

APPETIZERS

Frutti di Mare <i>Seafood Salad with Calamari, Shrimp, Onion & Celery Dressed with Lemon & Olive Oil</i>	\$11.95	Fried Calamari <i>with Hot or Mild Sauce</i>	\$11.95
Shrimp Cocktail	\$11.95	Stuffed Mushrooms <i>with Seafood Stuffing</i>	\$9.95
Cold Antipasto <i>Salami, Ham, Provolone & Mozzarella over Mixed Salad</i>	\$10.95	Zuppa di Mussels or Zuppa di Clams <i>in a Light Red Sauce</i>	\$11.95
Bruschetta	\$9.95	Shrimp <i>with White Wine & Garlic</i>	\$11.95
Mozzarella en Carozza <i>Mozzarella Sandwiched Between Golden Fried Italian Bread, served with a Marinara Sauce</i>	\$8.95	Eggplant Rollatini	\$8.95
Clams Casino or Baked Clams Oreganata	\$9.95	Skirt Steak Crostini	\$11.95
Hot Antipasto for Two <i>A Delicious Assortment of House Favorites</i>	\$15.95	Meatball Sliders <i>on Garlic Bread with Pesto</i>	\$10.95

SOUPS

Soup of the Day	Cup \$4.75 • Bowl \$6.75
Pasta e Fagioli	Cup \$4.75 • Bowl \$6.75
Escarole & Beans	Cup \$4.75 • Bowl \$6.75

SALADS

Lorenzo's Salad <i>Grilled Vegetables and Assorted Cheeses over Mixed Salad</i>	\$10.95
Mozzarella & Tomato <i>Fresh Sliced Mozzarella and Tomatoes, Topped with Basil and a Light Olive Oil Vinaigrette</i>	\$9.95
Arugula Salad	\$7.95
Spinach Salad	\$7.95
Caesar Salad	\$7.95
Garden Salad	\$6.95
<i>Add Grilled Chicken \$4 • Add Grilled Scallops \$8 Add Steak \$8 • Add Baby Shrimp \$6 • Add Salmon \$8</i>	

POLLO (Chicken)

Chicken Francaise, Marsala or Parmigiana	\$15.95
Chicken Verde <i>Milanese style cutlet topped with Arugula, Onion, Fresh Tomato & Balsamic Vinegar</i>	\$16.95
Grilled Chicken <i>Served over Broccoli Rabe with Garlic</i>	\$15.95
Cousin Frankie's Chicken Supreme <i>Lightly Breaded Chicken Breast topped with Shredded Potato Crisps, Fresh Mozzarella, Sundried Tomato & Grilled Eggplant covered in a Marsala Wine Sauce</i>	\$17.95
Lorenzo's Famous Chicken ala Queen <i>Chicken topped with Crabmeat & Fresh Tomato in a White Wine Sauce</i>	\$17.95

VITELLO (Veal)

Veal Saltimbocca <i>Topped with Spinach, Mozzarella and Prosciutto in a Light Red Sauce</i>	\$19.95
Veal Francaise, Marsala or Parmigiana	\$18.95
Veal Caruso <i>Medallions topped with Eggplant, Fresh Tomato, Mozzarella & a Garlic White Wine Sauce</i>	\$19.95
The Tanskey <i>Breaded Veal Cutlet served with Fresh Mozzarella & Tomato</i>	\$18.95

SIDE SELECTIONS

Sausage or Meatballs	5.50
Escarole in Garlic & Oil	5.50
Sautéed Broccoli in Garlic and Oil	5.50
Sautéed Spinach in Garlic and Oil	5.50
Sautéed Broccoli Rabe in Garlic and Oil	7.50

PASTA

Linguine A La Lorenzo's <i>Baby Shrimp and Asparagus in Pink Brandy Cream Sauce</i>	\$15.95
Fettuccini Alfredo <i>A Rich Cream & Parmesan Cheese Sauce</i>	\$13.95
Linguine <i>with White or Red Clam Sauce</i>	\$14.95
Gnocchi Romana or Pesto <i>Potato Dumpling Pasta with Fresh Melted Mozzarella and Tomato or Pesto Sauce</i>	\$13.95
Lorenzo's Famous Rigatoni in Pink Vodka Sauce <i>with Pieces of Pancetta, Plum Tomato, Onion & Garlic</i>	\$13.95
Penne Puttanesca <i>Penne in a Hearty Tomato Sauce with Anchovies, Onions, Black Olives & Capers</i>	\$13.95
<i>Add Grilled Chicken \$4 • Add Grilled Scallops \$8 Add Steak \$8 • Add Baby Shrimp \$6</i>	

LORENZO'S STEAK HOUSE

Served with Two Steak Sides

Filet Mignon <i>8 oz. Angus</i>	\$29.95
N.Y. Strip Steak	\$26.95
Surf & Turf <i>Lobster Tail & Filet Mignon</i>	\$36.95
Big Mario's Skirt Steak <i>Tender Skirt Steak Marinated in a Blend of BBQ Sauce, Onions & White Wine</i>	\$23.95

Steak Side Choices:

*Baked Potato • Garlic Mashed Potatoes • French Fries
Beer Battered Onion Rings • Sautéed Mushrooms
Sautéed Spinach • Steamed Broccoli*

PESCE (Seafood)

Shrimp Marinara, Fra Diavolo or Scampi <i>served over Linguine</i>	\$23.95
Calamari Fra Diavolo or Marinara <i>served over Linguine</i>	\$21.95
Zuppa di Pesce <i>Lobster Tail, Shrimp, Mussels, Clams & Calamari served over Linguine</i>	\$32.95
Filet of Sole <i>with White Wine, Lemon & Touch of Butter</i>	\$19.95
Grilled Scallops <i>Lightly Peppered and served over Mesclun Salad with House Dressing</i>	\$19.95
Grilled Salmon <i>Served over Broccoli Rabe</i>	\$19.95
Twin Lobster Tail	\$45.95



WINES

Lorenzo's is proud to be serving Folonari wines, imported from Italy, as our house wine.

