



**CASA**

**Lorenzo's**

33 CHESTNUT STREET  
ROCHESTER, NEW YORK

*For we who live to please  
Must please to live . . . .*



## A LA CARTE SUGGESTIONS

Vegetable Plate with Scallops.....	1.25
Chicken Croquettes with Mushroom Sauce.....	1.10
Breaded Veal Cutlet, Napoli Sauce.....	1.50
Broiled Sweetbreads with Bacon on Toast.....	1.25
Broiled Veal Kidney on Toast with Strip Bacon.....	1.25
Broiled Lamb Kidney on Toast with Strip Bacon.....	1.25
Broiled Genuine Calves Liver, Bacon, Smothered Onions.....	1.50
Prime Ribs of Beef, Au Jus.....	2.25
Half Broiled Spring Chicken on Toast (30 minutes).....	1.75
Chicken ala King in Casserole.....	1.50
Fresh Chicken Livers on Toast.....	1.15
Chicken Poulette.....	1.50
Half Fried Chicken Buttercrust (30 minutes).....	1.75
Half Spring Chicken Saute ala Marsala (30 minutes).....	1.75

*(French Fried Potatoes, Vegetables, Rolls and Butter, included in Above Orders)*

## STEAKS AND CHOPS

Broiled Ham Steak.....	1.65	Broiled AA Steer Tenderloin Steak with Mushrooms or French Fried Onions.....	3.00
Broiled Chopped Sirloin Steak with Mushroom Sauce.....	1.25	Broiled Spring Lamb Chops on Toast, Mint Jelly.....	2.50
Broiled AA Steer Sirloin Steak with Mushrooms or French Fried Onions.....	3.50	Broiled Pork Chops, Apple Sauce.....	1.50
Broiled AA Steer Porterhouse Steak with Mushrooms or French Fried Onions.....	3.50	Broiled Milk Fed Veal Chops, Currant Jelly.....	1.50
		Broiled (Single) Spring Lamb Chop Mixed Grill.....	2.00
Welch Rarebit — Golden Buck — Coney Island.....	1.25		

## EGGS AND OMELETTES

Bacon and Eggs or Ham and Eggs.....	1.10
Chopped Virginia Ham Omelette or Western Omelette.....	1.00
Spanish or Mushroom Omelette.....	1.10
Chicken Liver Omelette.....	1.25
Scrambled Eggs on Toast.....	.75

*(French Fried Potatoes, Vegetables, Rolls and Butter, included in Above Orders)*

## SANDWICHES

Tunafish (Breast of Chicken).....	.55	Open Italian Meat Balls with Grilled Muzzarella Cheese.....	.90
Cream Cheese and Olives.....	.35	Anchovies.....	.50
Combination Ham and Cheese.....	.60	Tongue.....	.45
Grilled American Cheese and Bacon.....	.60	Combination Ham and Egg.....	.60
Imported Sardines.....	.50	Brisket of Corned Beef.....	.50
Hard Boiled Egg, Lettuce, Mayonnaise.....	.55	Hamburger Steak (Large).....	.65
Genoa Salami.....	.60	Fried Egg.....	.30
Western with Garnish.....	.50	Swiss Cheese.....	.35
Open Chicken Salad Sandwich.....	.75	Special Club with Salad Garnish.....	1.15
Prime Ribs Beef (Hot or Cold).....	1.50	Sliced Chicken.....	.80
Bacon, Lettuce, Tomato with Mayonnaise.....	.55	Hot Ham with Tomato Sauce.....	.75
Open Home Made Italian Sausage with Mushroom Sauce.....	.75	Ham.....	.45
Muzzarella in Carroza.....	1.00	Italian Meat Balls with Mushroom Sauce.....	.65
Egg and Olives.....	.40	Grilled Muzzarella Cheese.....	.50
		Peanut Butter.....	.30

