

LORENZO

RISTORANTE – PIZZERIA
Since 1985

- Menu -

73 Westow hill, Crystal Palace, London SE19 1TX
Tel: 020 8761 7485 www.lorenzo.uk.com

Hot Starters

Garlic Bread V	£3.50
Basket of four slices	
Garlic Bread with cheese V	£4.95
Four slices topped with melted mozzarella	
Dough Stick (Garlic Pizza) V	£4.50
Baked pizza base brushed with garlic butter	
Pane Rosa V VE	£4.50
Baked pizza bread with rosemary, olive oil and sea salt	
Minestrone Soup V VE	£5.95
Traditional Italian vegetable & tomato soup	
Funghi Ripieni V	£5.95
Mushrooms stuffed with breadcrumbs, garlic and parsley oven baked. Served with two slices of garlic bread	
Melanzane Alla Parmigiana V	£6.95
Fried aubergines layered with tomato sauce, mozzarella and parmesan cheese oven baked	
Avocado Alla Chef	£6.95
Slices of avocado with prawns, tomato and béchamel sauce, topped with parmesan cheese, oven baked	
Cotto di Spinaci V	£7.50
Baked goats cheese, spinach & roasted peppers drizzled with olive oil	
Calamari Fritti	£7.95
Floured squid rings, deep fried. Served with tartar sauce	
Gnocchi Porcini V	£7.95
Potato dumplings sautéed with butter, wine, porcini mushrooms, parmigiano reggiano and cream	
Risotto Funghi V	£7.95
Creamy rice with mushrooms, porcini, garlic, wine, cream & fresh parsley. Topped with parmigiano Reggiano cheese	
Gamberoni	£8.95
Four sizzling king prawns in garlic butter. Served with two slices of garlic bread	
Calamari Mare e Monti	£8.95
Whole baby squid marinated in sweet chilly and garlic, pan fried with fresh spinach, diced pancetta and white wine	

Cold Starters

Olive Marinade V VE	£3.50
Fresh mixed olives	
Fresh Bread V	£2.95
Served with butter or olive oil & balsamic	
Bruschetta V VE	£4.50
With fresh tomato, olive oil, garlic & herbs	
Bruschetta Miste V	£7.95
Selection of tomato & garlic, goats cheese with red onion & roasted peppers on toasted Italian bread	
Prawn Cocktail	£6.50
Mixed lettuce leaves with lemon dressing, baby prawns and marie rose sauce	
Avocado Prawns	£6.95
Sliced avocado with prawns and marie rose sauce	
Insalata Caprese V	£6.95
Fresh tomato and mozzarella with rocket, drizzled with an olive oil & pesto dressing	
Insalata Tricolore V	£6.95
Fresh mozzarella, avocado and tomato salad. Drizzled with vinaigrette dressing	
Insalata di rucola	£6.95
Rocket salad with baby prawns, shaved parmesan, balsamic reduction & olive oil	
Piatto Verdura V VE	£7.95
Roasted peppers, courgettes and aubergines, sliced avocado, artichoke and fresh olives. Drizzled with olive oil.	
Antipasto Italiano	£7.50
Prosciutto ham, salami Napoli, fresh mozzarella and mixed olives	
Piatto Mediterraneo V	£7.95
Roasted peppers, aubergines and courgettes, artichoke, fresh mozzarella and mixed olives with balsamic reduction & olive oil.	

FOOD ALLERGIES AND INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible to guarantee our dishes are 100% allergen free

Main Courses

Crespoline Funghi V £10.50
Pancakes filled and rolled with sautéed mushrooms, spinach and onions. Baked in the oven with tomato, béchamel sauce and parmesan cheese.

Panzarotti £10.95
Pancakes filled and rolled with chicken, red peppers and mushrooms. Baked with tomato, béchamel sauce and parmesan cheese

Gnocchi Porcini V £10.95
Potato dumplings sautéed with butter, wine, porcini mushrooms, parmigiano Reggiano and cream

Gnocchi alla Sorrentina V £10.95
Traditional campanian dish! Potato gnocchi mixed with tomato sauce, fresh basil and mozzarella.
Baked in the oven with parmesan cheese.

Polpette £12.50
Meat balls in a rich tomato & garlic sauce served with fettucine pasta

Risotto Funghi V £11.95
Porcini mushrooms, wine, cream, fresh parsley, parmesan and cream

Risotto Pescatore £13.95
King Prawns, baby squid & prawns, clams, garlic, tomato, wine and cream

Pollo alla Milanese £14.95
Chicken breast coated in breadcrumbs and fried. Served with either steak cut chips, mixed salad or spaghetti Napolitana.