Pinot Noir, Pinot Grigio, Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon, Chianti

By the Glass \$7.00 • By The Carafe \$24.00

OTHER OFFERINGS BY THE BOTTLE

<i>Cupcake, Cabernet Sauvignon</i>	\$24.00	<i>Cupcake, Chardonnay</i>	\$24.00
<i>Blackstone, Cabernet Sauvignon</i>	\$27.00	<i>Josh, Chardonnay</i>	\$32.00
<i>Santa Margarita, Cabernet Sauvignon</i>	\$45.00	<i>Simi, Chardonnay</i>	\$35.00
<i>Grand Estates, Merlot</i>	\$29.00	<i>Mezza Corona, Pinot Grigio</i>	\$24.00
<i>Whitehall Lane, Merlot</i>	\$45.00	<i>Baronfini, Pinot Grigio</i>	\$32.00
<i>Greg Norman, Shiraz</i>	\$29.00	<i>Santa Margarita, Pinot Grigio</i>	\$49.00
<i>Ruffino Azziano, Classico Chianti</i>	\$38.00	<i>Columbia Crest, Riesling</i>	\$28.00
<i>Ruta 22, Malbec</i>	\$29.00	<i>Cupcake, Sauvignon Blanc</i>	\$24.00
<i>Hob Nob, Pinot Noir</i>	\$28.00	<i>Homemade Sangria (Red or White)</i>	\$25.00

MARTINIS & COCKTAILS

<i>Erin's Fresh Watermelon Martini</i> \$9.50	<i>Espresso Martini</i> \$9.50	<i>Chaene's Caipirinha</i> \$9.50
<i>Apple Martini</i> \$9.50	<i>Chocolate Martini</i> \$9.50	<i>Long Island Iced Tea</i> \$9.50

SCOTCH MENU

<i>Glenlivet (12 year)</i>	\$12.00	<i>Balvenie (17 year)</i>	\$25.00	<i>McCallan (12 year)</i>	\$14.00
<i>Glenlivet (15 year)</i>	\$15.00	<i>Glenfiddich (12 year)</i>	\$12.00	<i>Johnny Walker Black</i>	\$11.00
<i>Glenlivet (18 year)</i>	\$20.00	<i>Glenfiddich (15 year)</i>	\$15.00	<i>Johnny Walker Green</i>	\$14.00
<i>Balvenie (12 year)</i>	\$12.00	<i>Glenfiddich (18 year)</i>	\$20.00	<i>Johnny Walker Gold</i>	\$22.00
<i>Balvenie (15 year)</i>	\$15.00			<i>Johnny Walker Blue</i>	\$40.00

BOTTLED BEERS

<i>Allagash White</i>	<i>Budweiser</i>	<i>Landshark</i>	<i>Harpoon IPA</i>
<i>Amstel Light</i>	<i>Coors Light</i>	<i>Leinenkugel Seasonal</i>	<i>Sam Adam's Cherry Wheat</i>
<i>Bass Ale</i>	<i>Corona Extra</i>	<i>PBR</i>	<i>Sam Adam's Lager</i>
<i>Beck's</i>	<i>Corona Light</i>	<i>Michelob Ultra</i>	<i>Shiner Bock</i>
<i>Brooklyn Lager</i>	<i>Dogfish Head 60 Min. IPA</i>	<i>Miller Lite</i>	<i>O'Doul's N.A.</i>
<i>Bud Light</i>	<i>Flying Fish IPA</i>	<i>Modelo Dark</i>	<i>Stella Artois</i>
<i>Bud Light Lime</i>	<i>Heineken</i>	<i>Moretti</i>	<i>Yuengling</i>
	<i>Heineken Light</i>	<i>Peroni</i>	

DRAFT BEERS ON TAP

<i>Coors Light</i>	<i>Budweiser</i>	<i>Blue Moon</i>
<i>Yuengling</i>	<i>Bud Light</i>	<i>Sam Adam's (Seasonal)</i>
		<i>Stella Artois</i>
		<i>Shock Top</i>

DELICIOUS DESSERTS

<i>Chocolate Lover's Cake</i>	\$6.75	<i>N.Y. Cheesecake</i>	\$6.75	<i>Orange Sorbet</i>	\$6.75
<i>Red Velvet Cake</i>	\$6.75	<i>Tartufo</i>	\$6.75	<i>Lemon Sorbet</i>	\$6.75
		<i>Cannoli</i>	\$6.75		

BEVERAGES

<i>Coffee</i> \$2.75	<i>Cappuccino</i> \$4.75	<i>Espresso</i> \$3.25
<i>Tea</i> \$2.75		<i>Double Espresso</i> \$4.75