

Appetizers

Tuscan Plate \$18

Soppressata, Salami,
Fresh Mozzarella, &
Regional Olives

Traditional Crispy

Fried Calamari \$18

Light Corn Meal
Crusted Calamari
Homemade Marinara Sauce

Lorenzo's Crispy Wings \$17

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

Zuppa Di Mussels \$19

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

Lorenzo's Signature

Calamari Padella \$21

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

Maryland Crab Cakes \$19

Root Vegetable Salad
Red Pepper Crème Fraîche
& Wasabi Aioli

Drunken Clams \$19

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

Shrimp Cocktail \$18

Seasoned and Chilled
Classic Cocktail Sauce

Flatbread Pizzas

Broccoli Rabe &

Sausage \$17

Sautéed Broccoli Rabe,
Crumbled Sausage, &
Mozzarella Cheese

Margherita \$14

Traditional with Marinara Sauce
& Mozzarella Cheese

Buffalo Chicken \$17

Crispy Fried Chicken, Buffalo
Sauce & Mozzarella Cheese

Soup

"Nonna's Homemade Chicken Soup \$8

Soup of the Day \$9

French Onion Soup \$10

3 Course Prix Fixe Lunch

\$25.95

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 \$16

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

Lorenzo's Salad \$14

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

Caesar Salad \$14

Crisp Romaine, Croutons,
Parmesan Cheese
Homemade Caesar Dressing

Rooftop

Kale Salad \$16

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

♥Farro Salad \$16

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

Cobb Salad \$17

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 \$17

A Half Pound of Ground Beef

Garnished with Lettuce, Tomato, Onion, Brioche Bun

♥ Veggie Burger \$16

The Ultimate Veggie Burger

Garnished with Lettuce, Tomato,
Onion, Brioche Bun

Turkey Burger \$16

Lean Ground Turkey

Garnished with Lettuce,
Tomato, Onion, Brioche Bun

Classic Club \$16

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

Chicken Caesar Wrap \$17

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

Chicken Milanese Panini \$17

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

Pasta & Entrée

Chicken Martini \$28

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

Shrimp

Marechiara \$29

Sautéed Garlic, &
Plum Tomatoes

Fresh Beans & Whipped Potatoes

Pappardelle \$32

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

Fettuccine Bolognese \$28

Slow Simmered Sirloin &
Plum Tomatoes Shredded
Parmesan Cheese

♥ Pan Seared

Chicken \$27

Warm Tri-Color
Cous Cous & Quinoa
Roasted Brussel Sprouts

Penne Vodka \$21

Blush Sauce
Prosciutto & Peas

Linguine Vongole &

Chopped Shrimp \$29

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

♥ Eggplant and Quinoa Meatballs \$28

Vegan & Gluten Free (Not Just Grilled Vegetables)

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