Pollo alla crema £14.95
Chicken breast cooked in a mushroom, wine and cream sauce. Served with steak cut chips or fettucine pasta

Involtini Mediteranea V £14.95
Fried aubergines rolled with fresh mozzarella, Spinach, mixed olives, tomato sauce and basil, oven baked.
Served with rocket, tomato and red onion salad drizzled with a balsamic reduction and olive oil.

Vitello alla Milanese £15.95
Tender veal in bread crumbs. Served with steak cut chips, mixed salad or spaghetti Napoli

Bistecca di Manzo (8 ozs) £18.95
Sirloin steak griddled to your taste.
Served with either chips, mixed salad or spaghetti Napolitana.

Fish of the Day £15.95
Please ask for today's choice.

Salads

Piatto Verdura V VE £11.95
Roasted peppers, courgettes and aubergines, sliced avocado, artichoke and fresh olives. Drizzled with olive oil.

Salad Tonno £12.95
Tuna, anchovies, capers, mixed leaves, onion, red and green peppers, fresh tomato and mixed olives.
Drizzled with vinaigrette.

Salad St Germain V £12.95
Warm goats cheese on a bed of mixed leaves with roasted peppers, aubergines, artichoke, tomato, onion and mixed olives.
Drizzled with olive oil

Side orders

Green Salad V VE £3.50
Mixed lettuce leaves, cucumber, green peppers and olives.
With homemade vinaigrette

Mixed Salad V VE £4.50
Mixed lettuce leaves, tomato, cucumber, shredded carrot, peppers, onions, olives
With homemade vinaigrette

Chips V VE £3.50
Steak cut chips

Rocket Salad V VE £3.95
Rocket leaves, tomato, red onion
With homemade vinaigrette

V Suitable for most vegetarian diets although some cheese may contain animal rennet
VE Suitable for most vegan diets

CHEF SPECIALS

Please ask for today's Special

Pizza

Marinara V VE £7.50
Tomato sauce, basil, oregano garlic

Margherita V £8.50
Tomato sauce and mozzarella cheese

Napolitana £9.50
Tomato sauce, mozzarella cheese, olives, capers and anchovies.

Vegetariana V £9.50
Tomato sauce, mozzarella cheese, mushrooms, peppers and onions

Regina £10.50
Tomato sauce, mozzarella cheese, ham and mushrooms.

Hawayana £10.50
Tomato sauce, mozzarella cheese, ham and pineapple.

Toscana V £10.50
Tomato sauce, mozzarella cheese, spinach, egg and parmesan cheese.

Peperoni £10.50
Tomato sauce, mozzarella cheese and spicy peperoni sausage.

Al Tonno £10.50
Tomato sauce, mozzarella, tuna, garlic and red onions.

Positano (no cheese) £10.50
Tomato sauce, tuna, anchovies, capers, onion and olives

Quattro Stagioni £11.50
Tomato, mozzarella cheese, peperoni sausage, olives, mushrooms, asparagus and anchovies.

Roma V VE £11.50
Tomato sauce, vegan mozzarella, roasted courgettes and peppers, red onion & fresh olives

Vegan V VE £11.95
Tomato sauce, vegan mozzarella, capers, artichoke, mixed olives, onion and mushrooms

Capri V £11.50
Tomato, mozzarella cheese, goat cheese, red peppers, onions, olives and garlic oil. Topped with fresh rocket

Funghi V £11.95
Porcini mushrooms, garlic oil, tomato sauce and mozzarella cheese. Topped with parmesan shavings

Mozzarella, parmigiano, provolone and goats cheese. Topped with fresh tomato, garlic and oregano

Lorenzo £11.95
Tomato sauce, mozzarella cheese, asparagus, olives, salami, mushrooms, onions and ham.

Campagnola £11.50
Tomato, mozzarella, chicken, pancetta & onion

Calzone Vegetariana V £11.95
Folded pizza filled with tomato sauce, mushrooms, spinach, mozzarella and garlic, topped with provolone smoked cheese and tomato sauce. Drizzled with olive oil

Calzone £11.95
Folded pizza filled with tomato sauce, mushrooms, mozzarella cheese, ham and salami, topped with smoked provolone cheese and tomato sauce. Drizzled with olive oil.

Pizza available as starter size less £2.00
Garlic or chillies free on request with any pizza.
Additional toppings available from £1.00

All our pizzas are made the Italian way.

