
Appetizers

Zuppa Di Mussels - \$12

Prince Edward Island Mussels Sautéed with Shallots & Garlic in a Roasted Tomato Broth or Pinot Grigio Sauce

Lorenzo's Signature Calamari in Padella - \$13

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

Colossal Shrimp Cocktail - \$15

Four Prawns, Seasoned and Chilled with Sriracha Aioli, Cocktail Sauce & Tartar Sauce

Caprese Salad - \$10

Fresh Mozzarella, Beefsteak Tomatoes Fire Roasted Peppers with Extra Virgin Olive Oil & Aged Balsamic Reduction

♥ Artichoke Hearts - \$9

Marinated in Basil Pesto with Whole Wheat Crostini

Traditional Crispy Fried Calamari - \$12

Light Corn Meal Crusted Calamari Served with Homemade Marinara Sauce

Crab Cakes - \$14

With Root Vegetable Salad Red Pepper Crème Fraiche & Wasabi Aioli

Assorted Cold Antipasto - \$12

Chef's Daily Selection of Assorted Meats Cheeses & Fruit

Spiedini - \$11

Layers of Mozzarella Cheese & Bread Fried Golden Brown with Lemon Caper Sauce

Weekly Specials

Monday

Turkey Pot Pie

Savory Chunks of Simmered Turkey, Mushrooms, Sweet Pea & Vidalia Onions Flaky Pie Crust

Wednesday

Herb Roasted Chicken

Boneless Half Chicken Portobello Mushrooms & Artichoke Hearts

Friday

Seafood Pescatore

Mussels, Clams, Calamari, Shrimp, Scallops Simmered with White Wine, Garlic, Basil Plum Tomato Sauce Served with Linguine Pasta

Tuesday

Braised Short Rib

Slow Braised in Barolo Wine Sauce Creamy Herb Polenta & Sweet Carrots

Thursday

Lamb Chops

Herb Marinated & Grilled Broccoli Rabe, Drizzled with Vinaigrette

Saturday

Pan Seared Veal Chop

Deglazed with Marsala Wine & Capers Roasted Asparagus and Crispy Potatoes

Sunday

**Join us for our Sunday Brunch 12 pm & 2 pm
or our Sunday Dinner Buffet 5:30 pm to 8:30 pm**

Entrées

Pork Chop - \$26

*Red Wine & Dried Fig Compote, Mashed Potatoes
& Honey Roasted Brussel Sprouts*

Pan Seared Chicken - \$20

Warm Tri-color Cous Cous & Roasted Brussel Sprouts

Chicken Martini - \$22

*Parmigiano Reggiano Crusted Breast of Chicken Served with Tuscan Steak Fries
Baby Carrots & French Beans Topped with a Lemon Chardonnay Sauce*

Veal Scallopini Pizzaiola - \$25

*Pan Seared Scallopini of Veal Sautéed with Garlic, Bell Peppers, Vidalia Onions
Button Mushrooms, Vine Ripe Tomatoes Deglazed with White Wine
Served with Mashed Potato*

Delmonico Rib-Eye - \$30

*14 oz Rib-Eye Dusted with Sea Salt & Black Pepper Pan Seared to Perfection
Smothered with Vidalia Onions & Wild Mixed Mushrooms
Served with Parmigiano Crusted Steak Fries*

Center Cut of Beef Filet Mignon - \$34

*8oz Grilled Filet Mignon Served with Sautéed Haricot Vert
Parmigiano Crusted Steak Fries & Port Wine Sauce*

Salmon - \$24

*8 oz North Atlantic Salmon Pan Seared Served with Sautéed Herb Roasted Potatoes
& Watercress Topped with Whole Grain Dijon Mustard Cream Sauce*

Lemon & Herb Tilapia - \$22

Served with Sautéed Lentils & Spinach

Seared Tuna - \$25

*Sautéed Haricots Verts, Grape Tomatoes, Olives, Capers & Fresh Basil
Mashed Potatoes & Aged Balsamic Reduction*

Fresh Catch of the Day - Priced Accordingly

Sides

Escarole & Beans - \$7

Sautéed Spinach - \$7

Sautéed Broccoli Rabe - \$9

Parmigiano Crusted Tuscan Steak Fries - \$7

 **HEALTHIER**

Pasta

Penne alla Norma - \$16

*Fluted Pasta Tossed with Roasted Eggplant
& Marinara Sauce
Topped with Ricotta Salata*

Campanelle Buttera - \$17

*Tossed with Green Peas, Ground Hot & Sweet Italian
Sausage with a Touch of Red Pepper Flakes
& Parmigiano Cheese*

♥ Whole Wheat Linguini - \$16

*Fresh Spinach, Sun-dried Tomatoes, Extra Virgin
Olive Oil & Garlic with a Touch
of Chardonnay*

Chicken Scarpariello - \$19

*Sautéed Chicken Breast with Sweet Sausage
Sliced Sweet Cherry Peppers & Fresh Basil
Tossed with Lemon Chardonnay Sauce
Served over Capellini Pasta*

Linguine Vongole - \$21

*Clams Sautéed with Garlic, Fresh Basil
Red Pepper Flakes, Extra Virgin Olive Oil
White Wine & Fresh Clam Juice*

Pappardelle - \$24

*Long, Flat Ribbon Pasta with Sautéed Shrimp
Sea Scallops, Fresh Garlic, Tomato & Basil*

Fettuccine Bolognese - \$16

*Slow Simmered Sirloin & Plum Tomatoes
Shredded Parmesan Cheese*

Cavatelli - \$19

*Sautéed Garlic, Broccoli Rabe, Ground Sweet
Sausage & Extra Virgin Olive Oil*

Pasta and Risotto of the Day

Gluten Free and Whole Wheat Pasta Available

Salads

Limoncello Salad - \$9

*Baby Field Greens with Sliced Granny Smith Apples
Sun-dried Cranberries, Candied Walnuts with
Limoncello Thyme Vinaigrette*

Lorenzo's Salad - \$10

*Arugula, Radicchio & Belgium Endive
Seasonal Tomatoes & Shaved Fiore di Sardinia
Cheese with a Herb Balsamic Vinaigrette*

Italian Garden Salad - \$9

*Crisp Romaine with Cucumbers, Carrots
Tomatoes, Red Onion, Fresh Mozzarella
Tossed with Red Wine Vinaigrette*

Caesar Salad - \$10

*Crisp Romaine with Herb Focaccia Croutons
Parmigiano Reggiano & Homemade
Caesar Dressing*

♥ Farro Salad - \$9

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

Soups

Soup of the Day - \$6

French Onion Soup - \$8

"Nonna's" Homemade Chicken Soup - \$7
