



LORENZO'S
AL FORNO

APPETIZERS AND SALADS

GRILLED PORTOBELLO MUSHROOMS
WITH FRESH BASIL, OLIVE OIL AND SHAVED ASIAGO \$7

BAKED RICOTTA STUFFED EGGPLANT ROULADE
WITH SPICY TOMATO FONDUE \$6

DUCK QUESADILLA
WITH CILANTRO LIME SALSA \$7

ROSEMARY SKEWERED SWORDFISH \$7

PESTO CHEESECAKE WITH TOMATO COULIS \$7

BEETS AND GOAT CHEESE OVER MESCULIN GREENS,
TOASTED WALNUTS, BALSAMIC VINAIGRETTE \$7

CLASSIC CAESAR SALAD \$6

PIZZETTAS (SIX INCHES PIZZAS)

GOAT CHEESE WITH RED ONION, MUSHROOMS AND CALAMATA OLIVES \$7

CLASSIC MARGHERITA, FRESH TOMATO, BASIL AND MOZZARELLA \$6

SAUTÉED GARLIC SHRIMP, WITH DICED FRESH TOMATOES \$8

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ENTRÉES

SERVED WITH ASSORTED BREADS

SAUTÉED MONK FISH
IN A WHITE WINE BROTH WITH JULIENNE VEGETABLES \$22

PAN SEARED DUCK BREAST
HONEY THYME GLAZE, FRESH RASPBERRY, CORN PUDDING \$18

FETTUCINE WITH PESTO
PLUM TOMATOES AND GRILLED CHICKEN (ALSO AVAILABLE AS VEGETARIAN) \$16

PORK CASSOULET
WITH CABBAGE AND SAUSAGE \$15

GRILLED SALMON STEAK
ON BED OF WILD RICE WITH TOMATO, SCALLION RELISH \$21

FILET OF BEEF
WITH MUSHROOM RAGOUT AND TRUFFLED MASHED POTATO \$24

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DESSERTS

WARM PUMPKIN BREAD PUDDING
WITH MAPLE CARAMEL \$7

CHEF DAN'S CLASSIC CARROT CAKE \$7

CHOCOLATE DECADENCE \$7

PROFITEROLES
WITH VANILLA ICE CREAM, GANACHE DRIZZLE \$7

BAKED APPLE TART \$7