

# LORUSSO'S

C U C I N A

## Gluten Free Menu

### APPETIZERS

**BACON BRITTLE** 10 *Thick slices baked with Almond praline*

**TUNA CARPACCIO** 13 *Seared rare, greens, onions, capers, shaved parmesan & EVOO*

**GARLIC SHRIMP** 15 4 Jumbo Grilled, spicy butter lemon garlic sauce

**LOBSTER BISQUE** 5 / 8 *Lobster stock and heavy cream, finished with a touch of cognac*

### INSALATA

**CHOPPED SALAD** 8 *Gorgonzola balsamic dressing, Applewood bacon, tomato, green onion, gorgonzola*

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

**POMODORO** 7 *Sliced tomato, Red Onion, Anchovies & Vinaigrette*

**CAESAR** 7 *Crisp romaine tossed with the best dressing in town*

**DELLA CASA** 5.5 *Crisp greens, artichoke hearts, red onions, parmesan and provolone cheese*

**SALAD ADD-ONS** 1.5 each - *Anchovies, Gorgonzola, Kalamata Olives, Bacon*

### PASTA

**RISOTTO** *A daily Italian requirement*

**3 CHEESE RAVIOLI** *Light tomato basil sauce*

**PASTA** – *Penne noodles may be prepared w/ any of our sauces*

### ENTREES

**CIOPPINO MAJERUS** 28

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

**SHRIMP** 25 / **SALMON** 24 / *Broiled served with any seafood sauces from our menu*

### STEAK & CHICKEN ENTREES

*Any selections for our menu prepared with any of our white wine sauces or matre d' butter*

**Filet, Lamb Chops, Strip, Rib Eye, Duck, Veal Chop & Osso Buco**

**DESSERT** Crème Brulee - 8 Fresh Fruit - 8 Any liquid desserts

**We will accommodate any request the best we can for allergic or dietetic reasons**

June 2018

FB – Twitter – Yelp – Trip Advisor - [www.lorussos.com](http://www.lorussos.com)