



# LORENZO'S

AL FORNO

## Anitpasti/Appetizers

- Prosciutto & Figs**  
Dry aged Italian ham from Parma with fig jam  
- 6-
- Forest Mushroom Tart with Pecorino-Romano**  
- 7-
- White Anchovies**  
Lightly marinated & much milder than their famous relatives  
- 7-
- Housemade Bocconcini**  
Fresh Mozzarella in herbs & olive oil  
- 5-
- Baked Asparagus with Fried Egg**  
- 6-
- Sizzling Olives with Herbs**  
- 5-
- Marinated Long-stem Artichokes**  
- 5-
- Crispy Calamari w/ Smoked Tomato Sauce**  
- 7-
- Speck**  
Hailing from Northern Italy, this smoked dry cured ham is similar to Prosciutto di Parma  
- 6-

## Zuppe/Soup

- Minestra di Pasta e Fagioli**  
The timeless classic peasant dish of pasta, beans, & vegetables in broth  
- 6-
- Rich & Creamy Mushroom**  
- 5-
- Pavese-Style Soup**  
Garlic crouton & cracked egg, simmering in a rich broth  
- 6-
- Simply Tomato Basil**  
- 5-

## Pasta & Gnocchi

- Papardelle Bolognese**  
Wide ribbons of pasta, traditional meat sauce  
- 8-
- Tagliatelle with Pomodoro & Ricotta**  
- 6-
- Linguine with Clams**  
- 9-
- Gnocchi in Parmesan Fondue**  
- 7-
- Eggplant Cannelloni**  
Tomato fondue & pine nut gremolata  
- 6-

## Insalata/Salad

- Beets & Local Goat Cheese**  
Sliced red & golden beets, aged balsamic vinegar  
- 7-
- Traditional Panzanella**  
A classic combination of marinated vegetables and bread  
- 9-
- Celery Root & Green Apple**  
Wholegrain mustard & horseradish dressing  
- 7-
- Shaved Fennel and Citrus**  
- 6-

## Risotto

- Creamy Parmesan**  
With white truffle oil  
- 9-
- alla Milanese**  
With saffron & grated parmesan  
- 8-
- Sea Scallops**  
With grilled radicchio  
- 9-
- Risi-e-Bisi**  
Literally meaning "rice & peas"  
- 7-

## Grains

- Rosemary Scented Soft Polenta**  
- 5-
- Fried Polenta with Gorgonzola**  
- 6-
- Baked Roman Style Semolina Gnocchi**  
- 5-
- Barley "Risotto"**  
- 6-
- Warm Wheat Berry Salad**  
- 6-

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## Pesce/Fish

### Roasted Monkfish

Lemon Brown Butter

-14-

### Swordfish with Rosemary & Orange

-13-

### Whole Roasted Branzino

Mediterranean Sea Bass, onions & white wine.

-21-

### Seared Tuna

Smoked Tomato Vinaigrette

-16-

### Olive Oil Poached Hake

-13-

## Frutti di Mare/Shellfish

### Clams in White Wine

-12-

### Clams in Spicy Tomato Broth

-12-

### Mussels in White Wine

-12-

### Mussels in Spicy Tomato Broth

-12-

### Baked Stuffed Squid

Calamari tubes stuffed with zucchini, herbs, & bread crumbs

-12-

### Stewed Octopus & Tomatoes

-11-

## Carni & Pollame/Meat & Poultry

### Veal Scaloppini

Lemon & Capers

-15-

### Petite Osso Bucco

Braised veal shanks in their own broth

-18-

### Roasted Rack of Lamb

Rosemary & sea salt

-27-

### Bone-in Pork Chop

Arugula Pesto

-23-

### Chicken Cacciatore

Literally "Hunter's" style.

Slow cooked with mushrooms, peppers, onions, & wine

-15-

### Seared 8oz. Beef Tenderloin

Sautéed mushrooms & reduced red wine

-29-

### Crispy Skinned Game Hen

Green pea herb sauce

-18-

### Braised Rabbit with Balsamic

-26-

### Seared Venison Loin

Blackberry reduction

-25-

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