

### *Contorni* - (Side dishes)

<i>Broccoli Rabi</i> - Sautéed in garlic and oil .....	\$ 6.95
<i>String Beans</i> and Potatoes - in a light tomato broth .....	\$ 6.95
<i>Spinach</i> - Sautéed in garlic and oil .....	\$ 6.95
<i>Roasted Potatoes</i> .....	\$ 5.95
<i>Broccoli In Oil And Garlic</i> .....	\$ 6.95
<i>Sautéed Italian Hot Peppers</i> .....	\$ 5.95

### *Coffee - Beverage*

<i>Coffee / Tea / Decaf</i> .....	\$ 1.25
<i>Espresso</i> .....	Decaf.....\$ 2.50
<i>Cappuccino</i> .....	Decaf.....\$ 3.95
<i>Soda</i> .....	\$ 1.50
<i>San Pellegrino</i> .....	Sm.....\$ 2.25 .....lg.....\$ 4.00
<i>Spring Water</i> .....	\$ 5.00

### *Desserts*

<i>Fartoff</i> .....	\$ 4.50
<i>Chocolate Bousse</i> .....	\$ 4.50
<i>Assorted Sorbet</i> .....	\$ 4.50
<i>Vanilla or Chocolate Ice Cream</i> .....	\$ 2.50
<i>Cheese Cake</i> .....	\$ 4.00
<i>Chocolate Peanut Butter Pie</i> .....	\$ 4.50
<i>Cannoli</i> .....	\$ 3.50
<i>Tiramisu</i> .....	\$ 4.50

(Please ask your server for desserts of the day)

For that Someone Special

*Gift Certificates*  
AVAILABLE

When planning your next affair, whether an intimate gathering of family or friends, business meeting or special celebration, Lorenzo's invites you to hold it here or at your home or office.

Will ensure that your selection of menu will be carefully planned and beautifully presented, all within your individual budget.

# *Lorenzo's* BISTRO



*Fine Italian Cuisine & Cocktails*

208 New Street,  
West Paterson, NJ 07424

Tel. (973) 345-4141 • Fax (973) 345-8833

*Sam Stabile*

*Vincent Pacelli*

# *Welcome to* *Lorenzo's* BISTRO

Fine cooking cannot be rushed.  
One of the principal ingredients is...TIME.  
Every dish at Lorenzo's is cooked to order.

We suggest an appetizer or cocktail  
while we prepare a unique  
and memorable dinner for you.

*Thank You,*

Sam & Vinnie

*Take out Menu*

## Cold Antipasti

<b>Mozzarella Basilico &amp; Pepperoni Arrostiti</b> Fresh mozzarella with roasted peppers & basil .....	\$7.95
<b>Frutti Di Mare</b> An Array of seafood with celery, onions, red peppers tossed with garlic extra virgin olive oil and lemon. ....	\$11.95
<b>Polto Contadino</b> Assortment of Italian cold cuts, roasted peppers marinated vegetable provolone, and anchovies. ....	\$10.95
<b>Prosciutto &amp; Melone</b> Prosciutto Di Parma and seasonal melon.....	\$ 7.95
<b>Asparagus Salad</b> Fresh asparagus, sundried tomatoes, fresh mozzarella, and roasted peppers with garlic extra virgin olive oil, and lemon. ....	\$ 7.95
<b>Salmon Affumicato</b> Smoked salmon served over arugula with capers & red onions in lemon and olive oil dressing. ....	\$ 8.95
<b>Vongole Or Gamberi Fresche</b> Little neck clams or jumbo shrimp cocktail served over ice and cocktail sauce. ....	\$ 8.95

