

LORUSSO'S

C U C I N A

Voted #1 Restaurant in St. Louis Magazine's Food Fight 2022

Appetizers

CALAMARI FRITTI 15 Fresh squid dusted with cornflour and spices and flash fried, with marinara
TUNA CARPACCIO 15 Seared rare, arugula, red onions, capers, roasted peppers, shaved parmesan and EVOO

MAMA'S MEATBALLS 12 All beef, 3 Cheese Polenta & Marinara Sauce

SALMON CAKES 14 Sautéed w/ Panko crumbs, Pesto Horseradish Aioli & Arugula

ARANCINI 12 Fried Sicilian rice balls filled with cheese and served with marinara

TOASTED BEEF RAVIOLI 12 Meat filled ravioli, breaded and fried, marinara (*Voted #1 in St. Louis Magazine's Food Fight 2022*)

FLASH FRIED SPINACH 9 The crowd pleaser, crispy spinach with parmesan and lemon

WILD MUSHROOM TRIO 12 Wild mushrooms in a champagne porcini cream, provolone crostini

LOBSTER BISQUE C 6 B 9 Classic preparation lobster stock and heavy cream, finished with a touch of cognac

Insalata

ROASTED BEET 11 Arugula greens, roasted beets, gorgonzola, pistachios, EVOO and balsamic glaze

CHOPPED SALAD 11 Gorgonzola white balsamic dressing, bacon, tomato, scallions, and crumbled gorgonzola

CAESAR 9 Crisp romaine and focaccia croutons tossed with the best dressing in town

DELLA CASA 7 Crisp greens, artichoke, red onions, red roasted peppers, parmesan and provolone cheese, Italian vinaigrette

SALAD ADD-ONS 2 each - Anchovies - Gorgonzola - Kalamata Olives - Bacon

Pasta

CAPELLINI LORUSSO 21 Classic tomato olive oil garlic basil sauce, mushrooms

LINGUINE PESCATORE 26 Lobster tomato clam sauce, sea scallops, shrimp, mussels and mushrooms

FETTUCCINE ASIAGO 23 Chicken, bacon, asparagus, mushrooms, garlic olive oil, butter sauce with Asiago

ZITI CON VODKA 23 Ziti tossed in a spicy tomato vodka cream, Italian sausage, shaved parmesan

TUTTO MARE 26 Capellini in a creamy clam sauce, sea scallops, shrimp, mussels, tomatoes and mushrooms

TORTELLINI 24 Stuffed with chicken and veal, alfredo cream, asparagus, mushrooms and prosciutto ham

SPAGHETTI 20 Braised short rib tomato sauce, cream, linguine and shaved parmesan

CANNELONI 22 Beef, veal and pork filled, baked with marinara and cream sauce topped with flash fried spinach

LASAGNA 22 Tomato sauce, 4 cheeses, cream sauce & Italian seasoned beef topped w/ flash fried spinach

CALABRESE 27 Dora's Linguine, shrimp, scallops, bacon, spinach garlic butter lemon (\$2 donated to OFS)

Add to Any Dish

Meatball (2) 5 Italian Sausage 5 Scallops 7 Shrimp 6 Chicken 4



Vegetarian Pasta

- EGGPLANT LASAGNA 20** Fried eggplant slices, tomato sauce, ricotta, parmesan, provolone, baked
- BUTTERNUT RAVIOLI 20** Delicious creation, zucchini, asparagus, tomato, roasted garlic butter sauce, shaved parm
- FETTUCCHINE LEONARDO 22** In honor of grandson #1 - The marriage of cream, butter and imported parmigiano
- PENNE MELAZANE 20** Fresh roma tomato, basil, marinara & mushroom topped with baked eggplant & cheese
- VEGETALÉ RISOTTO 25** Caramelized onion, asparagus, and mushroom

Entrées

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

- TENDERLOIN MUDEGA 31** Marinated and charbroiled, fontina, lemon wine sauce, prosciutto and mushrooms
- TENDERLOIN MARSALA 31** Marinated and charbroiled in a sweet marsala wine, roasted red peppers and mushroom sauce
- FILET MIGNON 40** Choice 8 oz. cut with sautéed mushrooms (*add creamy Gorgonzola \$3*)
- STRIP SICILIANO 44** 12 oz Breaded and grilled with lemon, basil, garlic, and olive oil
- CIOPPINO MAJERUS 37** Italian stew, sea scallops, shrimp, swordfish, clams, mussels, spicy lobster tomato clam saffron sauce, crostini and sautéed spinach (No side)
- SCAMPI ALA GRIGLIA 29** Marinated shrimp, breaded, grilled, garlic lemon butter sauce, with Capellini Oil Butter & Garlic (No side)
- SALMON PICCATA 28** Grilled, white wine lemon sauce with capers and mushrooms
- CHICKEN TERESA 24** Marinated, breaded and grilled, fontina, garlic wine sauce, broccoli and mushrooms
- CHICKEN MUDEGA 26** Marinated, breaded and grilled, fontina, lemon wine sauce, prosciutto and mushrooms
- CHICKEN PARMESAN 24** Marinated, breaded and grilled, marinara sauce, parmesan and fontina cheese
- VEAL SALTIMBOCCA 29** Scaloppini, prosciutto, fontina, fresh sage wine sauce and mushrooms
- VEAL PICCATA 27** Scaloppini, with a white wine lemon sauce with capers and mushrooms
- PORK OSSO BUCO 32** 14 oz. Classic braised shank in natural juices topped with marsala wine sauce

Extras

Roasted Asparagus 7

Red or White Pasta 5

Sautéed Spinach 6

Pasta Oil Butter Garlic 5

Garlic Cheese Bread 7

Garlic Mashed Potato 5