Please watch out for the occasional olive stone

V Suitable for most vegetarian diets although some cheese may contain animal rennet

VE Suitable for most vegan diets

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Pasta

Quattro Formaggi V £11.95

Spaghetti Napolitana V VE £8.50

Classic tomato and garlic sauce.

Linguine Pesto V £9.95

Fresh basil, garlic, pine kernels, parmesan cheese, olive oil and touch of cream.

Spaghetti Bolognese £10.50

Traditional beef and tomato sauce

Penne Arrabbiata V VE £10.50

Mixed peppers, olives, garlic, chilli and tomato sauce

Penne Amatriciana £10.50

Pancetta, onions, cream and tomato sauce.

Spaghetti Lorenzo £10.95

Spicy on your palette. Capers, anchovies, garlic, chillies, olives, tomato and wine.

Spaghetti Carbonara £10.95

The lorenzo twist on carbonara.

Pancetta, onion, egg yolk, cream and parmesan cheese.

Ravioli Pesto V £10.95

Fresh pasta parcels filled with ricotta and spinach in tomato, garlic, pesto and cream sauce.

Lasagne £10.95

Traditionally made with fresh lasagne sheets, tomato & beef sauce, layered with béchamel sauce, and parmesan cheese, topped with fresh mozzarella baked in the oven.

Fettucine Salmone £11.95

Long flat egg pasta tossed with smoked salmon, fresh asparagus, onions and cream

Fettuccine Funghi V £11.95

Long flat egg pasta tossed with mushrooms, porcini, garlic, wine, parsley and cream

Paccheri al Ragu £11.95

Large hollow pasta tubes served with slow cooked beef and wine ragu

Paccheri Cilento £13.95

Large hollow pasta tubes with king prawns, mushrooms, sliced courgettes and onions sautéed in white wine and finished with cream

Spaghetti Pescatore £13.95

King Prawns, baby squid & prawns, clams, garlic, parsley, tomato and wine sauce

Linguine Gamberoni £13.95

Succulent King prawns, garlic, parsley, cherry tomato & white wine sauce

Gluten free fusilli pasta available on request with all our pasta dishes.

Pasta dishes available as starter less £2.00

**Bimbi Menu
Available**

£6.95

for the little ones!

**Please ask a staff
member**

LUNCH SPECIAL

Lorenzo of Crystal Palace operate a special deal for all customers Monday to Saturday 12pm until 5pm.

Choose from a selection of pizza and pasta dishes from £5.95/£7.95.

Add two slices of garlic bread or a green salad to your meal for an extra £1.00.
Excludes Bank holidays.

VAT included – Service not included –

10% optional service charge for parties of 6 people or more

Vini Rossi

Vino della casa 750ml £15.95

Dry, balanced and lightly tannic

By the glass 175ml £4.50 250ml £5.95

Motepulciano DOC 750ml £20.95

Dry ruby red wine with intense flavour

By the glass 175ml £5.50 250ml £7.50

Melot Delle Venezia 750ml £20.95

Strong character with pleasant fruity finish

By the glass 175ml £5.50 250ml £7.50

Valpolicella Classico 750ml £23.95

Ruby red, with a delicate bouquet,

pleasantly dry

Nero d'Avola 750ml £23.95

Elegant bouquet and a balanced and

intense flavour

Chianti DOCG San Lorenzo

750ml £25.95

Full body ruby red wine with aromas of

mature fruits

Primitivo Salento 750ml £26.95

Robust with a full bouquet of ripe red fruits

Barbera d'Asti Superiore 750ml £27.95

Dry, well-balanced and full bodied

Barolo DOCG 750ml £39.95

King of the Italian reds, intense, persistent

aroma and a full and elegant taste

Beer

Peroni Nastro [Bottle] 330ml £3.95

Manabrea Italian beer 330ml £4.25

Becks Zero beer 330ml £3.95

Peroni Half pint £3.50 **Pint** £5.50

Cold Drinks

Soft drinks £2.50

Coke-Diet coke-Sprite-Fanta orange

San Pellegrino [Italian drinks] £2.75

Aranciata rossa [blood orange]

Melongrano e arancia [Pomegranite

and orange]

Limone e menta [lemon & mint]

Fruit Juices £2.50

Apple-Orange-Tomato-Pineapple

Santal Italian fruit juice £2.75

Pear-Banana or Apricot

Mineral Water

half litre £2.75 litre £4.25

Still [Panna] or **Sparkling** [San Pellegrino]

Vini Bianchi

Vino della casa 750ml £15.95

Dry & fruity with a fresh bouquet.