*(On Rye, White or Whole Wheat Bread—Plain or Toasted)*

**Ask to See Our Beautiful Air-Conditioned Banquet  
Rooms with Adjoining Kitchen Accommodating  
25 to 325 Catering to All Special Occasions**





## SPECIAL ITALIAN DISHES A LA LORENZO

Spaghetti with Anchovies.....	1.25
Spaghetti with Clam, Red or White Sauce.....	1.50
Spaghetti Fradiavolo (Whole Lobster, Hot Sauce).....	2.50
Spaghetti Zingara, Ham, Mushrooms and Sliced Egg.....	1.60
Spaghetti Aglio and Olio (Garlic and Olive Oil).....	1.10
Stuffed Macaroni Al Sugo.....	1.10
Spaghetti Caruso, Chicken Livers and Mushrooms.....	1.45
Spaghetti Regina with Chicken and Mushrooms, Red or White Sauce.....	1.45
Spaghetti with Lobster Sauce (Whole Lobster).....	2.50
Spaghetti Napolitani.....	1.00
Spaghetti Lorenzo.....	1.15
Spaghetti Marinara (Fish Sauce).....	1.25
Spaghetti Mushrooms.....	1.10
Spaghetti Polpetti (Meat Balls).....	1.25
Homemade Ravioli, Genovese.....	1.10
Cavatelli al Sugo.....	1.10
Mustaccioli Napolitani.....	1.10
Rigatoni al Sugo.....	1.10
Egg Noodles, Tunafish Sauce.....	1.25
Capellini (Very Fine Spaghetti).....	1.00
Manicotti.....	1.10
Buitoni (No Starch Spaghetti).....	1.25
Risotto Milanaise (Rice and Sauce).....	1.00
Baked Lasagne (Every Saturday).....	1.25
Bocconcini of Tenderloin ala Marsala.....	1.85
(Filet of Beef—Wine Sauce)	
Scaloppine of Veal ala Marsala or Pizzaioli.....	1.75
(Filet of Veal—Wine Sauce)	
Linguini (Flat Spaghetti).....	1.10
Gnionchi al Sugo (Home Made).....	1.10
Pasta Faggioli (Red Kidney Beans and Macaroni).....	1.00
Pasta Piseli (Macaroni and Peas).....	1.00
Breaded Veal Cutlet, Zingara (Ham and Hard Boiled Egg).....	2.00
Veal ala Lorenzo with Green Peppers.....	1.75
Rollantive of Veal, Piemontesi (Rolled Stuffed Veal).....	1.85
Spring Chicken ala Diavolo (Hot Sauce).....	2.00
Spring Chicken ala Cacciatore.....	1.90
Whitefish ala Paesana (Baked in Bread Crumbs).....	1.50
Frittata ala Contadina (Vegetable Omelette).....	1.00
Broiled Italian Sausage with Mushroom Sauce.....	1.10

## DESSERTS

Ice Cream (All Flavors) or Sherbets .20	Sundaes .25
Parfaits .30	Torrioni Ice Cream with Rum Flavor .25
Jello .20	Ice Cream Almond Nut Roll .25
Spumoni Ice Cream .25	Pie, per cut .20, a la Mode .35
Zabaglione with Marsala .65	Frozen Eclair .30
Ice Cream Cake Roll .25	Roquefort Cheese and Crackers .35

SATURDAY

SEVEN COURSE DU JOUR DINNERS

Tomato Juice Cocktail	$\frac{1}{2}$ Doz. Oysters Half Shell (45¢ extra)
Grapefruit Juice	$\frac{1}{2}$ Doz. Clams Half Shell (35¢ extra)
Fresh Fruit Cup	Fresh Shrimp Cocktail (45¢ extra)
Pineapple Juice	$\frac{1}{2}$ Doz. Oysters Casino (55¢ extra)
Orange Juice	$\frac{1}{2}$ Doz. Clams Casino (45¢ extra)
Antipasto	Marinated Herring, Sour Cream
Apple Cider or Prune Juice	Seafood Cocktail
Onion Soup, French Croutons	Minestrone Contadina
Spaghetti Lorenzo (meat sauce)	Cavatelli Napoli
	Spaghetti Napoli (tomato sauce)

