

## Appetizers

- TUNA CARPACCIO** 13  
Seared rare, arugula, red onions, capers, roasted peppers, shaved parmesan & EVOO
- MAMA'S MEATBALLS** 10  
All beef, Creamy Polenta & Marsala wine sauce
- ARANCINI** 10  
Fried Sicilian rice balls filled with cheese served w/ marinara
- SALMON CAKES** 12  
Sautéed w/ Panko crumbs, Pesto & Horseradish Aioli & Arugula salad
- 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**
- EGGPLANT TOWER** 9  
Layered with Fresh Mozzarella, Roma tomato, & Basil pesto, Arugula bed w/ Balsamic
- ROASTED BEET** 9  
Greens, roasted beets, gorgonzola, pistachios, EVOO & balsamic glaze
- CHOPPED SALAD** 9  
Gorgonzola white balsamic dressing, applewood bacon, tomato, scallions, & crumbled gorgonzola
- 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
- 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**
- CANNELONI** 18  
Delicate tubes, filled with beef, veal and pork baked with marinara and Alfredo sauce topped with Flash Fried Spinach
- PASTA BOWL (2019)** 20  
Mike's Orecchiette w/ Butternut Squash, Italian Sausage, Roasted Peppers in a brown butter Sage sauce topped with parmesan  
( each order \$2 donated to OFS )

## Vegetarian Pasta

- GORGONZOLA RAVIOLI** 20  
Fresh roma tomato, Spinach, Basil & garlic a light marinara sauce topped with 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

### Add to any dish

**Scallops 6 Shrimp 5 Chicken 3**

# Entreés

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 *Marinated 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*

**CHICKEN PISTACHIO** 22 *Encrusted, Brandy Peach sauce w/ sundried cherries*

**VEAL SALTIMBOCCA** 25 *Scaloppini, Volpi prosciutto, Fontina, fresh sage wine sauce & mushrooms*

**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- 8 oz T-bone chops, herbs, roasted cippolini*

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

**FILET MIGNON** 36 *Choice 8 oz cut w/ sautéed mushrooms*

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

**PORK CHOP** 28 *16 oz Double Rib Chop, Dried fruit chutney*

**BONE-IN STRIP STEAK** 42 *16 oz 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    | Red or White Pasta 5      |
| Sautéed 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.
- \$2 Cake Cutting Fee per person
- \$15 Corkage (per 750 ml – Must not be on our list)
- Gift certificates available - please see the hostess.



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