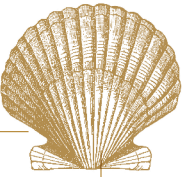




SAN LORENZO



Dinner Menu

Appetizers & Salads

GRILLED CREOLE OYSTERS ~15

*Oregano Parmesan Butter,
Breadcrumbs, Toast*

GRILLED OCTOPUS ~21

Spicy Stewed Chickpeas, Chicories

CLASSIC BEEF CARPACCIO ~28

*Filet, Wild Arugula, Fried Capers,
Horseradish, Pecorino Romano*

BURRATA & CAVIAR ~42

Kaluga, Classic Accoutrements, Crostini

ZUCCHINI FRITTI ~12

Green Caesar Dip

PROSCIUTTO & SUMMER MELON ~15

White Balsamic, Fresh Basil

ARUGULA, CURLY CRESS, & PARMESAN SALAD ~12

Black Truffle Vinaigrette

SAMMIE'S CAESAR SALAD ~14

*White Anchovies, Pecorino,
Crispy Chili Breadcrumbs*

Raw Bar

OYSTERS ~4EA

with Fresh Horseradish, Mignonette, Cocktail Sauce
Kumamoto, WA / Irish Point, PEI
Minter Sweet, WA / Savage Blonde, PEI
Summer Salts, FL / Outlaw, FL

SHRIMP COCKTAIL SCAPECE ~18

Cauliflower & Peppers

SNAPPER TARTARE ~23

Avocado Mascarpone, Truffled Croutons

GRILLED YELLOWTAIL CARPACCIO ~22

Pistachio, Mint, Bottarga

CHILLED CRUDO PLATE ~24

Olive Oil, Capers, Chive

The Pasta Course

FRESH LINGUINE VONGOLE ~26

Manila Clams, White Wine, Chiles, Breadcrumbs

LOBSTER BUCATINI ~38

Nova Scotia Lobster, Spicy Arrabbiata

SPAGHETTI POMODORO ~16

Eggplant, Ricotta Salata, Fresh Basil

FRESH SQUID INK CHITARRA ~34

Crab, Sea Urchin, Jalapeño

FRESH CRESTE DI GALLO ~18

Pecorino Romano, Bottarga, Black Pepper

SUMMER TRUFFLE RISOTTO ~36

Morels, Peas, Mascarpone

SCAMPI MILANESE RISOTTO ~31

Gulf Shrimp, Saffron, Garlic Butter, Herbs

Fresh Gulf Seafood

MARKET FISH

with Olive Oil, Capers, Lemon & Salsa Verde

→ Pan Roasted Diver Sea Scallops ~35

→ Whole Grilled Snapper ~Market Price

→ Grilled Calabrian Chili Swordfish ~32

FLOUNDER PICCATA ~36

Lemon Veal Butter, Capers, Wilted Spinach

RED SNAPPER À LA FRANCESE ~34

Steamed Asparagus

PRAWNS IN VINEGAR & BUTTER ~31

Wood-Fired Grill

BISTECCA ALLA FIORENTINA ~75

Prime Dry-Aged Porterhouse, Lemon Brown Butter, Rosemary

COLD-SMOKED & GRILLED NIMAN PORK CHOP ~36

Roasted Vidalia Agrodolce

PRIME FILET MIGNON ~45

Herbsaint Hollandaise or Crawfish Américaine (add 12)

For the Table

WARM ESCAROLE ~9

Garlic-Fried Croutons

SOFT POLENTA Salted Butter, Chives ~7

PARMESAN TRUFFLE FRIES Aioli ~11

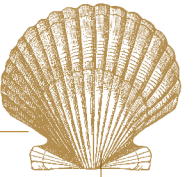
CRISPY MARBLE POTATOES ~8

Rosemary & Calabrian Chili





SAN LORENZO



Bar Menu

House Classics

ROSA & TONIC ~12

Malfy Italian Grapefruit Gin, Fever Tree tonic, lemon, lime

ITALIAN MARGARITA ~13

Cimarron Tequila, Cappelletti aperitivo, lime, citrus salt

CAVALIERE JULEP ~14

Cynar 70 bitter, Rey Campero mezcal, raspberry-red chile shrub, lemon, mint

CLASSIC OLD FASHIONED ~14

Buffalo Trace bourbon, demerara, Angostura, orange peel

BRAULIO NEGRONI ~15

Braulio Amaro, Hayman's London dry, Carpano Antica

CREOLE COCKTAIL ~16

Sazerac Rye, Cocchi di Torino, Bigallet amer, Benedictine

Martini

SAN LORENZO MARTINI ~15

1. Choose from Hayman's gin or Tito's vodka
2. Dry vermouth, olive brine, or straight up
3. Prepared shaken or stirred
4. Castelvetro olive or citrus twist to garnish

TUXEDO #2 ~15

Old Tom gin, Maraska maraschino, dry vermouth, Herbsaint, orange bitters

EL PRESIDENTE ~14

Denizen 8 island rum, Hamilton petit orange shrub, Comoz blanc, Luxardo cherry

COSMOPOLITAN CLASSICA ~14

Tito's vodka, Combier orange, lime, cranberry, twist

THE ESPRESSO MARTINI ~15

Vodka, Tempus Fugit cacao, St. George NOLA, Frangelico, Intelligentsia espresso

Spritz

SAINT VINCENT SPRITZ ~12

Aperol, grapefruit, rosemary-honey, Prosecco

BREAKFAST IN MILAN ~13

Hayman's gin, Campari, lemon, orange oleo, Prosecco

PASSION FRUIT 75 ~12

Brandy, Avéze gentian, passion fruit, lemon, Prosecco

Beer

PERONI LAGER ~6

REISSDORF KÖLSCH ~8

BREWFIST 'LA BASSA' ~12

BELL'S TWO HEARTED IPA ~7

URBAN SOUTH HAZY IPA ~7

COORS LIGHT ~6

AVAL CIDER ~9

EINBECKER N/A LAGER ~7

Wines by the Glass

SPARKLING

Bisson Glera Frizzante, Liguria ITA ~12/58

Roederer Estate Brut Rosé, Mendocino CA ~17/83

Delamotte Brut, Champagne FRA ~22/108

Krug Grande Cuvée, Champagne FRA ~50/248

ROSÉ

Vajra 'Rosabela' Rosato, Piemonte ITA ~13/50

Donnachadh Syrah, Sta. Rita Hills CA ~16/62

Mas de Gourgonnier, Baux des Provence FRA ~18/68

WHITE

Le Monde, Pinot Grigio

Friuli-Venezia, Giulia ITA ~12/46

Donnafugata 'Anthilia', Sicily ITA ~13/50

Cieck Erbaluce, Caluso ITA ~13/50

Murgo Carricante, Etna Bianco, Sicily ITA ~15/58

Dipoli Sauvignon Blanc, Alto Adige ITA ~17/66

Vincent Girardin 'Cuvée Saint-Vincent' Chardonnay, Burgundy FRA ~22/86

RED

Bindi Sergardi 'Boncia', Chianti ITA ~12/46

Argiano 'Non Confunditur', Toscana ITA ~14/54

Foradori Teroldego, Vigneti dell Dolomiti ITA ~17/66

Au Bon Climat Pinot Noir, Santa Barbara CA ~18/70

Sesti, Rosso di Montalcino ITA ~22/86

Heitz Cabernet Sauvignon, Napa Valley CA ~26/102