By the glass 175ml £4.50 250ml £5.95

Spritzer 250ml £5.50

Pinot Grigio Delle Venezia

750ml £20.95

Pale & yellow, delicate in scent, dry

and smooth

By the glass 175ml £5.50 250ml £7.50

Pinot Grigio Blush 750ml £20.95

Dry petal pink, fresh and crisp

By the glass 175ml £5.50 250ml £7.50

Frascati DOC Fontana 750ml £22.95

Dry, fresh & elegant with a delicate bouquet

Verdicchio dei Castelli DOC

750ml £23.95

Medium dry and harmonic

Sauvignon Blanc 750ml £26.95

[New Zealand, Southern lights]

Well balanced, medium bodied, grapefruit
flavours

By the glass 175ml £6.50 250ml £8.50

Gavi di Gavi Marco Bonfante

750ml £26.95

Dry and delicate with a touch of fresh fruit

Mateus Rose [Portugal] 750ml £19.95

A light rose wine from Portugal

Prosecco DOC Extra Dry 750ml £26.95

By the glass 125ml £5.50

Champagne Moet & Chandon

750ml £49.95

All our wines by the glass are available in

125ml for £1.00 less

Bar

Aperitivi 50ml £4.50 **Mixer** £1.00

Cinzano-Pimms-Campari-Punt e mes

Spiriti 25ml £4.50 50ml £6.50

Mixer £1.00

Vodka-Gin-Bacardi-Whisky-Rum & others

Liquori 25ml £4.50 50ml £6.50

Amaretto-Sambuca-Tia Maria-Strega-

Amaro Averna

Limoncello/Meloncello £3.50

Ice cold Italian liquor

Aperol Spritz £6.95

Sparkling prosecco, aperol and soda

Prosecco Bellini £6.95

Prosecco and sparkling peach juice

Desserts

Orange Delight £4.95 [Dairy free] V VE

Orange sorbet served in whole orange

Lemon Delight £4.95 [Dairy free] V VE

Lemon sorbet served in whole lemon

Affogato [Italian for drowned!] £4.95

Scoop of vanilla dream ice cream with shot of hot espresso coffee

Tiramisu £5.50 V

This secret recipe was created by the Lorenzo family in 1985 and has continued to this day. Sponge biscuits infused with fresh coffee, cream and topped with grated chocolate.

With vanilla ice cream £5.95

Apple crumble tart £5.95 V

Apple and sultana compote inside a sweet pastry case topped with golden oat crumble. Served hot or cold with vanilla dream ice cream

Golden salted caramel tart £5.95 V

A delicious chocolate pastry filled with layers of salted caramel and dark chocolate.

Finished with a light golden dusting.

Served with fresh double cream

Chocolate Sundae £5.95 V

White chocolate & Swiss chocolate ice-cream, crushed Italian biscuits, cream, chocolate and caramel sauce, dark chocolate shavings, sugar curl biscuit

Liquori, Digestivi and Special Brandy

25ml £4.50

50ml £6.50

Mixer £1.00

Baileys – Tia Maria – Jack Daniels –Amaretto

Courvoisier Brandy – Cointreau - Grappa –

Strega - Grand Marnier – Vecchia Romagna

Brandy Frangelico – Amaro Averna –

Sambuca - Malibu – Port – Drambuie – Bells

Whisky and more...

Liqueur Coffee £5.95

A shot of your favourite liqueur, hot coffee & fresh cream

Italian [Amaretto]

Calypso [Tia Maria]

Irish [Whisky]

Baileys

Ice cream v

Served with sugar curl wafer

1 Scoop £2.50

2 Scoops £3.95

3 Scoops £5.50



Vanilla Dream



Swiss Chocolate

Strawberry



Mint Choc



White chocolate



Pistachio



Caramelita

Coffee & Tea £2.25

Decaffeinated available

White/Black - café latte – Cappuccino –

Espresso - Macchiato –

Mocha and Hot chocolate

Pot of tea – English - Earl grey – Mint

Limoncello or Meloncello £3.50

Italian ice cold after dinner treat!

All products may contain nuts or traces of nuts We are unable to guarantee our desserts are 100% allergen/contamination free.

LORENZO

RISTORANTE – PIZZERIA

Since 1985

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London SE19 1TX

Tel 020 8761 7485

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Family friendly Italian restaurant

Opening Times

Monday	12pm-10pm
Tuesday	12pm-10pm
Wednesday	12pm-10pm
Thursday	12pm-10pm
Friday	12pm-11pm
Saturday	12pm-11pm
Sunday	12pm-10pm

Seating available on three floors
Ground floor - Basement
First floor [Capri] – Roof terrace