

LORUSSO'S

C U C I N A

3121 Watson Road 63139 - 314-647-6222 x 104

Catering Menu

info@lorussos.com

Suggested Appetizers For 20 people

Flash Fried Spinach \$ 30.00

Antipasto Tray ~ \$ 65

Bruschetta - \$24

Toasted Ravioli 40 pieces w/ marinara \$30

Arancini w/ Cheese 40 pieces w/ marinara \$30

Menu Items Available

Salads

ROASTED BEET 5

Greens, roasted beets, gorgonzola, pistachios, EVOO & balsamic glaze

CHOPPED SALAD 5

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

POMODORO

Sliced tomato, Red Onion, Anchovies & Vinaigrette

CAESAR 3

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

Pasta Entrees

Lunch \$ 18 Dinner \$ 22

Tortellini – Donut style noodle stuffed with chicken & beef, peas, mushrooms & prosciutto ham, alfredo cream sauce

Lasagna – Mom's rich meat sauce, ricotta, parmesan & provolone cheeses

Chicken Alfredo – Rich cream sauce, grilled chicken, mushrooms & cheese

Canneloni Al Forno – delicate pasta tubes filled with beef, veal & spinach baked with a marinara & cream sauce

Pollo Asiago - pasta with grilled chicken, crisp pancetta, asparagus & mushrooms in a light garlic, olive oil, butter sauce topped with asiago cheese

Ziti Con Vodka - ziti tossed in a spicy tomato cream sauce with vodka and Italian sausage topped with fresh asiago

Vegetarian

Botticelli - spinach, pine nuts, sundried tomato, peppers, garlic & olive oil

LoRusso's – Fresh basil, garlic, roma tomato, mushrooms & light marinara

Eggplant Lasagna - Fried eggplant slices layered with tomato sauce, ricotta, parmesan

Portabella - jumbo tortalloni filled with portabella mushrooms & cheese, sautéed with wild mushrooms, fresh tomatoes & roasted garlic cloves

Luca Dante - Wild mushrooms, spinach & sun dried tomato, in a light garlic olive oil, butter sauce, shaved parmesan

Pasta Leonardo - The ultimate marriage of cream, butter and imported Parmigiano cheese

Mary's Mushroom Extravaganza – Porcini & wild mushrooms, crushed tomato sauce, garlic

In house pasta selections available

Includes house salad, bread & butter and

One side dish choice

Green Beans, Carrots & Leeks, Vegetable medley

All prices subject to change

\$40.00 Delivery Charge for all orders

Entrees

Bistecca ~ Beef

Lunch \$ 24 Dinner \$ 28

Tenderloin Marsala - Marinated tenderloin medallions breaded & charbroiled, sweet marsala wine sauce, mushrooms & tomatoes

Tenderloin Muduga – grilled marinated beef tenderloin, topped with cheese in a garlic wine sauce with prosciutto & mushrooms

Tenderloin Peppered – Peppered beef tenderloin, garlic wine sauce with Dijon & gorgonzola cheese

Veal Osso Buco – Braised Veal shank in natural juices (add \$6)

Pollo ~ Chicken

Lunch \$ 20 Dinner \$ 24

Teresa - charbroiled, cheese, white wine sauce with roasted red peppers

Parmesan – charbroiled, marinara sauce, provolone & parmesan cheeses

Sicilian – marinated, parmesan breadcrumb & grilled, wine garlic butter sauce

Marsala – charbroiled, marsala wine sauce with mushrooms & peppers

Soto - charbroiled & topped with a light garlic lemon sauce w/ mushrooms

Pesce ~ Seafood

Lunch \$ 22 Dinner \$ 26

Seafood Canneloni – Luster tomato cream sauce w/ flash fried spinach

Grilled Salmon - white wine lemon sauce w/ capers & mushrooms

Maiale ~Pork

Lunch \$ 22 Dinner \$ 26

Pork Tenderloin – Grilled in a marsala wine sauce

Pork Osso Buco – Braised shank, rosemary demi glaze

Include house salad & bread & butter

and

One side dish choice

Green Beans, Carrots & Leeks, Vegetable medley,
Penne Marinara, Penne Alfredo, Garlic Mashed Potatoes

Additional side dish \$1.50 Lunch - \$2.50 dinner

In house entrée menu selections available

Dessert

Assorted - Fudge Brownie ~ Lemon Bar ~ Cookies \$4

Cannoli \$4

Bread Pudding \$4

Crème Brulee \$5

Cheesecake w/ Raspberry sauce \$5

Tiramisu \$5

In house dessert selections available