

## APPETIZERS

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

## SOUPS

<b>Soup of the Day</b>	Cup \$4.75 • Bowl \$6.75
<b>Pasta e Fagioli</b>	Cup \$4.75 • Bowl \$6.75
<b>Escarole &amp; Beans</b>	Cup \$4.75 • Bowl \$6.75

## SALADS

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

## POLLO (Chicken)

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

## VITELLO (Veal)

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

## SIDE SELECTIONS

<b>Sausage or Meatballs</b>	5.50
<b>Escarole in Garlic &amp; Oil</b>	5.50
<b>Sautéed Broccoli in Garlic and Oil</b>	5.50
<b>Sautéed Spinach in Garlic and Oil</b>	5.50
<b>Sautéed Broccoli Rabe in Garlic and Oil</b>	7.50

## PASTA

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

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

<b>Shrimp Marinara, Fra Diavolo or Scampi</b> <i>served over Linguine</i>	\$23.95
<b>Calamari Fra Diavolo or Marinara</b> <i>served over Linguine</i>	\$21.95
<b>Zuppa di Pesce</b> <i>Lobster Tail, Shrimp, Mussels, Clams &amp; Calamari served over Linguine</i>	\$32.95
<b>Filet of Sole</b> <i>with White Wine, Lemon &amp; Touch of Butter</i>	\$19.95
<b>Grilled Scallops</b> <i>Lightly Peppered and served over Mesclun Salad with House Dressing</i>	\$19.95
<b>Grilled Salmon</b> <i>Served over Broccoli Rabe</i>	\$19.95
<b>Twin Lobster Tail</b>	\$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>Stella Artois</i>
<i>Yuengling</i>	<i>Bud Light</i>	<i>Sam Adam's (Seasonal)</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