
Appetizers

Lorenzo's Signature Calamari - \$12

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

Traditional Crispy Fried Calamari - \$12

*Light Corn Meal Crusted Calamari Served with
Homemade Marinara Sauce*

Buffalo Wings - \$10

*Ten Golden Fried Wings Tossed in Lorenzo's House Made
Buffalo Sauce, Served with Blue Cheese & Celery*

Fried Ravioli - \$8

*Cheese Stuffed Ravioli Fried with Italian Bread Crumbs
Served with Marinara Sauce*

Hummus Platter - \$8

*House Made Hummus Served with Grilled Pita
& Kalamata Olives*

Assorted Cold Antipasto - \$12

Chef's Daily Selection of Assorted Meats, Cheeses & Fruit

Zuppa Di Mussels - \$12

*Prince Edward Mussels with Sautéed Shallots & Garlic
in a Pinot Grigio Roasted Tomato Broth*

Shrimp Cocktail - \$15

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

House Made Chips - \$6

Scallion Blue Cheese Dip

Shaken Not Stirred

- \$12 -

"Lorenzo's Dirty Martini"

*Classic Martini with Queen Olives
with a Splash of Olive Juice*

Classic Cosmopolitan

Citron, Triple Sec, Fresh Lime with a Touch of Cranberry

Crème Brûlée Martini

*Stoli Vanilla, Butterscotch Snaps
White Crème de Coco & White Godiva Liqueur*

Godiva Chocolate Martini

*Dark & White Chocolate Godiva Liqueur
White Crème de Coco & Stoli Vanilla Ice Blended
Drizzled with Chocolate Syrup*

Espresso Martini

*Stoli Vanilla, Kahlua, White Crème de Coco
with a Hint of Baileys*

Lemon Drop Martini

*Vodka, Triple Sec and Fresh Lemonade
Rimmed with Sugar*

Green with Envy Apple Martini

Sour Apple Pucker Vodka with a Splash of Sour

Bottle Service

Includes Juice, Soda, and Fruit Accompaniments

VODKA

Absolut or Stoli..... \$150
Grey Goose..... \$175

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Tanqueray..... \$150
Bombay..... \$175

WHISKEY & BOURBON

Jack Daniels..... \$160
Jameson..... \$165

SCOTCH

Dewars..... \$150
JW Red or Black..... \$175

RUM

Bacardi Light or Gold..... \$150
Captain Morgan's..... \$165

Desserts

- \$9 -

Junior's Original New York Cheesecake

Fabulous Cheesecake Straight Out of Brooklyn....

Lorenzo's Peach Melba

*Vanilla Gelato with Peaches, Fresh Cream
& Melba Sauce Served
in a Martini Glass*

Tiramisu

*Mascarpone Cheese with Lady Fingers
Soaked in Espresso*

Warm Apple Crumb Tart

*Granny Smith Apples Baked in a Streusel Crust Pastry
Served with Vanilla Gelato*

Minted Lemonade Bande

*Meyer Lemon Curd with a Sprightly Lemon Mousse
Set atop a Moist Lemon Cake with a Layer of
Lemon Spearmint Crunch*

Molten Chocolate Cake

*Enrobed in Chocolate,
Filled with a Dark Chocolate Truffle
Served Warm with a Rush of Molten Chocolate*

Crème Brûlée

*Topped with Fresh Berries Served
with Choice of Gelato*

♥ Mixed Berries

Served with Sugar-Free, Low Fat Whipped Cream

Seasonal Fruit Plate \$8
Assorted Cookie & Biscotti Plates \$7
Assorted Gelato & Sorbet \$7

After Dinner

American Coffee..... \$2.00
Cappuccino..... \$4.50
Espresso..... \$3.50

Specialty Coffee

- \$9 -

Irish Coffee

*Jameson Irish Whiskey Topped with Whipped Cream
& Green Crème di Menthe*

Italian Coffee

*Amaretto Topped with Whipped Cream
& Sliced Almonds*

Mexican Coffee

*Kahlua Topped with Whipped Cream
& Chocolate Chips*

Nutty Irishman Coffee

*Baileys Irish Crème & Frangelico
Topped with Whipped Cream & Cinnamon*
