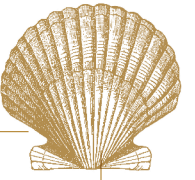




# SAN LORENZO



## Bar Menu

AVAILABLE DAILY FROM 11AM — 4PM

### Snacks

**SALAMI & CACIOCAVALLO CHEESE** ~13  
*Pickled Peppers, Mint*

**SHRIMP COCKTAIL SCAPECE** ~18  
*Cauliflower & Peppers*

**ZUCCHINI FRITTI** ~12  
*Green Caesar Dip*

**PROSCIUTTO & SUMMER MELON** ~15  
*White Balsamic & Fresh Basil*

**CHILLED CRUDO PLATE** ~24  
*Olive Oil, Capers, Chive*

**PARMESAN TRUFFLE FRIES** ~12  
*Aioli*

### Salads

**ITALIAN COBB** ~18  
*Little Gems, Garden Cress, 9 Minute Egg, Crispy  
Pancetta, Gorgonzola Dulce, Avocado*

**SAMMIE'S CAESAR SALAD** ~14  
*White Anchovies, Pecorino, Chili Breadcrumbs*

*Smoked Turkey* +5  
*Pan Roasted Chicken* +7  
*Chilled Gulf Shrimp* +9

*Pan Roasted Chicken* +7  
*Chilled Gulf Shrimp* +9

### Sandwiches

*Served with Cavolo Nero &  
Hazelnut Slaw or Fries*

**PAN ROASTED WAGYU BURGER** ~21  
*Fontina, Sweet Pepper & Onion, Garlic Aioli*

**LE SUB BAGUETTE** ~18  
*Salami Calabrese, Prosciutto, Smoked Turkey,  
Aged Provolone, Calabrian Giardiniera*

**STV CLUB** ~16  
*Smoked Turkey, Prosciutto, Bacon,  
Provolone, Lettuce, Tomato, Aioli*

### Entrées

**SPAGHETTI POMODORO** ~16  
*Eggplant, Ricotta Salata, Fresh Basil*

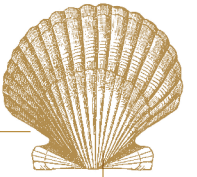
**FRESH CRESTE DI GALLO** ~18  
*Pecorino Romano, Bottarga, Black Pepper*

**PRIME FILET & FRITES** ~45  
*Oregano Creole Butter, Roast Shallot*





# 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

#### MORETTI 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*

*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*

*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*

