

LORUSSO'S

C U C I N A

Gluten Free Menu

APPETIZERS

- CALIMARI MARINARA** 14 *Sautéed, garlic, olives, capers in our marinara sauce*
- TUNA CARPACCIO** 14 *Seared rare, greens, onions, capers, shaved parmesan & EVOO*
- LOBSTER BISQUE** 5 / 8 *Lobster stock and heavy cream, finished with a touch of cognac*

INSALATA

- ROASTED BEET** 10 *Greens, roasted beets, gorgonzola, pistachios, EVOO & balsamic glaze*
- CHOPPED SALAD** 10 *Gorgonzola balsamic dressing, bacon, tomato, scallions, & crumbled gorgonzola*
- CAESAR** 7.5 *Crisp romaine and tossed with the best dressing in town*
- DELLA CASA** 6.5 *Crisp greens, artichoke, red onions, parmesan and provolone cheese, Italian vinaigrette*

ENTREES

- RISOTTO** 24 *A daily Italian requirement*
- 3 CHEESE RAVIOLI** 20 *Light tomato basil sauce*
- PASTA** – Penne may be prepared w/ any of our sauces
- CHICKEN** 21.50 - *Charbroiled served plain or with any white wine sauces from our menu*
- FILET MIGNON** 38 *8oz cut w/ any with any white wine sauces we offer*
- CIOPPINO MAJERUS** 32 *Italian stew of sea scallops, shrimp, swordfish, clams and mussels, spicy lobster tomato clam saffron sauce, fresh spinach (No side dish offered)*
- SCAMPI ALA GRIGLIA** 27 *Marinated shrimp, grilled, garlic lemon butter sauce, choice of side*
- SALMON PICCATA** 26 *Grilled, white wine lemon sauce with capers and mushrooms choice of side*
- DAILY SEAFOOD SPECIAL** 30

DESSERT

- Crème Brulee or Fresh Fruit
Any liquid desserts

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