
Appetizers

Polenta - \$12

Soft Polenta Topped with Lamb Shank Ragu

Crab Cakes "Lorenzo" - \$14

With Root Vegetable Salad, Red Pepper Crème Fraiche & Wasabi Aioli

Limoncello Salad - \$9

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

Buratta & Beet Salad - \$12

*Fresh Italian Cheese made from Farm Fresh Cream
& Mozzarella Sliced Beets with Chive Vinaigrette*

Pastas

Penne Vodka - \$16

Blush Vodka Sauce

Half Order Penne - \$9

Entrées

Osso Bucco - \$34

*Braised Veal Shank Served with Potato
& Fresh Mixed Vegetables*

Chicken Rustica - \$24

*Chicken Breast with Melted Mozzarella
& Siciliano Sauce*

Pan Seared Salmon - \$25

Served with Dijon Mustard Cream Sauce

Salmon Livornese - \$26

*Fresh Salmon with Sautéed Onions, Green Olives
Capers & Crushed Fresh Tomatoes*

Desserts

Cheesecake

Apple Crumble Tart a la Mode

*Granny Smith Apples, Sweet Dough, Crumbled Streusel
Topped with Vanilla Gelato*

Chocolate Flourless Cake Served with Vanilla Gelato

Hand Cut Fresh Fruit Platter

Coffees

American Coffee - \$2

Cappuccino - \$4.50

Assorted Teas - \$2

Espresso - \$3.50

Specialty Coffees

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 and Frangelico
Topped with Whipped Cream & Cinnamon*
