

Lois & Richard Nicotra and our Restaurant Team
welcome you to Lorenzo's
...a taste of elegance, a step back in time.

Appetizers

Grilled Zucchini \$14

Toasted Breadcrumbs

Tomato Caper Ragu

Stuffed Sweet Pepper \$14

Slow Simmered Bolognese Sauce,

Creamy Risotto &

Melted Mozzarella

Tuscan Plate \$18

Soppressata, Salami,

Fresh Mozzarella,

& Regional Olives

Spicy Octopus

Pomodoro \$21

Sautéed Octopus with

Fresh Garlic, Onions,

Hot Cherry Peppers &

Cannellini Beans

Spicy Tomato Sauce

Grilled Crostini

Shrimp Cocktail \$18

Seasoned and Chilled

Classic Cocktail Sauce

Maryland Crab Cakes \$19

Root Vegetable Salad

Red Pepper Crème Fraîche

& Wasabi Aioli

Traditional Crispy

Fried Calamari \$18

Light Corn Meal

Crusted Calamari

Homemade Marinara Sauce

Lorenzo's Signature

Calamari Padella \$21

Crisp Calamari Sautéed with

Sweet Cherry Peppers,

Pine Nuts, Sweet Chili Soy Sauce

& White Balsamic Vinegar

Zuppa Di Mussels \$19

Prince Edward Island Mussels

Sautéed with Shallots & Garlic

in a Roasted Tomato Broth

Drunken Clams \$19

Little Neck Clams, Sausage,

Fennel, Cherry Peppers, White Wine and Butter

Cocktail Bar Favorites

Lorenzo's Prime Cut

Bar Burger \$22

Caramelized Onions, Cheddar &

Crisp Maple Bacon

French Fries

Classic Philadelphia

Cheesesteak \$19

French Fries

Crispy Buffalo

Wings \$17

Flatbread Pizzas

Classic Margherita \$14

Buffalo Chicken \$17

Broccoli Rabe & Sausage \$17

Pasta

All pasta made with Imported De Cecco Pasta

Pappardelle \$32

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

Linguine Vongole & Chopped Shrimp \$29

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

Rigatoni Buttera \$27

Hot & Sweet Sausage, Green
Peas, Touch of Cream

Spaghetti Rustica \$26

Caramelized Onions,
Tomato Sauce,
& Parmesan Cheese

Fettuccine Bolognese \$28

Slow Simmered Sirloin &
Plum Tomatoes Shredded Parmesan Cheese

Ask for our

Cocktail Menu

Salads

Limoncello Salad \$16

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

Rooftop Kale Salad \$16

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

Lorenzo's Salad \$14

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

Caesar Salad \$14

Crisp Romaine, Herb Croutons,
Shredded Parmesan
Ceaser Dressing

Tuscan Farro Salad \$16

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

Soup

"Nonna's" Homemade Chicken Soup \$8

French Onion Soup \$10

Soup of the Day \$9

 **Healthier Option**

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



Entrées

Berkshire Pork Chop \$36

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

Pan Seared Chicken \$27

Warm Tri-Color Cous Cous & Quinoa
Roasted Brussel Sprouts

Chicken Martini \$28

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

Stuffed Veal Milanese \$33

Tender Veal Cutlets Stuffed with
Prosciutto di Parma & Fontina Cheese
Breaded and Fried Topped with Wild Mushroom Demi Sauce

Center Cut Filet Mignon \$45

Twice Baked Potato, Sautéed Broccoli Rabe, Crispy Onions,
Cabernet Reduction

Delmonico Rib-Eye \$43

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

Slow Simmered Beef Short Rib \$35

Brasied Beef Short Rib, Creamy Herb Polenta,
& Glazed Baby Carrots
Port Wine Sauce

Shrimp Marechiara \$29

Sautéed Garlic, & Plum Tomatoes
Fresh Beans & Whipped Potatoes

Basil Pesto Crusted Salmon \$29

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

Tuscan Yellowfin Tuna \$32

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

Eggplant and Quinoa "Meatballs" \$28 **Vegan & Gluten Free (Not Just Grilled Vegetables)**

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