



Thank you for visiting Lorenzo's Restaurant. We are operating a reservation only policy. **All orders & payment** will be taken at the table. Please only leave your table to use the wash cloakroom facilities on the premises. We thank you for your patience & support.

PASTA Gluten free pasta available

LASAGNE AL FORNO 6.90 small 10.90 large
Baked layers of fresh pasta covered with pork & beef ragú, and bechamel sauce. A family recipe from Nonna Maria

TAGLIATELLE COL RAGÚ 6.90 small 10.90 large
We use the finest minced beef & pork slowly cooked with red wine & tomatoes to make our ragú alla bolognese.

SPAGHETTI CARBONARA 6.90 small 10.90 large
Smoked pancetta, cream & egg yolk, finished with cracked black pepper & parmesan

PASTA BAKE BELZEBÚ 6.90 small 10.90 large
Spicy baked pasta with meaty ragú, 'nduja sausage peperonata, roquito chillies, cream and spicy salame

PASTA SAN FELICE 6.90 small 10.90 large
A gorgeous oven-baked pasta with roasted vegetables, Toma cheese, free range egg, tomato and mornay sauce. Topped with a rondelle of goat's cheese

TAGLIATELLE ROCCAFELLA 15.90
Pan-tossed egg pasta ribbons with king prawns, rocket, cognac & cream in a velvety lobster sauce

LINGUINE AL NERO DI SEPPIA 15.90
Fresh black shoe lace pasta tossed amongst king prawns, mussels, baby squid, seafood, garlic & wine with an emerging flavour from the sea

GARLIC BREADS & SIDE DISHES

PLAIN GARLIC BREAD 3.90

TOMATO GARLIC BREAD 4.90

GARLIC BREAD & MOZZARELLA 5.50

DANTE'S SPICY GARLIC BREAD 5.90
Onion, tomato, salame & roquito chillies

MARINATED OLIVES 3.50

PATATINE FRITTE (CHIPS) 2.90

BATTERED ONION RINGS 3.90

ZUCCHINE CROCCANTI 3.90
(Battered crispy courgettes)

LORENZO'S MIXED SALAD 3.90

TOMATO & ONION SALAD 3.90
(Tomato, onion, rocket, balsamic & Grana Padano)

FUNGHI TRIFOLATI 3.90
(Sautéed mushrooms with truffle oil & parsley)

SMALL PLATES & STARTERS

FUNGHI MONTEBALDO 6.50
Stuffed mushrooms with garlic & parsley breadcrumbs in a four cheese & tomato sauce.

FEGATINI STREGATI 6.50
Our famous spicy chicken livers bewitched with Strega liqueur, red Tropea onions & salamino

PIADINA CALZONE 5.90
Stone baked flat bread filled with cured ham, creamy mozzarella di bufala & fresh rocket

TUSCAN FRIED CHICKEN 6.90
Breaded strips of chicken breast in a crunchy coating with mixed shredded lettuce & chilli chutney

PATÉ NOSTRANO 5.90
Smooth paté with port & brandy, toasted Tuscan bread, sweet onion & golden plum chutney

ANTIPASTO PADANO 11.50
A selection of Parma ham, salami, cheese, Piadina crisps, giardiniera, olives & pesto dip

POLPETTINE DI MARE 7.90
Fish cakes with salt cod, salmon & hake. Rolled in crispy parmesan & parsley breadcrumbs, then shallow fried. Served with shredded mixed leaves, insalatina & aioli dip

TORTINO SAN MARTINO 6.90
Sweet pastry crust with caramelised red onions, toasted goat's cheese, sugared walnuts & balsamic salad

PIZZA Gluten free pizza bases available

MARGHERITA 8.90
Traditional & classic...
Tomato, mozzarella and basil
Named after Queen Margherita of Italy

ARRABBIATA 10.90
Tomato, mozzarella, spicy salame, onions & extra hot red chillies

VEGETARIANA 10.90
Mozzarella, tomatoes, onions, peppers, artichoke, zucchini, black olives & mushrooms

CALABRESE 11.90
Tomato, mozzarella, spicy 'nduja, Salame, fennel sausage, ragú, Italian smoked ham

PESCATORE 11.90
Tomato, mozzarella, king prawns, anchovies, garlic, shrimps & olives

AL CAPRINO 10.90
Tomato, mozzarella, goat's cheese, caramelized red onions, cherry tomatoes & wild rocket

PIZZA PICCOLA 7.90
Any Pizza above on a smaller 9" base

LARGE PLATES

RIB-EYE STEAK 20.90
28 Day extra matured 8oz prime rib-eye steak. Cooked on our lava rock grill. Served with grilled vine tomato & balsamic glazed wild rocket salad.

CHICKEN ALLA MAFIOSA 15.90
Spicy chicken breast cooked with 'nduja, sausage, sundried tomato, garlic, white wine, fresh herbs, olives and Mediterranean vegetables

SCALOPPINE PANNA E FUNGHI 17.90
Veal escalopes sautéed in sage infused butter, wild forest mushrooms & cream, glazed with a Carpano vermouth wine reduction

SEA BASS AL CARTOCCIO 18.90
Sea bass fillet with herb beurre, sun blushed tomatoes, prawns & white wine. Served in a parchment parcel

RISOTTO BELLA MARINARA 14.90
A fusion of Carnaroli rice sautéed with mussels, King prawns, scallops, baby squid, sea bass, dry white wine & Zafferano d'Abruzzo

GRATIN MIRABELLA 17.90
Medley of fresh & smoked fish with king prawns and shrimps. Gratinated in a lobster and cognac cream sauce. Served with a "millefoglie" pastry top