



CARRY-OUT / CURBSIDE / DELIVERY MENU

\$10 FOR DELIVERY per ADDRESS

REVISED FOR THE WEEK OF MARCH 23, 2020

NOTE: Please be patient and plan in advance. With preparation and delivery backlogs, orders could take 60-90 minutes to prepare. Delivery delays are possible. Please call early.

Appetizers

- ◆ ARANCINI 9 Fried Sicilian rice balls filled with cheese served with marinara
- ◆ SALMON CAKES 11 Sautéed with panko crumbs, pesto and horseradish aioli and arugula salad
- ◆ TOASTED BEEF RAVIOLI 9 Meat filled ravioli, breaded and fried, marinara
- ◆ FLASH FRIED SPINACH 7 The crowd pleaser, crispy spinach with parmesan and lemon
- ◆ LOBSTER BISQUE C 4.5, B 7.5 Classic preparation lobster stock and heavy cream, finished with a touch of cognac
- ◆ CREAM of FRENCH ONION C 4 B 6 Classic soup w/ touch of cream w/ croutons \$ cheese

Insalata

- ◆ CHOPPED SALAD 8 Gorgonzola white balsamic dressing, applewood bacon, tomato, scallions, and crumbled gorgonzola
- ◆ CAESAR 6.5 - Crisp romaine and focaccia croutons tossed with the best dressing in town
- ◆ DELLA CASA 5.5 – Crisp greens, artichoke, red onions, parmesan and provolone cheese, Italian vinaigrette

Pasta

- ◆ POLLO ASIAGO 17 Chicken, pancetta, asparagus, mushrooms, garlic olive oil, butter sauce with Asiago
- ◆ ZITI CON VODKA 16 Ziti tossed in a spicy tomato vodka cream, Italian sausage, shaved parmesan
- ◆ TUTTO MARE 20 Creamy clam sauce, sea scallops, shrimp, mussels and mushrooms
- ◆ TORTELLINI 18 Stuffed with chicken and veal, alfredo cream, asparagus, mushrooms and prosciutto ham
- ◆ SHORT RIB RAGU (AKA SPAGHETTI) 15 Braised short rib tomato sauce, cream, linguine and shaved parmesan
(ADD Meatball (2) 3 Italian Sausage 3)
- ◆ CANNELONI 16 Beef, veal and pork filled, baked with marinara and cream sauce topped with flash fried spinach
- ◆ PASTA BOWL (2020) 21 Dora's Linguine, shrimp, scallops, bacon, spinach garlic butter lemon sauce (\$2 donated to OFS)
- ◆ LASAGNA – 16 Rich tomato sauce, layered with 3 cheeses, cream sauce & Italian seasoned beef topped w/ flash fried spinach



Vegetarian

- ◆ PASTA CON BROCCOLI 16 Alfredo broccoli cream sauce & mushrooms
 - ◆ EGGPLANT LASAGNA 15 Fried eggplant slices, tomato sauce, ricotta, parmesan, provolone, baked FETTUCCINE
 - ◆ LEONARDO 16 In honor of grandson #1 - The marriage of cream, butter and imported parmigiano
- ADD** Scallops 6 Shrimp 5 Chicken 3

SPECIALS

- ◆ TENDERLOIN MEATLOAF 22 Hearty portion w/ Marsala Cream sauce & wild mush w/mashed pot side dish
- ◆ CHICKEN PARRINO 24 Spedini style, Lobster & Crab filling lobster wine sauce w/ roasted peppers & capers w/ sautéed spinach side dish
- ◆ SWORDFISH 26 Chargrilled, white wine sauce, capers, olives & tomato w/ sautéed spinach side dish

Entrées

Served with choice of - green beans & Carrots , garlic mashed potato or pasta – unless noted

- ◆ TENDERLOIN MUDEGA 24 Marinated and charbroiled, fontina, lemon wine sauce, garlic, prosciutto and mushrooms
- ◆ CIOPPINO MAJERUS 27 Italian stew of sea scallops, shrimp, swordfish, clams and mussels, spicy lobster tomato clam saffron sauce, crostini and sautéed spinach (No side)
- ◆ SCAMPI ALA GRIGLIA 23 Marinated shrimp, breaded, grilled, garlic lemon butter sauce, with capellini (No side)
- ◆ SALMON PICCATA 22 Grilled, white wine lemon sauce with capers and mushrooms
- ◆ CHICKEN TERESA 18 Marinated, breaded and grilled, fontina, garlic wine sauce, broccoli and mushrooms
- ◆ CHICKEN MUDEGA 20 Marinated, breaded and grilled, fontina, lemon garlic sauce, prosciutto and mushrooms

Extras

Red or White Pasta 4 Sautéed Spinach 4 Garlic Cheese Bread 5 Garlic Mashed Potato 4

Add to Any Dish Meatball (2) 3 Italian Sausage 3 Scallops 6 Shrimp 5 Chicken 3

Desserts 6

TIRAMISU – CANNOLI – CARAMEL FUDGE TORTE – CARROT CAKE - CHEESECAKE w/ Turtle sauce

Wines By The Bottle – 1 / 2 price (LIMITED AVAILABILITY)

<https://www.lorussos.com/wp-content/uploads/2020/01/20200106WineList.pdf>



CATERING / BANQUET-AT-HOME MENU

Feed the Family ~ Freeze Some Trays for Later
\$30 Delivery Charge

Carryout Trays

- ◆ \$30 Della Casa Salad Half pan serving 12 -15
- ◆ \$60 Della Casa Salad Full pan serving 25 - 30

Crisp greens, artichoke, parmesan and provolone cheese, Italian vinaigrette

PASTAS - Serving as side dish = 12 / 15 portions – Entrée portion 6 / 8

- ◆ \$65 per half pan Pasta LoRusso – Fresh tomato Basil sauce w/ mushrooms
- ◆ \$80 per half pan Ziti Vodka - spicy tomato vodka cream sauce w/ Italian sausage
- ◆ \$70 per half pan Leonardo – Alfredo cream, butter and imported Parmigiano cheese (add chicken \$15)
- ◆ \$80 per half pan Pollo Asiago – Chicken, pancetta, asparagus and mushrooms butter garlic sauce
- ◆ \$65 per half pan Short Rib Ragu - tomato meat sauce, cream, (add Meatballs or Sausage \$15)
- ◆ \$70 per half pan Cannelloni – serving size 1 noodle = 10
- ◆ \$55 per half pan Mannicotti – serving size 1 noodle = 10
- ◆ \$80 per half pan Meat Tortellini –
- ◆ \$70 per half pan Meat Lasagna
- ◆ \$60 per half pan Four Cheese Lasagna
- ◆ \$40 T-Ravioli w/sauce – 50 pcs
- ◆ \$48 per pan Cocktail Meatballs (all beef) 50 pcs

ENTREES – any item from our menu

- ◆ \$70 Chicken Entrees (12 pieces – 4 oz each)
- ◆ \$90 Veal Entrees (not Osso Buco) (12 pieces – 2 oz each)
- ◆ \$80 Salmon Picatta (12 pieces – 3 oz each)
- ◆ \$100 Shrimp Scampi (24 pieces)
- ◆ \$30 per half pan Side dishes – mashed potato – vegetable

Additional Regular Menu items are available

We do offer Gluten free Pasta

- ◆ \$ 1.25 per person – Italian Bread & Butter
- ◆ \$36 Tray (brownie, cookies, mini cannoli & berries) serves 12
- ◆ \$15 Per Chafing dish Rental w/ sterno (must be returned)

Taxes will apply