RESTAURANT · BAR
LORENZO'S
& CABARET

Feast of the Fishes 2026 Menu

COMPLIMENTS FOR THE TABLE

Bacala Salad
Salted Cod with Potatoes, Celery, Cherry Peppers Extra Virgin Olive Oil

FIRST COURSE

CHOICE OF:

Grilled Octopus Salad
Tender Grilled Octopus Served with Shaved Radish, Tricolor Peewee Potatoes, and Kalamata Olives, Finished with a Bright Citrus Vinaigrette

Lorenzo's Salad
A Vibrant Mix of Arugula, Radicchio, and Belgian Endive Tossed in a Fragrant Herb Balsamic Vinaigrette

Frutti Di Mare
Medley of Tender Calamari, Sliced Scungilli, and Sweet Shrimp Delicately Tossed with a Hint of Lemon Essence, Basil and Imported Virgin Olive Oil, Nestled on a Bed of Crisp Seasonal Greens

SECOND COURSE

CHOICE OF:

Rigatoni Buttera
Velvety Tomato Sauce with a Touch of Cream with Spicy and Sweet Italian Sausage, Tender Green Peas, and a Hint of Parmigiano Reggiano Cheese

Linguine with Sweet Blue Crab Sauce
Lightly Coated in a Sweet Blue Crab and San Marzano Tomato Sauce, Accented with Ribbons of Fragrant Fresh Basil

Zuppa Di Mussels
Prince Edward Mussels with Sautéed Shallots and Garlic in a Pinot Grigio Roasted Tomato Broth

Linguine with White Clam Sauce
Vongole Clams and Chopped Shrimp Gently Sautéed with Fresh Basil, Extra Virgin Olive Oil, and a Splash of White Wine

Lorenzo's Signature Calamari Padella
Crisp Calamari Sautéed with Sweet Chili Soy Sauce and White Balsamic Vinegar Tossed with Sweet Cherry Peppers and Pine Nuts

THIRD COURSE

CHOICE OF:

Pan Seared Bronzino

Crisp-Skinned Mediterranean Sea Bass
Served over a Bright Roasted Artichoke
Meyer Lemon Sauce

Shrimp Toscana

Wild Caught Jumbo Shrimp
Topped with
Golden Brown Herb Breadcrumbs

Atlantic Salmon

Slow Roasted Salmon Crowned
with a Rich Lobster Bisque Reduction

Chicken Martini

Crispy Parmigiano Crusted Chicken Breast
Served with a Chardonnay
Lemon Butter Sauce

Italian Seafood Pescatore

Baked Red Snapper with Calamari,
Prince Edward Mussels, Vongole Clams,
Wild Caught Jumbo Shrimp, Scallops,
and Cannellini Beans
Light Tomato and Basil Broth

Prime Cut Short Rib

Slowly Braised Boneless
Beef Short Rib Marinated
in a Barolo Wine Sauce

Surf & Turf ~ Surcharge $29

Slowly Braised Boneless Beef Short Rib
with a Barolo Wine Sauce and a 6oz Lobster Tail with Drawn Butter

Entrees Accompanied with Yukon Whipped Potatoes and Vegetable
Medley of Roasted Butternut Squash, Cauliflower and Brussel Sprouts

FOURTH COURSE

Trio of Italian Favorites

Pistachio Almond Rainbow Cookie
Crisp Mini Cannoli with Sweet Ricotta
Warm Sugar-Dusted Bombolini Filled with Sweet Cream

RESERVATIONS 5PM-8PM

LIVE PIANO MUSIC & A TRIO OF STROLLING MUSICIANS
SINGING HOLIDAY CLASSICS

$84.95 PER PERSON PLUS TAX & GRATUITY

CHILDREN'S MENU AVAILABLE