

# LORUSSO'S

C U C I N A

## Gluten Free Menu

### APPETIZERS

- CALIMARI MARINARA** 10 *Sautéed, garlic, olives, capers in our marinara sauce*
- 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

- ROASTED BEET** 9 *Greens, roasted beets, gorgonzola, pistachios, EVOO & balsamic glaze*
- CHOPPED SALAD** 9 *Gorgonzola w/ balsamic dressing, applewood bacon, tomato, scallions, & gorgonzola*
- CAESAR** 7 *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*

### ENTREES

- RISOTTO** 20 *A daily Italian requirement*
- 3 CHEESE RAVIOLI** 18 *Light tomato basil sauce*
- PASTA** – *Penne may be prepared w/ any of our sauces*
- CHICKEN** 20 - *Charbroiled served plain or with any white wine sauces from our menu*
- LAMB LOIN CHOPS** 32 *2- 8oz T-bone chops, herbs, roasted cippolini*
- BONE IN RIB EYE** 48 *20oz cut grilled to perfection, matre d' butter*
- FILET MIGNON** 36 *8oz cut w/ any with any white wine sauces we offer*
- PORK CHOP** 28 *16oz Double Rib Chop, Dried fruit chutney*
- BONE-IN STRIP STEAK** 42 *16oz cut, charbroiled, topped w/ matre d' butter*
- ROASTED DUCK** 28 *White Pekin half, roasted to perfection & Amarena cherry glaze*
- CIOPPINO MAJERUS** 30 *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*
- DAILY SEAFOOD SPECIAL** 28

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

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

MAY. 2019