

## 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
- MAMA'S MEATBALLS** 10 All beef, Polenta & White truffle Demi Glaze
- ARANCINI** 10 Fried Sicilian rice balls filled with cheese served w/ marinara
- SALMON CAKES** 12  
Sautéed w/ Panko crumbs, Pesto & Horseradish Aoli & Arugula
- 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** 9  
Gorgonzola white balsamic dressing, applewood bacon, tomato, scallions, & crumbled gorgonzola
- POMODORO** 8  
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
- TUTTO MARE** 22  
Creamy clam sauce, sea scallops, shrimp, mussels & mushrooms
- PESCATORE di LINGUINE** 22  
Spicy lobster tomato clam sauce, sea scallops, shrimp, mussels & mushrooms
- TORTELLINI** 20  
Stuffed with chicken and veal, alfredo cream, asparagus, mushrooms and prosciutto ham
- SHORT RIB RAGU (AKA SPAGHETTI)** 16  
Mama recipe, braised short rib, tomato and cream, with linguine and shaved parmesan  
**add Meatballs or Sausage \$3**

## Vegetarian Pasta

- CAPELLINI LORUSSO** 18  
Fresh roma tomato, fresh basil, garlic and mushrooms in a light marinara sauce topped with shaved parmesan
- 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

# Entrées

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

## Chop House

**TENDERLOIN MUDEGA** 26 *Marinated & charbroiled, Fontina, lemon wine sauce, garlic, prosciutto & 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)*

**SCAMPI ALA GRIGLIA** 25 *(extra shrimp 7)*  
3 Colossal shrimp, breaded, grilled, garlic lemon butter sauce, w/ Capellini (No side)

**SALMON PICCATA** 24 *Grilled, white wine lemon sauce with capers & mushrooms*

**TENDERLOIN MARSALA** 26 *Marinated & charbroiled in a sweet Marsala wine and mushrooms sauce*

**CHICKEN TERESA** 20 *Marinated, breaded & grilled, Fontina, garlic wine sauce, broccoli & mushrooms*

**CHICKEN MUDEGA** 22 *Marinated, breaded & grilled, Fontina, lemon garlic sauce, 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*

**VEAL OSSO BUCO** 32  
14 oz. Classic braised shank in natural juices

**LAMB LOIN CHOPS** 32  
2- 8oz chops, herbs, roasted cippolini onions

**BONE IN RIB EYE** 48  
20oz cut grilled to perfection, matre d' butter

**FILET MIGNON** 36  
Choice 8oz cut w/ White Truffle Demi Glaze

**FILET GORGONZOLA** 36  
Choice 8oz cut, charbroiled, creamy gorgonzola, Marsala demi

**LOBSTER FILET** 44  
Choice 8oz cut topped with fontina & Lobster Meat in a white wine mushroom garlic sauce

**PORK OSSO BUCO** 25  
14 oz. braised shank, Marsala Demi Glaze

**BERKSHIRE PORK CHOP** 34  
16oz Double Rib Chop, finished in a Dried fruit chutney

**BONE-IN STRIP STEAK** 45  
16oz cut, charbroiled, topped w/ matre d' butter

**ROASTED DUCK** 28  
White Pekin half, roasted to perfection & Amarena cherry glaze

### Extra Side Dishes

Roasted Asparagus 6      Roasted Brussels 5

Red or White Pasta 5      Sauteed Spinach 5

Pasta Oil Butter Garlic 5      Risotto (daily)

Creamy Cheese Polenta 5      Garlic Mashed Potato 5



- 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 available - please see the hostess.

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