## Hot Antipasti

<b>Carciofo Ripieno</b> Stuffed artichoke with pecorino, seasoned bread crumbs, & fresh herbs.....	\$ 7.95
<b>Gamberi Arrostiti</b> Pan roasted Rock shrimp with garlic, lemon, and hot pepper flakes. ....	\$ 8.95
<b>La Bocca Del Diavolo</b> Sautéed Italian hot peppers and fried potatoes. ....	\$ 6.95
<b>Calamari Chino</b> Fried calamari, garlic, scallions, fresh tomatoes & a splash of balsamic vinegar. ....	\$ 10.95
<b>Spiedini Alla Romana</b> Mozzarella, prosciutto & bread battered with egg & parmesan cheese, fried & topped with a caper sauce or marinara sauce.....	\$ 7.95
<b>Zuppa Di Cozze</b> Fresh mussels with marinara or scampa sauce. ....	\$ 8.95
<b>Beef Tripe</b> In a garlic white wine plum tomato sauce .....	\$ 6.95
<b>Rollatini Di Melanzana</b> Eggplant stuffed with ricotta topped with tomato sauce & mozzarella cheese. ....	\$ 7.95
<b>Calamari Fritti</b> Fried calamari with, hot, medium, or sweet sauce. ....	\$9.95
<b>Funghi Ripieno</b> Mushroom caps stuffed with prosciutto, salami, seasoned bread crumbs, garlic and herbs. ....	\$ 6.95
<b>Vongola Oreganata</b> Little neck clams stuffed with seasoned breadcrumbs & fresh herbs. ....	\$ 7.95
<b>Vongola Posillipo</b> Steamed little neck clams in garlic, white wine, & fresh herbs or in a plum tomato sauce .....	\$ 8.95

## Insalate - Salad

<b>Di Casa</b> Baby mixed greens with cherry tomatoes in a house vinaigrette. ....	\$ 4.50
<b>Arugula</b> Arugula, tomatoes, red onions tossed with extra virgin olive oil and lemon, or balsamic vinaigrette. ....	\$ 6.95
<b>Cesare</b> Classic Caesar salad tossed with our homemade Caesar dressing and homemade croutons. ....	\$ 7.50
<b>Tre Colori</b> Radichio, Arugula, endive with crumbled gorgonzola cheese and toasted piglioli nuts in balsamic vinaigrette. ....	\$7.95
<b>Portabello &amp; Melanzana Di Campagna</b> Over roasted portabella mushrooms & eggplant marinated & tossed with fresh mozzarella, cherry tomato over mesclun salad in balsamic vinaigrette. ....	\$7.95

## Zuppa - Soup

<b>Tortellini In Brodo</b> Cheese or meat filled tortellini in consommé. ....	\$ 4.95
<b>Escarole And Fagioli</b> Escarole and beans in a light tomato broth. ....	\$ 4.95
<b>Pasta &amp; Fagioli</b> Pasta and beans in a tomato broth. ....	\$ 4.95
<b>Zuppa Del Giorno</b> Soup of the day	

## Pizzette 10 inch personal pizza

<b>Margherita</b> Plum tomato sauce, fresh mozzarella, fresh basil extra virgin olive oil. ....	\$ 8.95
<b>Napoletana</b> Plum tomato sauce extra virgin olive oil pecorino (Anchovies optional) .....	\$ 8.95
<b>Quattro Formaggio</b> Fresh mozzarella, fontina, gorgonzola, pecorino with diked cherry tomatoes. ....	\$ 9.95
<b>Rustica</b> Roasted marinated eggplant, roasted peppers plum tomato sauce fresh mozzarella topped with arugula. ....	\$ 9.95
<b>Bianco</b> Ricotta, mozzarella, pecorino, romano. ....	\$ 9.95
<b>Traditional</b> Pizza sauce, mozzarella. ....	\$ 7.95

## Farinacci - Pasta (available as appetizer - half price plus one dollar half order as entree half price plus three dollars)

<b>Spaghetti Alla Chitarra</b> with roasted tomatoes, hot pepper seeds & toasted bread crumbs. ....	\$ 12.95
<b>Linguine Carbonara</b> with bacon, onion, & egg in a Alfredo sauce. ....	\$11.95
<b>Bucatini Alla Amatriciana</b> hollow spaghetti with bacon, onions in a tomato sauce. ....	\$12.95
<b>Gnocchi Di Casa</b> Potato dumplings in a plum tomato sauce, fresh mozzarella & a touch of basil pesto. ....	\$12.95
<b>Cavatelli Con Broccoli</b> Broccoli sautéed with oil garlic with white wine & romano cheese. ....	\$ 11.95
<b>Tagliatelle Bolognese</b> Flat tortellini noodles tossed in our homemade meat sauce. ....	\$ 12.95
<b>Paglia E Fieno</b> (Straw & hay) Spinach & yellow noodles with wild mushrooms, pancetta & peas in a light cream sauce.....	\$ 12.95
<b>Linguini Con Vongole Bianco &amp; Rosso</b> Linguini with red or white clam sauce. ....	\$ 11.95
<b>Rigatoni Con Vodka</b> Pasta with peas and mushrooms in a vodka spiked tomato cream sauce. ....	\$ 11.95
<b>Orecchiette Con Salsiccia And Rapini</b> Ear shaped pasta with sausage & broccoli rabe sautéed in oil & garlic with a touch of marinara. ....	\$ 12.95
<b>Lasagna</b> Stuffed with ricotta mozzarella and chopped meat .....	\$10.95
<b>Mamma's Sunday Gravy</b> With meatballs, sausage, and brasciole served over rigatoni .....	\$ 12.95
<b>Cupellini Primavera</b> Angel hair with mixed garden vegetables in a tomato cream sauce. ....	\$ 11.95
<b>Penna Alla Melanzana</b> Chunks of eggplant, fontina cheese in a marinara sauce. ....	\$ 11.95

