

# THE LORING PASTA BAR / VARSITY THEATER DINNER MENU

## APPETIZERS

**APPETIZER PLATTER FOR SHARING** 8.5 / person  
a selection of house favorites to share for parties of 4 or more

**ARTICHOKE RAMEKIN** 8  
The Loring's signature dish served warm with garlic toast

**SALSA ITALIANO - Build-your-own-bruschetta!** 8  
with olives, chevre, and garlic toast for dipping, fresh mozzarella, golden tomatoes, fresh basil, roasted red peppers, and balsamic syrup

**FRIED CALAMARI AND FRENCH FRIES** 8  
with red pepper aioli and cocktail sauce

**MEDITERRANEAN MUSSELS** 10  
steamed in a white wine and aromatic herb broth and grilled sun dried tomato cheddar toast

**PAN-FRIED POTSTICKERS** 9  
filled with shredded chicken and vegetables and served with steamed edamame and soy dipping sauce

**SPICY TUNA SUSHI ROLL** 9  
traditional nori roll served with steamed edamame and soy dipping sauce

**CRACKER CRUST PIZZAS** 12  
caramelized onion + prosciutto + chevre  
portabella mushroom + truffle oil

**CRAB CAKES** 10  
with a passion fruit vinaigrette

**TEMPURA FRIED VEGETABLES** 8  
with basil pesto and roasted red pepper aiolis

## STUDENT DISCOUNT

Get 25% off of your meal with your student I.D.  
Ask your server for details.

**HAND-MADE.  
NON-FRANCHISED.**

## SALADS

**SALADE SAUVAGE** 8.5  
with crumbled bleu cheese, candied walnuts, fresh pear, and raisins

**NEW! ASIAN CHICKEN SALAD** 12  
with Napa Cabbage, edamame beans, carrot and peppers, bamboo shoots, pickled ginger, sliced potstickers and a fat-free sesame sriracha vinaigrette

**NEW! ASPARAGUS & FINGERLING POTATO SALAD** 10  
served warm with bacon lardon and coarse ground mustard dressing

**CAESAR SALAD** 8.5 / 4 with entrée

**LORING HOUSE SALAD** 6 / 3 with entrée

## SIDE ORDERS

**GRILLED OR STEAMED ASPARAGUS** 5

**MEATBALL WITH MARINARA SAUCE** 5

**FRENCH FRIES** 5

**FAMILY STYLE DINNER** 25 / person

**FOR PARTIES OF 2 OR MORE**  
everyone shares **ONE** salad or appetizer,  
**ONE** pasta or entrée, **AND** dessert  
all sized appropriately to the number of guests sharing



**PRETTY  
DOESN'T HAVE TO BE  
EXPENSIVE**

## PASTAS Weeknight Small Plate / ENTRÉE

**SAFFRON CHICKEN LINGUINE** 8.5 / 15  
with roasted red peppers tossed in a salsa verde of basil, olive oil, and cilantro

**PORTABELLA MUSHROOM RAVIOLI** 8 / 14  
tomato & corn salsa and Canadian bacon (meat optional)

**VEGETARIAN ORZO** 7.5 / 13  
grilled asparagus, cherry tomatoes, and artichoke hearts in balsamic reduction

**FETTUCCINI CARBONARA** 8 / 14.5  
house-made fettuccini with cottage bacon, garlic, cream, peas, and parmesan cheese

**SEAFOOD SPAGHETTI** 10 / 18  
scallops, shrimp and assorted shellfish with squid ink spaghetti in a saffron cream sauce

**CHEESE TORTELLINI NUOVI** 7.5 / 13  
cream sauce with nutmeg, toasted pine nuts and prosciutto

**ORECCHIETTE** 7.5 / 13  
with French-style green beans and button mushrooms in a lemon herb and garlic sauce

**CHICKEN & MOZZARELLA RAVIOLI** 8.5 / 15  
house-made ravioli in a Napolitana sauce of concassed tomatoes, roasted garlic, basil, and extra virgin olive oil

**SPAGHETTI WITH MEATBALL** 7.5 / 13.5  
with single "Vente" beef meatball in a creamy marinara sauce

**MOST PASTAS CAN BE PREPARED FOR VEGETARIAN DINERS.  
RICE PASTA CAN BE SUBSTITUTED.**

## ENTRÉES Weeknight Small Plate / ENTRÉE

**THE BIG TEN / THE BRONCO NARGURSKI** 21 / 27  
10 oz. / 20 oz. New York Strip Steak  
served with grilled asparagus and your choice of garlic mashed potatoes or smoked mozzarella potato gratin

**STEAK FRITES** 19  
5 oz. hangar steak served with the Loring signature French fries and house made catsup

**PAN SEARED SEA BASS AND ROASTED ARTICHOKE HEARTS** 13 / 23  
with pesto mashed potatoes in a red pepper and champagne beurre blanc

**PORK TENDERLOIN** 11 / 20  
Vermont maple syrup reduction with caramelized onions, baby carrots, and dried cranberries

**GRILLED SALMON** 10 / 19  
encrusted in chilis, cumin, and garlic in a tomato and dill cream sauce

**CHICKEN PICATTA** 10 / 18.5  
sautéed in a lemon, caper, and sherry sauce and served with green beans and roasted baby red potatoes

**ECUADORIAN BEEF TIPS** 10 / 18.5  
in a roasted tomato and peper coulis with fried egg, saffron-infused basamati rice, and fried plantain

## SMALL PLATES ON WEEKNIGHTS

Small-sized portions of pastas or entrées for a smaller price.  
These are mini sizes to allow a taste around the menu.  
Try 3 or 4 items without breaking the bank!

**AVAILABLE MONDAY - THURSDAY ONLY**

No Student Discount Applies.

**MEET ME IN DINKYTOWN.**

Catering? Private Dining & Events? **DARN TOOTIN'!**