

Appetizers

Bacon Brittle 10

Thick slices baked with Almond praline

TUNA CARPACCIO 13 Seared rare, arugula, red onions, capers, olives roasted peppers, shaved parmesan & EVOO

ARANCINI 10 Fried Sicilian rice balls filled with spicy sausage & cheese served w/ marinara

GARLIC SHRIMP 15

4 Jumbo Grilled, spicy butter lemon garlic sauce

TOASTED BEEF RAVIOLI 10

Meat filled ravioli, breaded and fried, marinara

FLASH FRIED SPINACH 8 Crispy spinach w/ & parmesan & lemon

WILD MUSHROOM TRIO 10 Wild mushrooms Champagne Porcini cream, mozzarella crostini

CALAMARI FRITTI 10 Dusted w/ spices and flash fried, with marinara

LOBSTER BISQUE Cup 5, Bowl 8

Classic preparation of rich lobster stock and heavy cream, finished with a touch of cognac

Insalata

ROASTED BEET 9 Greens, roasted beets, gorgonzola, pistachios, EVOO & balsamic glaze

CHOPPED SALAD 8

Gorgonzola white balsamic dressing, applewood bacon, tomato, scallions, & crumbled gorgonzola

POMODORO 7

Sliced tomato, Red Onion, Anchovies & Vinaigrette

CAESAR 7

Crisp romaine and focaccia croutons tossed with the best dressing in town

DELLA CASA 5.50

Crisp greens, artichoke, red onions, parmesan and provolone cheese, Italian vinaigrette

Designates House Specialty

Pasta

FETTUCCINE POLLO ASIAGO (2005) 19 Grilled chicken, pancetta, asparagus and mushrooms in a light garlic olive oil, butter sauce topped with Asiago cheese

ZITI CON VODKA (2000) 18 Ziti tossed in a spicy tomato vodka cream and Italian sausage topped with shaved parmesan

RISOTTO Del Giorno - Daily we create a recipe worthy of Nanna's blessing,

PESCATORE di LINGUINE 22 Spicy lobster tomato clam sauce, sea scallops, shrimp, green lip mussels & mushrooms

TORTELLINI 20

Stuffed with chicken and veal, alfredo cream, asparagus, mushrooms and prosciutto ham

SHORT RIB RAGU (AKA SPAGHETTI)

17 Mama recipe, braised short rib, tomato and cream, with linguine and shaved parmesan
add Meatballs or Sausage \$3

Vegetarian Pasta

EGGPLANT LASAGNA 17

Fried eggplant slices, tomato sauce, ricotta, parmesan, provolone, baked, shaved parmesan

FETTUCCINE LEONARDO 18

In honor of grandson #1 - The ultimate marriage of cream, butter and imported Parmigiano cheese

PASTA BOWL (2018) 20

Mary's Mushroom Extravaganza – Porcini & wild mushrooms, crushed tomato, garlic & EVOO tossed w/ Farfalle noodles
(each order \$2 donated to OFS)

Add to any dish

Scallops 6 Tuna 5 Shrimp 5 Salmon 4 Chicken 3

Extra Side Dishes

Creamed Spinach 6 **Twice Baked Potato** 6

Asparagus 6 **Roasted Brussels** 5

Amaretto Carrots 5 **Red or White Pasta** 5

Sauteed Mushrooms 5 **Risotto (daily)**

Balsamic Roasted Cipollini onions 5

Sauces 4

Green Peppercorn cognac sauce

Black truffle Demi Glaze

Dried Fruit Chutney

Entreés

Served with choice of vegetable, garlic mashed potato or pasta - unless noted.

TENDERLOIN MUDEGA 26

Marinated & charbroiled, Fontina, lemon wine sauce, garlic, prosciutto & mushrooms

FILLET GORGONZOLA 34

8 oz Choice cut, charbroiled, creamy gorgonzola, Marsala demi glaze

SCAMPI ALA GRIGLIA 28

Jumbo marinated shrimp, breaded, grilled, garlic lemon butter sauce, w/ Capellini (No side dish)

SALMON PICCATA 25

Grilled, white wine lemon sauce with capers & mushrooms

CIOPPINO MAJERUS 30

Italian stew of sea scallops, shrimp, swordfish, clams and mussels, spicy lobster tomato clam saffron sauce, crostini and sauteed spinach (No side dish)

CHICKEN TERESA 20

Marinated, breaded & grilled, Fontina, garlic wine sauce, broccoli & mushrooms

CHICKEN MUDEGA 22

Marinated, breaded & grilled, Fontina, lemon garlicsauce, prosciutto & mushrooms

VEAL SALTIMBOCCA 25

Scaloppini, Volpi prosciutto, Fontina , fresh sage wine sauce, mushrooms

VEAL MILANESE 24

Breaded cutlet pan fried, wild mushrooms, garlic butter and shaved parmesan

VEAL PICCATA 23

Scaloppini, with a white wine lemon sauce with capers & mushrooms

VEAL PARMESAN 22

Breaded cutlet , sautéed, marinara sauce, parmesan & fontina cheese

Signature Drinks \$10

Aperol Spritz –Aperol, Prosecco & Club

Italian Mule – Purus & Ginger Beer

Irish Mule – Jameson & Ginger Beer

Negroni – Campari, Gin & Swt Vermouth

- We will accommodate any request the best we can for allergic or dietetic reasons.
- **Gluten Free menu available**
- \$2.00 charge for all split entrées / pastas.
- Gift certificates - please see hostess.



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