## Pollo - Chicken

<b>Pollo Alla Mattone</b> Chicken breast marinated with garlic & herb grilled under a brick, served with mixed greens & cherry tomatoes and roasted potatoes. ....	\$ 12.95
<b>Pollo Lorenzo</b> Boneless breast of chicken sautéed with cherry tomatoes, peas in white wine with a splash of marinara and lemon....	\$13.95
<b>Pollo Di Casa</b> Breast of chicken sautéed with mushroom artichoke hearts, sun dried tomatoes in white wine sauce. ....	\$15.95
<b>Pollo Arrabbiata</b> Chicken tenderloin sautéed with garlic, hot cherry peppers shitaki mushroom in balsamic vinegar sauce. ....	\$ 13.95

<b>Pollo Scarpariello</b> Chicken tenderloin sautéed with sausage, mushrooms, potatoes, onions, vinegar peppers. ....	\$ 13.95
<b>Pollo Piacere</b> Marsala, Cacciatore, Francese, parmigiana. ....	\$ 12.95
<b>Pollo Rossini</b> Breast of chicken sautéed in egg topped with fresh tomato prosciutto mozzarella in a lemon sauce. ....	\$ 13.95

## Vitello / Veal

<b>Vitello Sorrentino</b> Veal scallopine sautéed topped with eggplant and mozzarella in a light tomato sauce. ....	\$ 15.95
<b>Vitello Saltibocca Alla Romana</b> Scalloppine of veal topped with prosciutto, sage & fontina cheese served over spinach .....	\$ 15.95
<b>Vitello Con Carciofi</b> Veal scallopine with garlic, artichoke hearts, roasted pepper in a white wine lemon sauce. ....	\$ 15.95
<b>Vitello Milanese</b> Veal scallopine with a parmesan and bread crumb crust pan fried, and topped with arugula, cherry tomatoes & fresh lemon. ....	\$ 15.95
<b>Vitello Piacere</b> Marsala, Piccata, Francese, Parmigiana. ....	\$14.95

## Pesce - Fish

<b>Zuppa Di Pesce</b> Shrimp, mussels, clams, calamari, scungilli, polpo, scallops and lobster tail in light tomato broth served over linguini. ....	\$ 18.95
<b>Canestrelli Provanzale</b> Sea scallops sautéed with chopped cherry tomatoes in a pesto cream sauce served over linguini. ....	\$ 11.95
<b>Gamberi Con Raguola</b> Shrimp sautéed in garlic chopped cherry tomatoes and arugula served over cappellini. ....	\$ 15.95
<b>Fagiolata Di Mare</b> Fresh flounder any style, Francese, Marechiaro, Oreganata or Livornese .....	\$ 16.95
<b>Luciano Mare</b> Scallop, clams, shrimp mussels in garlic, lemon, fish broth served over linguini. ....	\$ 16.95
<b>Salmona Farcito</b> Center cut salmon filet stuffed with hush crabmeat and spinach and served in a lemon beurre blanc.....	\$ 18.95
<b>Gamberi Scampi</b> Shrimp sautéed in a scampi sauce over linguini .....	\$ 15.95

## Carne / Meats

<b>Costate Di Maiale Alla Napoletana</b> Double cut pork chop with hot or sweet marinated Italian pepper and roasted potatoes. ....	\$ 14.95
<b>Filetto Di Manzo Alla Barolo</b> Filet mignon topped with prosciutto, fresh mozzarella, and shitaki mushrooms in a red wine sauce. ....	\$ 20.95
<b>Costate Di Vitello</b> Grilled double cut veal chop served over broccoli rabe. ....	\$ 21.95
<b>Bistecca Alla Fiorentina</b> Grilled New York strip steak served with sautéed spinach and roasted potatoes. ....	\$ 21.95

Please refrain from smoking  
(Steaks and chops served with potatoes and vegetable of the day)