E N T R E E S

(COMPLETE DINNER PRICES)

BRAISED YANKEE POT ROAST WITH EGG NOODLES	2.40
BROILED VEAL KIDNEY ON TOAST WITH STRIP OF BACON	2.40
SHIRRED EGGS WITH CHICKEN LIVERS AND MUSHROOMS	2.40
BROILED SWEETBREADS ON TOAST WITH STRIP OF BACON	2.40
BROILED PRIME SIRLOIN STEAK, BROILED MUSHROOMS	4.50
BROILED FRESH CALVES' LIVER WITH BACON	2.65
BROILED US TENDERLOIN MIGNON, FRENCH FRIED ONIONS	4.00
SLICED MILKED SCALLOPINE OF VEAL ALLA MARSALA	2.65
BROILED SUGAR CURED HAM STEAK, DIGUARADA SAUCE	2.75
ROAST PRIME RIBS OF BEEF AU JUS	2.95
BREADED VEAL CUTLET, NAPOLI SAUCE 2.55 WITH MUZZARELLA	2.65
BOCCONCINI OF BEEF TENDERLOIN ALLA MARSALA	2.85
BROILED SPRING LAMB CHOPS ON TOAST, MINT JELLY	3.25
ROAST STUFFED CHICKEN, GILLET GRAVY, CRANBERRY SAUCE	2.75
HALF BROILED SPRING CHICKEN ON TOAST, CRANBERRY SAUCE	2.85
SPRING CHICKEN SAUTE ALLA CACCIATORA	2.95
BROILED FRESH WHITEFISH, MAITRE D'HOTEL	2.70
WHOLE BROILED LIVE LOBSTER, DRAWN BUTTER	3.25
BROILED LOBSTER TAIL, DRAWN BUTTER	2.65
FRIED DEEP SEA SCALLOPS, TARTAR SAUCE	2.40
BROILED FRESH LAKE TROUT, LEMON BUTTER	2.60
BROILED LOBSTER DAINTRIES (6), DRAWN BUTTER	2.65
FRIED OYSTERS ON TOAST, TARTAR SAUCE	2.40
BROILED SWORDFISH STEAK, LEMON BUTTER	2.40

Hashed Brown, Boiled or Mashed Potatoes

Choice of Fresh Vegetables

Lettuce and Tomato Salad or Lorenzo's Famous Salad Bowl

Basket of Toasted Garlic Bread or Rolls (15¢ extra per person)

Apple Pie	Ice Cream Almond Nut Roll (10¢ extra)
Pumpkin Pie	Ice Cream Cake Roll (10¢ extra)
Raspberry Pie	Frozen Eclair, Chocolate Sauce
Pineapple Sundae	Assorted Ice Cream or Sherbet
Apple Cobbler with Cream	Spunoni (10¢ extra)
Gelatin with Whipped Cream	Lorenzo's Run Cake
Special: Maple Walnut Ice Cream	Torrone
Individual Roquefort or Swiss Cheese with Crackers (15¢ extra)	
Coffee	Tea
	Milk

SATURDAY

FIVE COURSE DINNERS

\$2.20

Lorenzo Champagne or Sparkling Burgundy .55 per glass  
Gold Seal Sauterne or Burgundy Wine .30 per glass

Tomato Juice Cocktail	$\frac{1}{2}$ Doz. Oysters Half Shell (45¢ extra)
Grapefruit Juice	$\frac{1}{2}$ Doz. Clams Half Shell (35¢ extra)
Fresh Fruit Cup	Fresh Shrimp Cocktail (45¢ extra)
Pineapple Juice	$\frac{1}{2}$ Doz. Oysters Casino (55¢ extra)
Orange Juice	$\frac{1}{2}$ Doz. Clams Casino (45¢ extra)
Antipasto	Marinated Herring, Sour Cream
Apple Cider or Prune Juice	Seafood Cocktail

