mezzi Rigatoni

Imported De Cecco Rigatoni Pasta
Slowed Simmered Veal & Pork Ragu
Accented with a Creamy Dollup of
Fresh Ricotta Cheese

Atlantic Salmon

Pan Roasted to a Golden Crisp
With Zesty Meyer Lemon Caper Sauce

Dessert

Stuffed Bombolinis

Golden Italian Donuts, Dusted with Sugar and Filled
with Luscious Italian Pastry Cream for a Decadent Finish

$45 per person plus tax and gratuity
Includes a Complimentary Glass of Wine

Our FARM to your TABLE
Talk about FRESH

Nicotra Grown
ORGANIC ROOFTOP FARM

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