Onion Soup, French Croutons

Minestrone Contadina

MILKED LEG OF VEAL ALLA CACCIATORA  
CHOPPED SUGAR CURED HAM OMELETTE  
CHICKEN SALAD PLATE WITH BOILED EGG AND SLICED TOMATO  
BROILED GROUND TENDERLOIN STEAK, FRIED ONIONS  
BROILED ITALIAN PORK SAUSAGE WITH GNOCCHI  
FRESH VEGETABLE PLATE WITH FRIED SCALLOPS  
HOMEMADE CHICKEN CROQUETTES, FRESH MUSHROOM SAUCE  
BAKED STUFFED LASAGNA TETRAZZINA  
BAKED STUFFED MACARONI GENOVESE  
SPAGHETTI NAPOLI WITH MEATBALLS  
SPAGHETTI LORENZO  
HOMEMADE MANICOTTI NAPOLITANI  
HOMEMADE GNOCCHI AL SUGO  
HOMEMADE RAVIOLI GENOVESE  
SPAGHETTI WITH FRESH MUSHROOM SAUCE  
FRIED LOBSTER PATTIES WITH LOBSTER SAUCE  
BROILED HALIBUT STEAK WITH LEMON BUTTER  
BROILED FRESH MACKEREL WITH LEMON BUTTER

(potatoes and vegetable with meat and fish orders only)

Hashed Brown, Boiled or Mashed Potatoes

Celery Au Gratin

Buttered Baby Lima Beans

Fresh Escarole Sauté

Lorenzo's Famous Salad Bowl

Basket of Toasted Garlic Bread or Rolls (15¢ extra per person)

Apple Pie	Ice Cream Almond Nut Roll (10¢ extra)
Pumpkin Pie	Ice Cream Cake Roll (10¢ extra)
Raspberry Pie	Frozen Eclair, Chocolate Sauce
Pineapple Sundae	Assorted Ice Cream or Sherbet
Gelatin with Whipped Cream	Spumoni (10¢ extra)
Apple Cobbler with Cream	Lorenzo's Rum Cake
Special: Maple Walnut Ice Cream	Torroni
Individual Roquefort Cheese with Crackers (15¢ extra)	

Coffee

Tea

Milk

# Sam Paolini, Jr.

*Suggests for Your*

*Dining Pleasure*

## A DE LUXE ITALIAN DINNER

**\$4.50**

**ANTIPASTO—**

(Shrimp, Clams Casino, Anchovies, Stuffed Celery, Olives,  
Tomatoes, Provolone Cheese, Prosciutto)

**MINISTRONE SOUP—**

**RAVIOLI UNDER THE BROILER—**

Choice of

**SCALOPINI OF VEAL A LA MARSALA—**

(Thin Sliced Pieces of Veal Saute in Marsala Wine)

or

**CHICKEN A LA CACCIATORE AU MARSALA—**

(Hunters Style Saute in Marsala Wine)

**ITALIAN SALAD—**

(Wine, Vinegar and Olive Oil)

Choice of

**GORGONZOLA CHEESE AND CRACKERS**

**TORRONI ICE CREAM (Rum and Fruit)**

**FRESH FRUIT**

**SPUMONI**

**DEMITASSE**

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## Wine List

### AMERICAN WINES

Gold Seal — Taylor's — Great Western Wines

1/2 Bottle \$1.25      Fifth 2.25

### IMPORTED

Olivier — B & G Medoc — B & G Sautern

3.75

### OUR SPECIAL WINES

Rhine Wine — Sautern Wine — Sherry Wine — Burgundy Wine

Port Wine — Tokay Wine — Muscatel — Valliant Sautern

Tenths .90      Fifths 1.50

### OUR OWN BRAND WINES

Lorenzo Chianti, 5th—1.50

Lorenzo Chianti, 10th—.90

Lorenzo Champagne, 5th—4.50

Lorenzo Sparkling Burgundy, 5th—4.50

### ITALIAN WINES (Straw Basket)

Anchilli Chianti (Red) — Ruffino Chianti (Red) — Brolio Chianti

Pint 2.00      Fifths 3.75

Old Friars Chianti

Pints 1.25      Fifths 2.50



## SCOTCH WHISKIES

Ballantine's Scotch — Usher's Green Stripe  
 Teacher's Highland Cream — Peter's Dawson  
 Haig and Haig 5 Star — White Horse  
 Black and White — Johnnie Walker Red  
 Gaelic Old Smuggler — Martin's V.O.  
 .65

Johnnie Walker Black — Victoria Vat  
 Usher's Liqueur  
 .75

## FEATURING LIQUERS

Anisette — Apricot — Curacao — Kummel  
 Maraschino — Cream de Cacao — Black Berry  
 Cream de Menthe

Pony .45 Glass .55  
 Frappe Glass .60 B. & B. Pony .60

Chartreuse — Cointreau — Drambute  
 Grand Marnier — Cherry Herring — Strega  
 Flora De Alp — D.O.M. Benedictine  
 Pony .60 Glass .70

## BOURBONS

Old Taylor or Grandad — Old Forester  
 Kentucky Tavern — James Pepper  
 .75

Walker's Deluxe — L & G (our own)  
 .65

## MIXED DRINKS

Tom Collins — Whiskey Sour  
 Sloe Gin Fizz — Silver Fizz — Sherry Flip  
 Carioca Cooler — Bacari Sour — Gin Sour  
 Gin Rickey — Claret Punch  
 .65

Rum Collins — Jamaica Rum Collins  
 .70

Whiskey Egg Nog — Golden Fizz — Brandy Sour  
 French 75  
 .75

Planters Punch with Brandy Float  
 Brandy Egg Nog — Mint Julep  
 1.00

## RUMS

Bacardi .55 Meyer's .65

## COCKTAILS

Manhattan — Martini — Bacardi  
 Bronx — Daiquiri — Doubonnet  
 .60

Jack Rose — Clover Club — Old Fashion  
 Pink Lady  
 .65

Rob Roy .75 Alexander Gin .70

Alexander Brandy — Side Car  
 Stinger Cocktail  
 .75

## RYE WHISKIES

Seagram's 7 Crown — Three Feathers  
 Carstair's White Seal — Corby's  
 Calvert's Reserve — Schenley's Reserve  
 Imperial — Fleischmann's Preferred  
 .55

Four Roses — Canadian Club — Harwood  
 Seagram's V.O. — Old Overholt  
 Lord Calvert's — Partner's Choice  
 .65

## SHERRIES

Duff Gordon '28 — W & H Dry Sack  
 Florio Marsalla — Sandman's Sherry  
 Glass .50

## CHAMPAGNES (Imported)

La Crima Christi Dry — Asti Spumanti Sweet  
 Fifths 7.00

Mumm's Gordon Rouge — Mumm's Extra Dry  
 Poe Roger (Dry)  
 Fifths 10.00

## CHAMPAGNES OR SPARKLING BURGUNDIES

Gold Seal — Great Western  
 Pints 3.00 Fifths 6.00

Roma Gold Label — Lorenzo's Yellow Label  
 Lorenzo's Sparkling Burgundy  
 Fifths 4.50  
 Taylor's  
 Fifths 6.00

## BRANDIES

### IMPORTED

Hennessy — Martell — Courvoiseir  
 Pony .60 Glass .75

Juiles Wiles  
 Pony .50 Glass .60

### DOMESTIC

Coronet — Christian Bros.  
 Pony .50 Glass .60

## BEER

Miller's High Life..... .40  
 Carling's ..... .35  
 O'Keefe's ..... .50

## ALE

O'Keefe's ..... .50  
 Carling's ..... .40

All Local Beers and Ales .35 per bottle